

AnOtter Koytbier - 5.8%

Dutch-Style Kuit, Kuyt or Koyt
Author: The Thirsty Otter

Type: All Grain

IBU : 25 (Tinseth)
BU/GU : 0.47
Colour : 9 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.052
Total Gravity : 1.053
Final Gravity : 1.009

Fermentables (1.5 kg)

800 g - Chateau Oat Nature 2.3 EBC (53.3%)
350 g - Wheat Malt 5 EBC (23.3%)
^ Lot # 5425000394853
^ Brouwmaatje (NL) 051.125.3
175 g - Chateau Rye Nature 6.9 EBC (11.7%)
175 g - Pale Ale Malt 10 EBC (11.7%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (38 g)

30 min - 8 g - Saaz - 4.4% (13 IBU)
^ The Malt Miller (UK) HOP-06-000
15 min - 10 g - Saaz - 4.4% (10 IBU)
^ The Malt Miller (UK) HOP-06-000

Hop Stand

10 min hopstand @ 75 °C
10 min 75 °C - 20 g - Saaz - 4.4% (2 IBU)
^ The Malt Miller (UK) HOP-06-000

Miscellaneous

Mash - 0.7 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.3 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.69 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.3 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.68 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 1.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3.45 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Mash - 2 items - pH paper strips 5.2 - 6.8
^ Lot # 20200422/1
^ Brouwstore (NL) 013.075.7
Sparge - 6.43 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
60 min - Boil - 0.18 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 4.5 L
Sparge Water : 5.72 L
Boil Time : 90 min
Total Water : 10.22 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
16 °C - 10 days - Primary
19 °C - 4 days - Diacetyl rest
16 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 58 Mg 15 Na 48 Cl 73 SO 145 HCO 66

SO/Cl ratio: 2
Mash pH: 5.38
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume: