

#29 Tequilla Ale

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **11**
- SRM **3.8**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (55.6%) | 80 % | 5 |
| Grain | Płatki kukurydziane | 1 kg (22.2%) | 60 % | 3 |
| Grain | Strzegom Wiedeński | 0.5 kg (11.1%) | 79 % | 10 |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 15 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|----------|
| Flavor | syrop z agawy | 100 g | Boil | 50 min |
| Flavor | syrop z agawy | 200 g | Secondary | 3 day(s) |
| Flavor | skórka z limonki | 15 g | Secondary | 3 day(s) |
| Flavor | sok z limonki | 20 g | Secondary | 3 day(s) |