

LOVE2BREW

PARADOX - GOLDEN STOUT (ALL-GRAIN - 2.5 GALLON)



Paradox: (Noun) A statement or proposition that seems self-contradictory or absurd but in reality expresses a possible truth. Putting a label on our Golden Stout wasn't easy, but the word Paradox seemed fitting. This brew pours a dark gold color with a frothy white head, but looks can be deceiving. A bready, slightly toasty malt flavor profile is used for our base and adds extra dimensions of creaminess and slight sweetness through the use of Lactose in the boil. Mild English hops add a balancing bitterness and English yeast helps to provide a malt forward finish. The fun comes during secondary fermentation when we age this brew on a generous dose of specially selected Vanilla Beans, Cacao Nibs, and Coffee Beans! Paradox will confuse your senses when the rich flavor profile usually reserved for Imperial Stouts floods your palate! Only one thing will be clear, you will love this beer.

KIT STATISTICS

- 2 Weeks Primary Fermentation
- 2 Weeks Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.071
- 6.9% ABV (Estimated)
- IBUs: 22.1
- SRM: 6.9
- 60 Minute Boil

HOME BREW KIT CONTENTS

Malts & Specialty Grains

- 3.5 lb. Maris Otter
- 1 lb. Flaked Oats
- 8 oz lb. Flaked Barley
- 8 oz. Victory Malt
- 8 oz. Biscuit Malt

Hops

- 1 oz. Willamette (Bittering)

Yeast Choices

- Safale S-04
- Danstar Windsor Ale Yeast
- White Labs Irish Ale Yeast (WLP004)
- Wyeast Irish Ale Yeast (1084)

Other

- 8 oz. Lactose
- Paradox Spice Pack
- 2 oz. Priming Sugar

MASH INGREDIENTS:

- 3.5 lb. Maris Otter
- 1 lb. Flaked Oats
- 8 oz lb. Flaked Barley
- 8 oz. Victory Malt
- 8 oz. Biscuit Malt

MASH SCHEDULE:

- Saccharification Rest: 156°F for 60 minutes
- Mashout: 168°F for 10 minutes

BOIL ADDITIONS

- 1 oz. Willamette (60 Minutes)
- 8 oz. Lactose (15 Minutes)

SECONDARY FERMENTATION

During your secondary fermentation you will add the Spice Pack. For best results our Brewmasters recommend adding the Spice Pack first and then siphoning your beer on top of it.

We recommend allowing the beer to age in the secondary for two weeks, however if you would prefer a less rich flavor profile you could remove the beer from the secondary after one week.

If you have any questions while brewing your beer call us at 1.888.654.5511 or email support@love2brew.com. We're open 7 days a week to help you brew the best beer possible!

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