

# Black Docker

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **32.7**
- Style **Robust Porter**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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	Pale Ale Maris Otter Crisp	3 kg (40.5%)	83 %	6
Grain	Cara Crisp	1 kg (13.5%)	78 %	30
Grain	Crystal Medium Crisp	1 kg (13.5%)	72 %	270
Grain	Płatki Owsiane Błyskawiczne Crisp	0.8 kg (10.8%)	85 %	3
Grain	Pszeniczny Toasted Crisp	0.6 kg (8.1%)	80 %	28
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	15 g	45 min	7.1 %
Boil	Bramling Cross	15 g	45 min	6.7 %
Boil	Epic	15 g	45 min	5 %
Boil	Godiva	15 g	30 min	7.1 %
Boil	Bramling Cross	15 g	30 min	6.7 %
Boil	Epic	15 g	30 min	5 %
Aroma (end of boil)	Godiva	10 g	5 min	7.1 %
Aroma (end of boil)	Bramling Cross	10 g	5 min	6.7 %
Aroma (end of boil)	Epic	10 g	5 min	5 %
Whirlpool	Godiva	10 g	0 min	7.1 %
Whirlpool	Bramling Cross	10 g	0 min	6.7 %
Whirlpool	Epic	10 g	0 min	5 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM13 Irlandzkie Ciemności	Ale	Liquid	11 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	10 g	Boil	15 min
Other	chipsy dębowe amerykańskie średnio przypalone	50 g	Secondary	5 day(s)