

## Masonic 2

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **90**
- SRM **7.6**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.5 kg (47.2%)	80 %	16
Grain	Viking Pale Ale malt	1.3 kg (24.5%)	80 %	5
Grain	Cara-Pils/Dextrine	1 kg (18.9%)	72 %	4
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (9.4%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %
Boil	Magnum	30 g	60 min	13.5 %
Dry Hop	Lublin (Lubelski)	60 g	7 day(s)	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis

### Extras

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