

» Brewing recipe for »Ale Mandarinina« 200-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

120g Perle	65 min before end of boil
55g Bavaria Mandarinina	40 min before end of boil
55g Bavaria Mandarinina	End of boiling

Original gravity

11 °P with 210 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

230l	Brewing water plus sparging water
35.0 kg	Wiener malt
3.0 kg	Carahell
2.0 kg	Wheat malt
120 g	Perle hops (9,8 % Alpha)
100 g	Bavaria Mandarinina hops (10 %)
2 packets	Yeast Safale US-05

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.