

# Filemon

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- 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