

» 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
5	Boiling	75 min

Hop addition

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

550l	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



At www.speidels-braumeister.de you will find further recipes.

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