

# 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

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

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Spice       | sól         | 20 g          | Boil           | 10 min      |