



*Belgian Malts that Make Your Beer So Special*

## **MANDARINA BAVARIA ORGANIC**

### **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 ml/100 grams
Humulene	5 - 15% 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!**