

# 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) - 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)