

# tripel chura

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- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **28**
- SRM **6.7**
- Style **Belgian Tripel**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **12.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (94.1%)	80 %	4
Grain	Amber Malt	0.25 kg (5.9%)	75 %	43

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	50 min	6.2 %
Boil	Marynka	20 g	50 min	6.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	150 ml	Fermentum Mobile