

# Saison Porter

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **19**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield  | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt        | 3 kg (51.7%)  | 80 %   | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (17.2%)  | 79 %   | 22  |
| Grain | Strzegom Pszeniczny         | 1 kg (17.2%)  | 81 %   | 6   |
| Grain | Abbey Castle                | 0.2 kg (3.4%) | 80 %   | 45  |
| Grain | Aroma Castle                | 0.2 kg (3.4%) | 78 %   | 100 |
| Grain | Special B Castle            | 0.2 kg (3.4%) | 65.2 % | 350 |
| Grain | Czekoladowy Castle          | 0.2 kg (3.4%) | 60 %   | 900 |

## Hops

| Use for             | Name           | Amount | Time   | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil                | Bramling Cross | 10 g   | 60 min | 6.5 %      |
| Boil                | Amarillo       | 10 g   | 60 min | 8.7 %      |
| Boil                | Bramling Cross | 10 g   | 30 min | 6.5 %      |
| Boil                | Amarillo       | 10 g   | 30 min | 8.7 %      |
| Aroma (end of boil) | Bramling Cross | 10 g   | 5 min  | 6.5 %      |
| Aroma (end of boil) | Amarillo       | 10 g   | 5 min  | 8.7 %      |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M29 French Saison | Ale  | Dry  | 10 g   | Mangrove Jack's |