



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!

La Malterie du Château SA (Castle Malting)

Malting Plant: Rue de Mons (Bel) 94, 7970 Beloeil, Belgium; Distribution Center: Rue de l'Orbette 1, 7011 Ghlin (Mons),
Tel.: +32 87 662095 info@castlemalting.com; www.castlemalting.com Registered Tournai 79754; VAT: BE0455013439;

Account : 370-0905456-48; IBAN : BE11 3700 9054 5648; BIC : BBRUBEBB