

# Reaper

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- Gravity **18 BLG**
- ABV ---
- IBU **117**
- SRM **7.5**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Cane (Beet) Sugar	0.2 kg	78.3 %	1
Grain	Weyermann - Pale Ale Malt	5 kg	85 %	8
Grain	Briess - Carapils Malt	0.5 kg	74 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Lublin (Lubelski)	100 g	60 min	4 %
Boil	Magnum	75 g	60 min	13.5 %
Boil	Magnum	25 g	15 min	13.5 %
Boil	Sybilla	50 g	15 min	3.5 %
Aroma (end of boil)	Sybilla	50 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale