

# Tequilla

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **11.8 liter(s)**

## Fermentables

| Type           | Name                              | Amount        | Yield | EBC |
|----------------|-----------------------------------|---------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Pilsner | 1.7 kg (100%) | 78 %  | 8   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Galaxy | 10 g   | 15 min | 15 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |

## Extras

| Type        | Name             | Amount | Use for   | Time     |
|-------------|------------------|--------|-----------|----------|
| Water Agent | Esencia tequilla | 40 g   | Secondary | 5 day(s) |