

BrewDog - Paradox Islay

- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **76**
- SRM **51.2**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **50.1 liter(s)**

Steps

- Temp **64 C**, Time **115 min**

Mash step by step

- Heat up **37.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **115 min** at **64C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 7.15 kg (57.1%) | 85 % | 7 |
| Grain | Karmelowy Jasny 30EBC | 0.9 kg (7.2%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ II | 0.55 kg (4.4%) | 79 % | 22 |
| Grain | Oats, Flaked | 2.2 kg (17.6%) | 80 % | 2 |
| Grain | Strzegom Karmel 600 | 0.9 kg (7.2%) | 68 % | 601 |
| Grain | Weyermann - Carafa III | 0.55 kg (4.4%) | 70 % | 1024 |
| Grain | Carafa | 0.28 kg (2.2%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 70 g | 75 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 30 min | 15.5 % |
| Boil | Saaz (Czech Republic) | 30 g | 0 min | 4.5 % |
| Boil | Hallertau | 30 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 110 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|---------------|----------------|-------------|
| Flavor | Oak chips with rum | 22 g | Secondary | 5 day(s) |