

Tom Selleck 2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **4.2**
- Style **German Pilsner (Pils)**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 7 kg (96.6%) | 80.5 % | 4 |
| Grain | BESTMALZ - Zakwaszający | 0.25 kg (3.4%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 12.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|-------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager (fermentacja pod 2bar w 16C) | Lager | Dry | 20 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------|---------|---------|--------|
| Other | Woda zacieranie (Lidil) | 25000 g | Mash | 60 min |

| | | | | |
|--------|-------------------------|---------|-----------|----------|
| Other | Woda wysładzanie (Lidl) | 15000 g | Mash | 60 min |
| Fining | Whirflock | 2.5 g | Boil | 15 min |
| Fining | Żelatyna | 10 g | Secondary | 7 day(s) |
| Fining | Witamina C | 6 g | Secondary | 7 day(s) |