

» Brewing recipe for »Ale Mandarinina«

10-litre Braumeister

METHOD

Mash programme

| | | |
|---|---------|---------------|
| 1 | 38 °C | Start mashing |
| 2 | 52 °C | 0 min |
| 3 | 62 °C | 40 min |
| 4 | 72 °C | 25 min |
| 5 | 78 °C | 10 min |
| 6 | Boiling | 75 min |

Hop addition

| | | |
|-----|---------------------|---------------------------|
| 6 g | Perle | 65 min before end of boil |
| 3 g | Bavaria Mandarinina | 40 min before end of boil |
| 2 g | Bavaria Mandarinina | End of boiling |

Original gravity

11 °P with 11 litres

Fermentation

Fermentation temperature at around 22 °C

Maturing

2–3 days at room temperature,
followed by 2–3 weeks
in the refrigerator at 5 °C

INGREDIENTS

| | |
|----------|-----------------------------------|
| 11 l | Brewing water plus sparging water |
| 2.2 kg | Wiener malt |
| 0.1 kg | Carahell |
| 0.1 kg | Wheat malt |
| 6 g | Perle hops (9,8 % Alpha) |
| 5 g | Bavaria Mandarinina hops (10 %) |
| ½ packet | Yeast Safale US-05 |

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.