

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

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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