

# Deanerys

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **17**
- SRM **4.6**
- Style **Fruit Lambic**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.3 kg (79.1%)	82 %	4
Grain	Viking Wheat Malt	1.2 kg (17.9%)	83 %	5
Grain	Cara Blonde - Castle Malting	0.2 kg (3%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	13.5 %
Aroma (end of boil)	Magnum	4 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	34.5 g	Danstar