

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.

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	11 ml	Fermentum Mobile

Extras

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