

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 |