

## Saison - baza

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **32**
- SRM **4.3**
- Style **Belgian Tripel**

### Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	12 %
Aroma (end of boil)	Lublin (Lubelski)	66.67 g	5 min	4 %

### Notes

- 200g gęstego roztworu cukru do fermentora 8L  
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