

# 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  |