



*Belgian Malts that Make Your Beer So Special*

## **MANDARINA BAVARIA**

### **BREWING QUALITY**

Pleasant fruity aroma revealing a strong tangerine and citrus note with slightly sweet aroma impressions. with a more hop spicy and citrusy note. Used in: Pilsner, Lagers, Wheat, Belgian Style Saison. Suitable for the use in top- and bottom-fermenting beer



### **ORIGIN / HISTORY**

Bred in Hüll, Germany.

### **AGRONOMICS**

Tolerant to wilt; good resistance to downy mildew, good resistance to powdery mildew.

### **ACID COMPONENTS**

|             |                          |
|-------------|--------------------------|
| Alpha Acids | 8.5-10.5% w/w            |
| Beta Acids  | 5-6.5% w/w               |
| Cohumulone  | about 33% of alpha acids |

**T90 Hop Pellets**



### **OIL COMPONENTS**

|               |                         |
|---------------|-------------------------|
| Total Oil     | about 2.0 mls/100 grams |
| Humulene      | 5.1% of whole oil       |
| Myrcene       | 70% of total oil        |
| Caryophyllene | 1.7% of total oil       |
| Farnesene     | 1.0% of total oil       |

**Leaf Hops**



# **Castle Malting - True Brewers know why!**

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