

# 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	---