

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 % |