

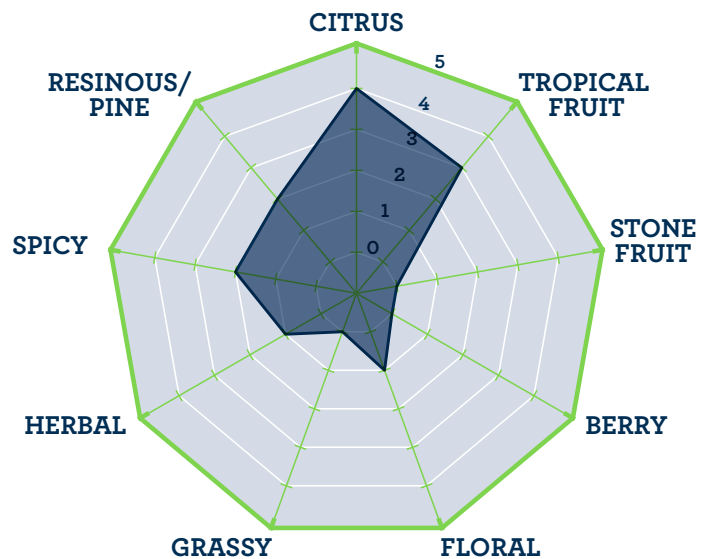
MANDARINA BAVARIA

German



Origin: Germany. A daughter of Cascade, along with Hallertau Blanc and Hüll Melon, and released in 2012.

Usage: Aroma. A tangerine machine when used for late, whirlpool, and dry hop additions. Mandarina Bavaria is quickly finding support in the brewhouse for American IPA and variants, black ales, saisons, Brettanomyces fermentations, and other beers where a definite fruity and strong hoppy character is beneficial.



Aroma & Flavor Characteristics: Intense pineapple, lemon and citrus flavors with a resinous, herbal follow up. Sweet and distinctive.



SENSORY HIGHLIGHTS

Citrus
Lime
Tropical



BREWING VALUES

Alpha Acid Range: 7.0 - 10.0%
Beta Acid Range: 4.0 - 7.0%
Co-Humulone as % of alpha: 31 - 35
Total oils mL/100 gr.: 1.5 - 2.2



OIL FRACTIONS

Myrcene: 65 - 75%
Humulene: 5 - 15%
Caryophyllene: 1 - 5%
Farnesene: <1%
Linalool: 0.1 - 0.5%

