

# Enthroned

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- 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