

Saison - baza

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **29**
- SRM **4.3**
- Style **Belgian Tripel**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 7.5 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------------|--------|--------|------------|
| Boil | lunga i inne stare chmiele | 40 g | 60 min | 8 % |
| Aroma (end of boil) | Hallertau Mittelfruh | 50 g | 5 min | 4.5 % |