

INKA 3 stout coffe milk

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **26.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|--------|------|
| Grain | Strzegom Pale Ale | 7.5 kg (57.3%) | 79 % | 6 |
| Grain | Strzegom Karmel 30 | 1 kg (7.6%) | 75 % | 30 |
| Grain | Viking Wheat Malt | 1 kg (7.6%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (7.6%) | 85 % | 3 |
| Grain | Caraaroma (R) 300-400 EBC Weyermann | 0.7 kg (5.3%) | 78 % | 400 |
| Grain | Strzegom Karmel 150 | 0.3 kg (2.3%) | 75 % | 150 |
| Grain | Jęczmień palony 1100-1200 | 0.6 kg (4.6%) | 55 % | 1100 |
| Sugar | Milk Sugar (Lactose) | 1 kg (7.6%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 50 g | 60 min | 12 % |

Notes

- Mashout
- Palony jęczmień: 0,15 kg, (możesz drobniej ześrutować i zalać wcześniej gorącą wodą) lub dodać na 5min zacierania
Ostatnio w Dry Stoutcie użyłem 30g. Challangera
<http://blog.homebrewing.pl/kiedy-dodawac-ciemne-slody/>
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