

# Santa Piva 3.0

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **39**
- SRM **15.6**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **18 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.45 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wiedeński	3 kg (93.8%)	80 %	8
Grain	Weyermann - Zakwaszający	0.1 kg (3.1%)	80 %	5
Grain	Weyermann - Palony Jęczmień	0.1 kg (3.1%)	80 %	1150

Słód palony dodany na drugą przerwę.

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga (2019-PL)	5 g	60 min	10 %
Boil	lunga (2019-PL)	5 g	50 min	10 %
Boil	lunga (2019-PL)	5 g	40 min	10 %
Boil	lunga (2019-PL)	5 g	30 min	10 %
Boil	lunga (2019-PL)	5 g	20 min	10 %
Boil	lunga (2019-PL)	5 g	10 min	10 %
Boil	lunga (2019-PL)	20 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	Fermentum Mobile
Starter 1,5 litra wody (140 ekstraktu płynnego jasnego).				

### Extras

Type	Name	Amount	Use for	Time
Other	Woda olsztyńska (zacieranie) - 7,80pH	12000 g	Mash	61 min
Other	Woda olsztyńska (wysładzanie) - 7,80pH	10000 g	Mash	61 min
Water Agent	Kwasfosforowy (woda do wysładzania)	4 g	Mash	61 min
Water Agent	Witamina C	2 g	Secondary	7 day(s)
Fining	Whirlfolc	1 g	Boil	5 min