

» Brewing recipe for »Ale Mandarinina«

500-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

250 g Perle	65 min before end of boil
150 g Bav. Mandarinina	40 min before end of boil
150 g Bav. Mandarinina	End of boiling

Original gravity

11 °P with 520 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

550 l	Brewing water plus sparging water
92.0 kg	Wiener malt
8.0 kg	Carahell
5.0 kg	Wheat malt
250 g	Perle hops (9,8 % Alpha)
300 g	Bavaria Mandarinina hops (10 %)
3 packets	Yeast Safale US-05

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.