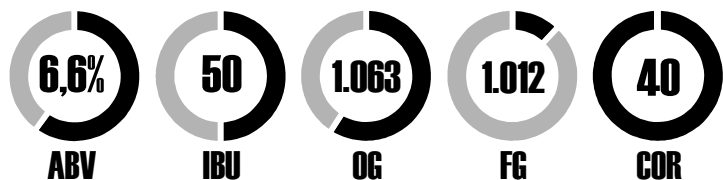


# Black Gold

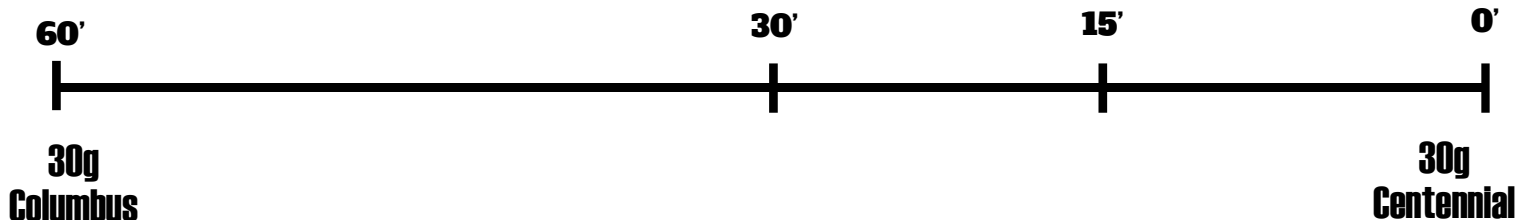


## Mostura

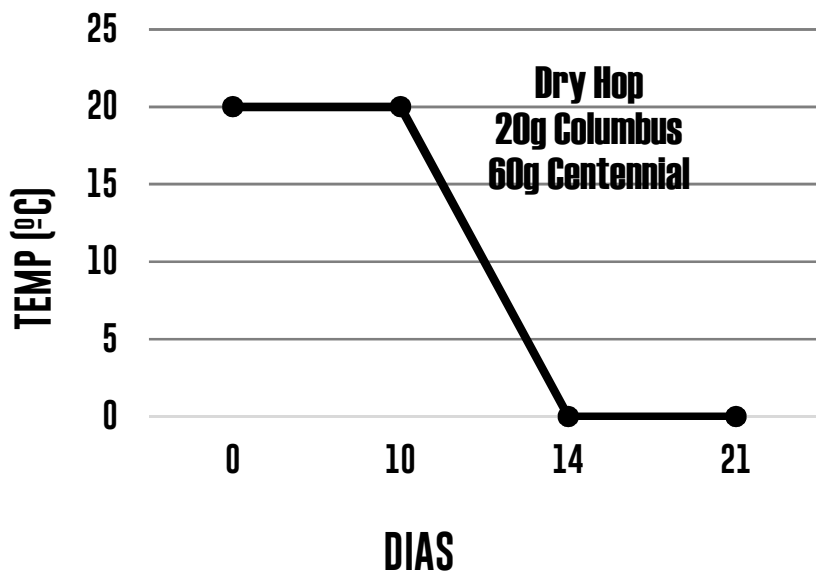
**65°C**  **60 min**

 **20**  **10**  
ÁGUA INICIAL LITROS ÁGUA LAVAGEM LITROS  
72°C 70°C

**Fervura**  **60 min**



## Fermentação / Maturação



## Envase

**6G/L**

Priming com  
6g de açúcar por  
litro final de cerveja

**10**  
DIAS

**TEMP**  
AMBIENTE

# Black IPA 20L



## Ingredientes

5,0 kg	Malte Pilsen
0,4 kg	Malte Carafo III
0,2 kg	Malte Chocolate
0,2 kg	Malte Crystal Dark
50 g	Lúpulo Columbus
90 g	Lúpulo Centennial
1	Levedura US-05

CERVEJA FÁCIL 