

# INKA 3 stout dry coffe milk

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **21.2**
- 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 **3.5 liter(s) / kg**
- Mash size **38.9 liter(s)**
- Total mash volume **50 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7.5 kg (62%)	79 %	6
Grain	Strzegom Karmel 30	1.5 kg (12.4%)	75 %	30
Grain	Viking Wheat Malt	0 kg	83 %	5
Grain	Płatki owsiane	0.5 kg (4.1%)	85 %	3
Grain	Caraaroma (R) 300-400 EBC Weyermann	0 kg	78 %	400
Grain	Strzegom Pale Ale	1 kg (8.3%)	79 %	6
Grain	Jęczmień palony 1100-1200	0.6 kg (5%)	55 %	1100
Sugar	Milk Sugar (Lactose)	1 kg (8.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Marynka	0 g	10 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %