

Reddy Bizi Reddy IPL

- 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

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------------|-------------|---------------|-------------------|
| WLP830 - German Lager Yeast | Lager | Slant | 250 ml | White Labs |