

# Reddy Bizi Reddy IPL

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **70**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **31 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **120 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **31 liter(s)** of strike water to **53C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **120 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (83.3%)	81 %	4
Grain	Strzegom Pszeniczny	0.5 kg (7.6%)	81 %	6
Grain	Viking Dekstrynowy	0.2 kg (3%)	79 %	13
Sugar	Corn Sugar (Dextrose)	0.4 kg (6.1%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	90 min	12 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Summit	25 g	10 min	17 %
Whirlpool	Amarillo	25 g	15 min	9.5 %
Whirlpool	Citra	25 g	15 min	13 %
Whirlpool	Centennial	25 g	15 min	10.5 %
Whirlpool	Simcoe	25 g	15 min	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP830 - German Lager Yeast	Lager	Slant	250 ml	White Labs