

Koyt - amber

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **31**
- SRM **11**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **35 C**, Time **20 min**
- Temp **45 C**, Time **20 min**
- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **5 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **20 min** at **35C**
- Keep mash **20 min** at **45C**
- Keep mash **15 min** at **52C**
- Keep mash **5 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	3.33 kg (43.9%)	61 %	5
Grain	Amber Malt	2.5 kg (33%)	75 %	43
Grain	Pszeniczny	1.5 kg (19.8%)	85 %	3
Adjunct	Rice Hulls	0.25 kg (3.3%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	13.5 %
Boil	Hallertau Mittelfrüh	15 g	20 min	4.9 %
Boil	Hallertau Mittelfrüh	15 g	10 min	4.9 %
Boil	Hallertau Mittelfrüh	15 g	5 min	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis