

## 43 otters. squad. ducks - 6. 2%

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

Type: All Grain

IBU : 25 (Tinseth)  
Colour : 11 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.040  
Original Gravity : 1.058  
Final Gravity : 1.011

## Fermentables (1.5 kg)

800 g - Pale Wheat Malt 3 EBC (53.3%)  
^ The Malt Miller (UK) MAL-00-047  
350 g - Pale Ale Malt 5.5 EBC (23.3%)  
^ The Malt Miller (UK) MAL-00-042  
175 g - Flaked Barley 3 EBC (11.7%)  
^ The Malt Miller (UK) MAL-03-005  
175 g - Rye Malt 25 EBC (11.7%)  
^ The Malt Miller (UK) MAL-00-037

## Hops (36 g)

30 min - 8 g - Saaz - 4.4% (13 IBU)  
^ The Malt Miller (UK) HOP-06-000  
15 min - 8 g - Saaz - 4.4% (9 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)

## Miscellaneous

Mash - 0.2 ml - Calcium Chloride (CaCl<sub>2</sub>) 33 % ..  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.8 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 2 items - pH paper strips 5.2 - 6.8  
^ Lot # 20200422/1  
^ Brouwstore (NL) 013.075.7  
60 min - Boil - 0.18 g - Lipohop K  
^ Lot # LPK110  
^ The Malt Miller (UK) CH-03-013  
10 min - Boil - 0.06 g - Lallemand Servomyces  
^ Lot # 154001112904ABV  
^ Brouwstore (NL) 050.620.4  
10 min - Boil - 1 items - Wort Chiller  
^ Brouwstore (NL) 057.020.20  
Bottling - 15 items - 33 cl Steinnie bottle (s...  
^ Brouwstore (NL) 017.500.0

## Yeast

0.5 pkg - Fermentis SafAle German Ale K-97  
^ The Malt Miller (UK) YEA-02-035

## 01 Brouwput 5L (90min) (rev 4)

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

Mash Water : 3.45 L  
Sparge Water : 6.43 L

Boil Time : 90 min  
Total Water : 9.88 L

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

Ale  
20 °C - 14 days - Primary

## Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
Ca 43 Mg 17 Na 67 Cl 75 SO 76

SO/Cl ratio: 1  
Mash pH 5.4

## Measurements

## Mash pH

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



11 EBC

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[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltniller.co.uk/>).