

# INKA 3 stout coffe milk

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- 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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