

Black Docker v3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **38**
- SRM **28.5**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale | 3 kg (40.5%) | 80 % | 5 |
| Grain | Cara Crisp | 1 kg (13.5%) | 78 % | 30 |
| Grain | Pszeniczny | 1 kg (13.5%) | 85 % | 4 |
| Grain | Płatki Owsiane Błyskawiczne | 0.8 kg (10.8%) | 85 % | 3 |
| Grain | Crystal Medium Crisp | 0.6 kg (8.1%) | 72 % | 270 |
| Grain | Brown Crisp | 0.6 kg (8.1%) | 70 % | 135 |
| Grain | Chocolate Crisp | 0.4 kg (5.4%) | 73 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | Godiva | 20 g | 60 min | 7.1 % |
| Boil | Bramling Cross | 20 g | 60 min | 6.7 % |
| Boil | Godiva | 15 g | 30 min | 7.1 % |
| Boil | Bramling Cross | 15 g | 30 min | 6.7 % |
| Aroma (end of boil) | Godiva | 15 g | 5 min | 7.1 % |
| Aroma (end of boil) | Bramling Cross | 15 g | 5 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 30 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 10 g | Boil | 15 min |