

Kawa Kokos Extreme

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **25**
- SRM **57.4**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **69 C**, Time **75 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (53.8%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (15.4%) | 79 % | 10 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.5 kg (7.7%) | 79 % | 45 |
| Grain | Castle Cafe | 0.25 kg (3.8%) | 75.5 % | 480 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (7.7%) | 74 % | 788 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (3.8%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------|-------|-----------|----------|
| Spice | Kawa Honduras | 150 g | Secondary | 3 day(s) |
| Flavor | Capella coco | 5 g | Bottling | --- |