

#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 |