

Black Docker v2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **33**
- Style **Robust Porter**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	6
Grain	Płatki Owsiane	1 kg (16.7%)	85 %	3
Grain	Cara Crisp	1 kg (16.7%)	78 %	30
Grain	Crystal Medium Crisp	1 kg (16.7%)	72 %	270
Grain	Brown Crisp	0.6 kg (10%)	70 %	135
Grain	Chocolate Crisp	0.4 kg (6.7%)	73 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Godiva	10 g	30 min	7.1 %
Boil	Bramling Cross	10 g	30 min	6.7 %
Boil	Epic	10 g	30 min	5 %
Boil	Godiva	10 g	20 min	7.1 %
Boil	Bramling Cross	10 g	20 min	6.7 %
Boil	Epic	10 g	20 min	5 %
Aroma (end of boil)	Godiva	15 g	10 min	7.1 %
Aroma (end of boil)	Bramling Cross	15 g	10 min	6.7 %
Aroma (end of boil)	Epic	15 g	10 min	5 %
Whirlpool	Godiva	15 g	0 min	7.1 %
Whirlpool	Bramling Cross	15 g	0 min	6.7 %
Whirlpool	Epic	15 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	6 g	Boil	15 min