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 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.