

# Brewdog #7 PARADOX JURA

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **90**
- SRM **45.3**
- Style **Russian Imperial Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **42.4 liter(s)**

## Steps

- Temp **66 C**, Time **85 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **31 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **85 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (56.7%)	80 %	5
Grain	Simpsons - Caramalt	0.86 kg (7.5%)	76 %	69
Grain	Monachijski	0.5 kg (4.4%)	75 %	16
Grain	Platki owsiane	2 kg (17.4%)	85 %	3
Grain	Fawcett - Dark Crystal	0.86 kg (7.5%)	71 %	300
Grain	Carafa	0.25 kg (2.2%)	70 %	664
Grain	Carafa III	0.5 kg (4.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	75 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Aroma (end of boil)	Saaz (Czech Republic)	25 g	0 min	4.5 %
Aroma (end of boil)	First Gold	25 g	0 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs
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