

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 | --- |