

# erlkönig

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **28**
- SRM **7.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony olchą (Viking Malt)	2 kg (64.5%)	82 %	10
Grain	Pszeniczny (Viking Malt)	1 kg (32.3%)	82 %	6
Grain	Special X (BestMalz)	0.1 kg (3.2%)	75 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	20 g	60 min	8.5 %
Aroma (end of boil)	Endeavour	10 g	5 min	8.5 %
Whirlpool	Endeavour	20 g	30 min	8.5 %
Dry Hop	Endeavour	50 g	3 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Liquid	200 ml	Fermentum Mobile