

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 |