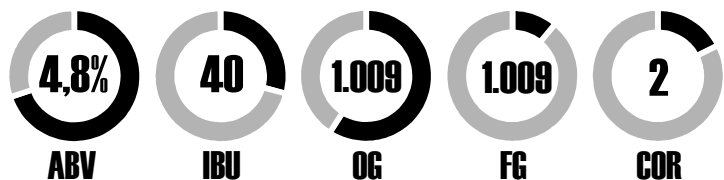


Stay Puft



American Wheat 20L



Ingredientes

2,5 kg	Malte Pilsen
2,0 kg	Malte de Trigo
45 g	Lúpulo Columbus
40g	Lúpulo Columbus
15g	Lúpulo Cascade
1	Levedura US-05

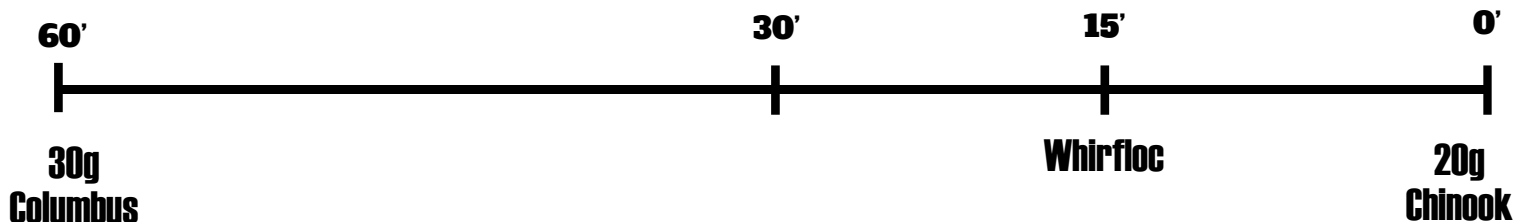
Mostura - BIAB

68°C  **60 min**

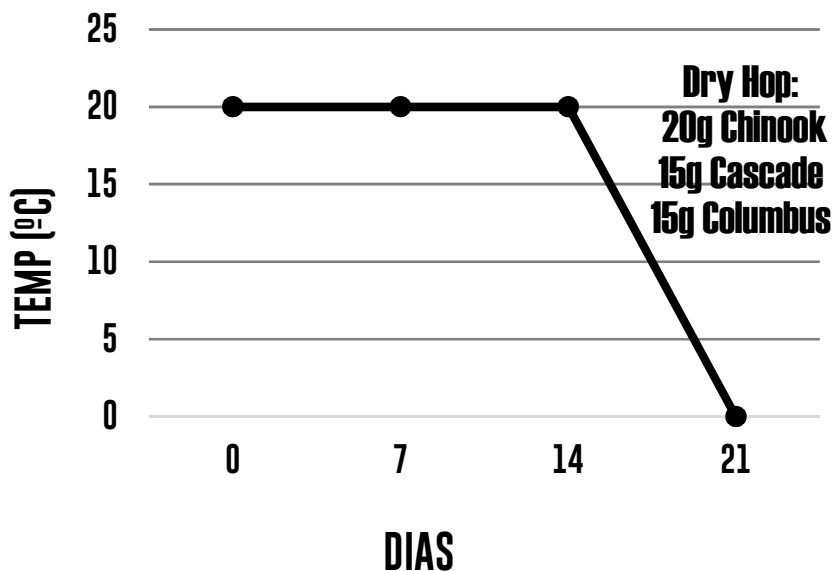
 **20**  **10**
ÁGUA INICIAL LITROS ÁGUA LAVAGEM LITROS

 **75°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

CERVEJA FÁCIL 