

Mandarina Bavaria. Flavor for your beer.

A new variety from Hüll.

BayWa



What is Mandarinina Bavaria?

Mandarina Bavaria was admitted 2012. This new variety from Hüll (Germany) is due to its aroma- and taste characteristics classified as "Flavor Hops".

Mandarina Bavaria has a pleasantly fruity aroma revealing a strong tangerine note with slightly sweet aroma impressions.

Mandarina Bavaria is suitable for the use in top- and bottom-fermenting beer. The unique character can be individually adjusted to existing beer flavor profil.

Mandarina Bavaria – brewed beers demonstrated high quality of bitterness and most notably an upgrade of flavor profile of these brews.

The special aroma notes of **Mandarina Bavaria** can be carried over from hops to finished beer when **dry-hopping** technique is applied.

Hop growing regions: Hallertau & Tettngang

Highest Quality due to contract growing together with selected hop farmers in best locations.

Where is Mandarinina Bavaria used?

Mandarina Bavaria is suitable for getting a sensory differentiation of top-fermenting beers, dark beers and for all kind of speciality brews.

Recommendation:



5 x



4 x



5 x



4 x



5 x

Scale: 1 x



to 5 x



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 Mandarina 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-isobutyrat*:	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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