

# Madagaskar

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **3.9**
- Style **Saison**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **8 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.4 kg (89.8%)	81 %	4
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	5 g	60 min	11.8 %
Boil	Dr Rudi	10 g	50 min	11.8 %
Boil	Nelson Sauvín	25 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	aframón	3 g	Boil	10 min
Flavor	werbena	20 g	Boil	5 min