

# Orange Napalm

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **39**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.8 liter(s)**
- Total mash volume **42.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **31.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (75.5%)	79 %	6
Grain	Płatki pszeniczne	1.2 kg (11.3%)	85 %	3
Grain	Płatki owsiane	1.2 kg (11.3%)	85 %	3
Grain	Rice, Flaked	0.2 kg (1.9%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Mosaic	20 g	60 min	10 %
Whirlpool	Citra	5 g	10 min	12 %
Whirlpool	Amarillo	5 g	15 min	9.5 %
Whirlpool	Mosaic	5 g	15 min	10 %
Dry Hop	Citra	5 g	2 day(s)	12 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %
Dry Hop	Citra	5 g	4 day(s)	12 %
Dry Hop	Amarillo	20 g	4 day(s)	9.5 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

Dry Hop	Citra	5 g	6 day(s)	12 %
Dry Hop	Amarillo	20 g	6 day(s)	9.5 %
Dry Hop	Mosaic	20 g	6 day(s)	10 %
Dry Hop	Citra	5 g	8 day(s)	12 %
Dry Hop	Amarillo	20 g	8 day(s)	9.5 %
Dry Hop	Mosaic	20 g	8 day(s)	10 %
Dry Hop	Citra	5 g	10 day(s)	12 %
Dry Hop	Amarillo	20 g	10 day(s)	9.5 %
Dry Hop	Mosaic	20 g	10 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Forbidden Fruit	Ale	Liquid	125 ml	Wyeast Labs

## Notes

- 2 tyg burzliwej  
2, 4, 6 dni chmielenia do fermentacji burzliwej.  
8 i 10 dni na cichą  
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