

# Pikaczuu

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **5.1**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **90 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (83.3%)	81 %	6
Grain	Castle Malting - Pilsneński 6-rzędowy	1 kg (16.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	30 min	15 %
Boil	Mosaic	20 g	30 min	10 %
Whirlpool	sabro	10 g	30 min	15 %
Whirlpool	Mosaic	10 g	30 min	10 %
Dry Hop	Mosaic	70 g	3 day(s)	10 %
Dry Hop	sabro	70 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale