

BrewDog - Paradox Islay Sterid

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **61**
- SRM **38.8**
- Style **Russian Imperial Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.6 liter(s)**
- Total mash volume **46.2 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **34.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (60.6%)	81 %	4
Grain	Simpsons - Caramalt	0.75 kg (6.5%)	76 %	69
Grain	Munich Malt	0.75 kg (6.5%)	80 %	18
Grain	Oats, Flaked	1.6 kg (13.9%)	80 %	2
Grain	Simpsons - Crystal Dark	0.75 kg (6.5%)	74 %	158
Grain	Weyermann - Dehusked Carafa I	0.25 kg (2.2%)	70 %	690
Grain	Weyermann - Dehusked Carafa III	0.45 kg (3.9%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	15.5 %
Boil	Saaz (Czech Republic)	25 g	0 min	4.5 %
Boil	First Gold	25 g	0 min	7.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Oak chips with rum	20 g	Secondary	5 day(s)
Flavor	Vannila pods	20 g	Secondary	5 day(s)