

BrewDog - Paradox Islay ver 2

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **62**
- SRM **40.3**
- 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 **30.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **48.5 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 7.4 kg (56.4%) | 85 % | 7 |
| Grain | Karmelowy Jasny 30EBC | 2 kg (15.2%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (3.8%) | 79 % | 22 |
| Grain | Oats, Flaked | 1 kg (7.6%) | 80 % | 2 |
| Grain | Strzegom Karmel 600 | 0.1 kg (0.8%) | 68 % | 601 |
| Grain | Biscuit Malt | 0.1 kg (0.8%) | 79 % | 45 |
| Grain | SPECIAL W | 0.1 kg (0.8%) | 80 % | 30 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (0.8%) | 71 % | 600 |
| Grain | Strzegom pszenica prażona | 0.1 kg (0.8%) | 70 % | 1000 |
| Grain | Weyermann - Carafa III | 0.2 kg (1.5%) | 70 % | 1024 |
| Grain | caraffa 1 | 0.2 kg (1.5%) | 1 % | 800 |
| Grain | Carafa II | 0.16 kg (1.2%) | 70 % | 812 |
| Grain | Strzegom Barwiący | 0.11 kg (0.8%) | 68 % | 1300 |
| Grain | Płatki pszeniczne | 1 kg (7.6%) | 85 % | 3 |

| | | | | |
|-------|--------------------------------|----------------|------|------|
| Grain | Strzegom Czekoladowy ciemny | 0.05 kg (0.4%) | 68 % | 1200 |
|-------|--------------------------------|----------------|------|------|

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 100 g | 75 min | 12 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|----------|
| Flavor | platki debowe amerykanske mocno opiekane | 22 g | Secondary | 5 day(s) |
| Flavor | platki debowe fr lekko opiekane | 10 g | Secondary | 5 day(s) |