

# » Brewing recipe for »Ale Mandarinina«

## 50-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

25 g Perle	65 min before end of boil
15 g Bav. Mandarinina	40 min before end of boil
15 g Bav. Mandarinina	End of boiling

#### Original gravity

11 °P with 52 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

55 l	Brewing water plus sparging water
9.0 kg	Wiener malt
1.2 kg	Carahell
0.8 kg	Wheat malt
25 g	Perle hops (9,8 % Alpha)
30 g	Bavaria Mandarinina hops (10 %)
2 packets	Yeast Safale US-05

### EVALUATION

#### My comments

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#### My evaluation



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Quantity, time and temperature specifications are recommendations without liability.