

# 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