

## 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