

## BrewDog - Paradox Islay

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- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU **76**
- SRM **51.2**
- Style **Russian Imperial Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.6 liter(s)**
- Total mash volume **50.1 liter(s)**

### Steps

- Temp **64 C**, Time **115 min**

### Mash step by step

- Heat up **37.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **115 min** at **64C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7.15 kg (57.1%)	85 %	7
Grain	Karmelowy Jasny 30EBC	0.9 kg (7.2%)	75 %	30
Grain	Strzegom Monachijski typ II	0.55 kg (4.4%)	79 %	22
Grain	Oats, Flaked	2.2 kg (17.6%)	80 %	2
Grain	Strzegom Karmel 600	0.9 kg (7.2%)	68 %	601
Grain	Weyermann - Carafa III	0.55 kg (4.4%)	70 %	1024
Grain	Carafa	0.28 kg (2.2%)	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 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	110 ml	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	Oak chips with rum	22 g	Secondary	5 day(s)