

» Brewing recipe for »Ale Mandarina« 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
5	Boiling	75 min

Hop addition

25g Perle	65 min before end of boil
15g Bav. Mandarina	40 min before end of boil
15g Bav. Mandarina	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

55l	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 Mandarina hops (10 %)
1 packet	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.