

#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 | --- |