

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 |