

## Koyt - amber

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

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **17 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 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 **17.6 liter(s)** of strike water to **36.9C**
- 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 **3.8 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Słód owsiany Fawcett | 2 kg (44%)     | 61 %  | 5   |
| Grain   | Amber Malt           | 1.5 kg (33%)   | 75 %  | 43  |
| Grain   | Pszeniczny           | 0.9 kg (19.8%) | 85 %  | 3   |
| Adjunct | Rice Hulls           | 0.15 kg (3.3%) | 1 %   | 0   |

### Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Magnum               | 10.8 g | 60 min | 13.5 %     |
| Boil    | Hallertau Mittelfrüh | 9 g    | 20 min | 4.9 %      |
| Boil    | Hallertau Mittelfrüh | 9 g    | 10 min | 4.9 %      |
| Boil    | Hallertau Mittelfrüh | 9 g    | 5 min  | 4.9 %      |

### Yeasts

| <b>Name</b>           | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------|-------------|-------------|---------------|-------------------|
| FM42 Stare Nadreńskie | Ale         | Liquid      | 30 ml         | Fermentum Mobile  |