Brimir Quad v1

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **27**
- SRM **18.4**
- Style **Belgian Dark Strong Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg *(65.8%)*	81 %	4
Grain	Viking Pale Ale malt	1 kg *(18.8%)*	80 %	5
Grain	Strzegom Monachijski typ II	0.2 kg *(3.8%)*	79 %	22
Grain	Special B Malt	0.1 kg *(1.9%)*	65.2 %	315
Grain	Słód Caramunich Typ II Weyermann	0.05 kg *(0.9%)*	73 %	120
Sugar	Candi Sugar, Dark	0.066 kg *(1.2%)*	80 %	600
Sugar	Candi Sugar, Brown	0.1 kg *(1.9%)*	78.3 %	400
Sugar	sugar	0.3 kg *(5.6%)*	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	60 min	13 %