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)

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