Reaper

- 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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.