

Filemon

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **32.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.4 kg (72.3%) | 80 % | 4 |
| Grain | Carafa II | 0.3 kg (6.4%) | 70 % | 812 |
| Grain | Strzegom Karmel 300 | 0.6 kg (12.8%) | 70 % | 299 |
| Grain | Biscuit Malt | 0.2 kg (4.3%) | 79 % | 45 |
| Sugar | Brown Sugar, Dark | 0.2 kg (4.3%) | 100 % | 99 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Dry Hop | Amarillo | 30 g | 5 day(s) | 9.5 % |
| Boil | Centennial | 30 g | 60 min | 10.5 % |
| Aroma (end of boil) | Chinook | 30 g | 15 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |