

# 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)<br>300-400 EBC<br>Weyermann | 0 kg           | 78 %   | 400  |
| Grain | Strzegom Pale Ale                         | 1 kg (8.3%)    | 79 %   | 6    |
| Grain | Jęczmień palony<br>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 %        |