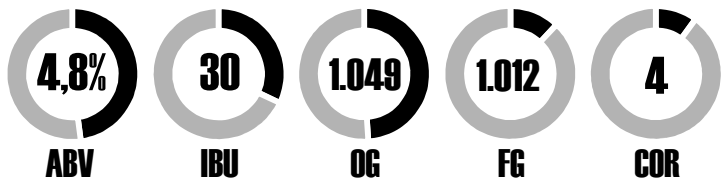


# 7x1



## German Pils 20L



### Ingredientes

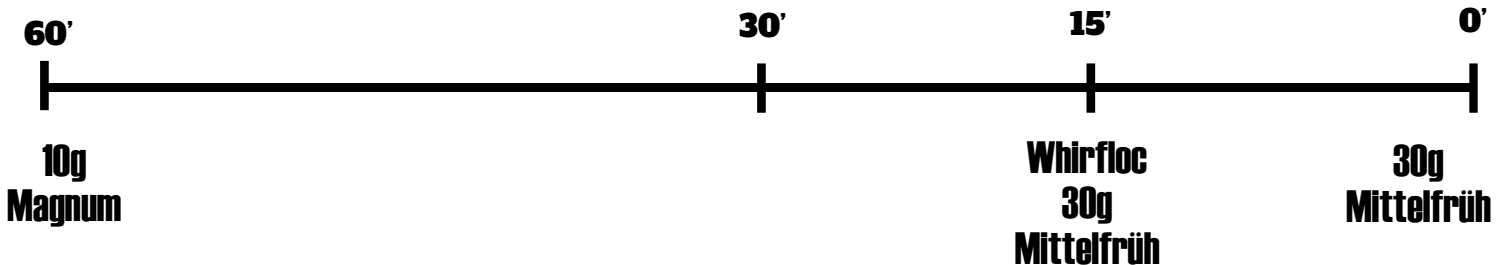
4,6 kg	Malte Pilsen
0,2 kg	Malte Melanoidina
1	Whirfloc
10 g	Lúpulo Magnum
60 g	Lúpulo Mittelfrüh
2	Levedura W-34/70

### Mostura

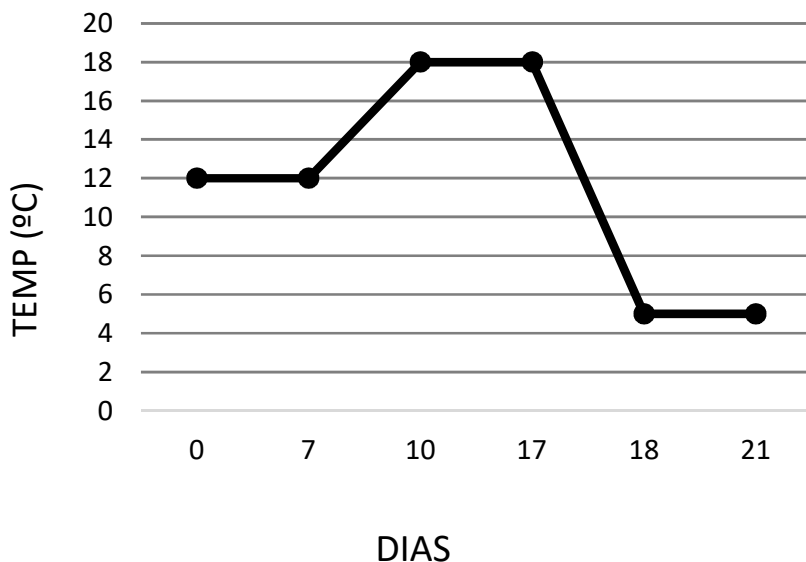
**65°C**  **60 min**

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

### Fervura 60 min



### Fermentação / Maturação



### Envase

**7g/L**

Priming com 7g de açúcar por litro final de cerveja

**10 DIAS**

**TEMP AMBIENTE**

CERVEJA FÁCIL 