

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 |