

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