

# Sweet Jack Oatmeal Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **35.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.6 kg (10.5%)	68 %	1200
Grain	Płatki owsiane	0.6 kg (10.5%)	60 %	3
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Pilzneński	0.5 kg (8.8%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	10 %
Boil	Lublin (Lubelski)	20 g	0 min	4 %
Boil	Marynka	5 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
po Witbierze	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Laktoza	350 g	Boil	15 min
Flavor	Płatki dębowe średnio opalane moczone w whisky Jack Daniels	50 g	Secondary	7 day(s)
zalane do poziomu płatków, moczone przez 7 dni, dodawane razem z whisky				
Spice	Laska wanilii	5 g	Secondary	7 day(s)