

Doker

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **26**
- SRM **31.6**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **74C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (32.8%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.9%) | 79 % | 22 |
| Grain | Strzegom Monachijski typ I | 3 kg (32.8%) | 79 % | 16 |
| Grain | Caramunich® typ I | 0.5 kg (5.5%) | 73 % | 80 |
| Grain | Carahell | 0.5 kg (5.5%) | 77 % | 26 |
| Adjunct | Carafa | 0.25 kg (2.7%) | 70 % | 664 |
| Adjunct | Płatki owsiane | 0.6 kg (6.6%) | 85 % | 3 |
| Adjunct | Jęczmień palony | 0.3 kg (3.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 17 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 5 min | 4 % |
| Boil | Willamette | 13 g | 10 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------------|-------------|---------------|-------------------|
| Saflager W 34/70 | Lager | Slant | 3000 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Spice | sól | 20 g | Boil | 10 min |