

# Koyt

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **33**
- SRM **5.1**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	1 kg (28.6%)	61 %	5
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Viking Pale Ale malt	1 kg (28.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (14.3%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	15 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %
Dry Hop	lunga	15 g	3 day(s)	11 %
Dry Hop	Lublin (Lubelski)	15 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis