

## #72 Curry Wurst

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **7.3**
- Style **Saison**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Smoked Malt	3 kg (54.5%)	80 %	18
Grain	Strzegom Pale Ale	2.5 kg (45.5%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	15 g	30 min	13 %
Boil	Chinook	10 g	10 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	---

### Extras

Type	Name	Amount	Use for	Time
Herb	kolendra	15 g	Boil	10 min
Herb	kardamon	5 g	Boil	10 min
Herb	pieprz kolorowy	5 g	Boil	10 min

Fining	whirfloc	1 g	Boil	10 min
Other	witamina A	4 g	Bottling	---