

# BrewDog - Paradox Islay

- 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)    |