

# Masonic Imperial Polish IPA

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **78**
- SRM **8.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	1 kg (10%)	82 %	10
Grain	Strzegom Pale Ale	4 kg (40%)	79 %	6
Grain	Weyermann - Vienna Malt	5 kg (50%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	30 g	60 min	15 %
Boil	Magnum	50 g	60 min	13.5 %
Dry Hop	Lublin (Lubelski)	105 g	10 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	30 min