

# BrewDog - Paradox Islay

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **78**
- SRM **49.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37 liter(s)**
- Total mash volume **49.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **37 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7.15 kg (58%)	85 %	7
Grain	Karmelowy Jasny 30EBC	1 kg (8.1%)	75 %	30
Grain	Strzegom Monachijski typ II	0.55 kg (4.5%)	79 %	22
Grain	Oats, Flaked	1.8 kg (14.6%)	80 %	2
Grain	Strzegom Karmel 600	1 kg (8.1%)	68 %	601
Grain	Weyermann - Carafa III	0.55 kg (4.5%)	70 %	1024
Grain	Carafa	0.28 kg (2.3%)	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 %
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### 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)