

# 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