

## #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)