

Mango Xsolve Stajlll

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Simpsons - Caramalt | 0.5 kg (8.3%) | 76 % | 69 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (8.3%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Boil | Ahtanum | 10 g | 60 min | 5 % |
| Boil | Chinook | 20 g | 30 min | 13 % |
| Boil | Ahtanum | 10 g | 30 min | 5 % |
| Aroma (end of boil) | Chinook | 30 g | 0 min | 13 % |
| Aroma (end of boil) | Ahtanum | 20 g | 0 min | 5 % |
| Dry Hop | Chinook | 30 g | 7 day(s) | 13 % |
| Dry Hop | Ahtanum | 10 g | --- | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Flavor | Pulpa Mango | 850 g | Secondary | 7 day(s) |