

# PARADOX JURA

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- Gravity **27.2 BLG**
- ABV **13 %**
- IBU **80**
- SRM **53**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **49.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.8 liter(s) / kg**
- Mash size **40.6 liter(s)**
- Total mash volume **63.1 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **40.6 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **31.6 liter(s)** of **76C** water or to achieve **49.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	13 kg (57.7%)	83 %	6
Grain	Fawcett - Pale Caramalt	1.72 kg (7.6%)	76 %	15
Grain	Płatki owsiane błyskawiczne	3.6 kg (16%)	85 %	3
Grain	Castle Malting - Monachijski Jasny	1 kg (4.4%)	80 %	15
Grain	Fawcett - Dark Crystal	1.72 kg (7.6%)	71 %	300
Grain	Weyermann - Carafa I Special	0.5 kg (2.2%)	70 %	1000
Grain	Weyermann - Carafa III Special	1 kg (4.4%)	70 %	1500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus 2018	150 g	60 min	13.9 %
Boil	Columbus 2018	50 g	30 min	13.9 %
Aroma (end of boil)	Sterling 2015	50 g	0 min	4.5 %
Aroma (end of boil)	Bravo 2016	50 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski CaSO4	10 g	Mash	90 min
Water Agent	Kreda CaCO3	5 g	Mash	90 min
Water Agent	Kwaśny węglan sodu NaHCO3	4 g	Mash	90 min
Flavor	Płatki dębowe moczone w whisky	30 g	Secondary	30 day(s)

## Notes

- Fermentacja minimum 30 dni. Potem cicha fermentacja z płatkami dębowymi 1-2 miesiące. Jeżeli drożdże płynne to Wyeast 1272 American Ale II lub WLP051 California Ale V.  
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