

# » Brewing recipe for »Ale Mandarina« 20-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
5	Boiling	75 min

### Hop addition

12g Perle	65 min before end of boil
5g Bavaria Mandarina	40 min before end of boil
5g Bavaria Mandarina	End of boiling

### Original gravity

11 °P with 21 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

23l	Brewing water plus sparging water
4.0 kg	Wiener malt
0.3 kg	Carahell
0.2 kg	Wheat malt
12 g	Perle hops (9,8 % Alpha)
10 g	Bavaria Mandarina hops (10 %)
1 packet	Yeast Safale US-05

## EVALUATION

### My comments

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### My evaluation



At [www.speidels-braumeister.de](http://www.speidels-braumeister.de) you will find further recipes.

The data of time, temperature and quantities are recommendations and without engagement.