

# Czar Kuźnicy

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **3.2**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (81%)	80 %	---
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.4 kg (19%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	10 %
Aroma (end of boil)	Marynka	15 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Top	Ale	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	10 min
Spice	oregano	3 g	Boil	10 min
Fining	mech irlandzki	5 g	Boil	15 min