

Mandarina Bavaria. Taste for your beer.


Mandarina Bavaria Aroma description:

- Fruity
- Tangerine note
- Citrussy
- Slightly sweet impression

Dosage recommendation:

Addition of raw hops or hop pellets at fermentation/maturation process

Aroma profile – dwell time:

	Bottom fermenting	Top fermenting	Strong beer	Special beer
g/hl	80	200	250	> 250
				
	3 - 5 days		2 - 4 weeks	
	flowery, fruity		Tangerine-like, citrussy	



Analyses data of Mandarin Bavaria:

Alpha:	8.5 – 10.5%
Beta:	5 – 6.5%
Co-Humulone:	approx. 33%
Total Oil*:	approx. 2.0 ml/100 g
Myrcene*:	70.0
Beta-Caryophyllene*:	1.7
Humulene*:	5.1
Farnesene*:	1.0
Linalool*:	0.3
Limonene*:	0.2
Geraniol*:	0.6
Nerol*:	0.1
Citronellol*:	< 0.1
2-Methylbutyl-isobutyrate*:	1.5

*Total oil as per EBC 7.10; single substances in % of total oils as per EBC 7.12

Remarks: For technological questions please also contact Dr. Dietmar Kaltner.
Please also notice, that factors like crop year, growing region, hop farmer, harvesting time point could have an influence on quality of hop flavor. The recommendations could only be seen as an indication. The individual brewing technique can also have an influence on resulting hop flavor of beer and has to be adjusted in any case.

Our team
is looking
forward to
hearing
from you.



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