

Enthroned

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **7**
- Style **Belgian Blond Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (61.5%) | 80 % | 4 |
| Grain | Biscuit Malt | 1 kg (15.4%) | 79 % | 45 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.7%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M47 Belgian Abbey | Ale | Dry | 11 g | Mangrove Jack's |