

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 |