

#15 Belgian Barley Wine / Quintupel

- Gravity **27.4 BLG**
- ABV **13.2 %**
- IBU **66**
- SRM **15.5**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **-7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (38.5%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (23.1%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg (7.7%)	80 %	3
Grain	Płatki orkiszowe	0.5 kg (3.8%)	80 %	4
Grain	Żytni	1 kg (7.7%)	85 %	8
Grain	Carared	1 kg (7.7%)	75 %	39
Grain	Płatki orkiszowe	0.5 kg (3.8%)	80 %	4
Grain	Caraamber	1 kg (7.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	60 g	60 min	13.2 %
Aroma (end of boil)	Smaragd	30 g	5 min	3.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Slant	750 ml	Fermentum Mobile