

## BrewDog - Paradox Islay ver 2

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- 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
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### 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)