

# Kawa Kokos

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **23**
- SRM **31.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **69C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount       | Yield  | EBC |
|-------|-----------------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt        | 3.5 kg (56%) | 80 %   | 5   |
| Grain | Pilzneński                  | 1 kg (16%)   | 81 %   | 4   |
| Grain | Płatki owsiane              | 0.5 kg (8%)  | 85 %   | 3   |
| Grain | Biscuit Malt                | 0.5 kg (8%)  | 79 %   | 45  |
| Grain | Castle Cafe                 | 0.25 kg (4%) | 75.5 % | 480 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (8%)  | 74 %   | 788 |

## 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 | 50 g   | Secondary | 3 day(s) |
| Flavor | Capella coco  | 5 g    | Bottling  | ---      |