

# Kubica Księżniczka IV

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **36**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **65C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount     | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (60%) | 80 %  | 7   |
| Grain | Pilzneński             | 2 kg (40%) | 81 %  | 4   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Mosaic | 10 g   | 40 min   | 10 %       |
| Boil      | Galaxy | 10 g   | 20 min   | 15 %       |
| Whirlpool | Mosaic | 40 g   | 30 min   | 10 %       |
| Dry Hop   | Galaxy | 40 g   | 1 day(s) | 15 %       |
| Dry Hop   | Simcoe | 50 g   | 1 day(s) | 13.2 %     |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Fermentis Safeale US-05 | Ale  | Dry  | 12 g   | Safbrew    |