

# 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