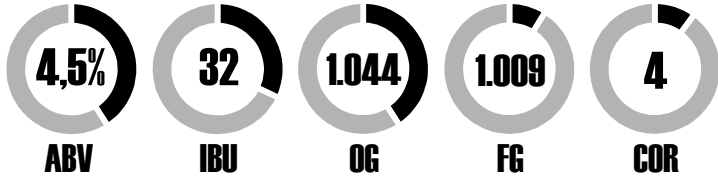


Easy IPA



Session IPA 20L



Ingredientes

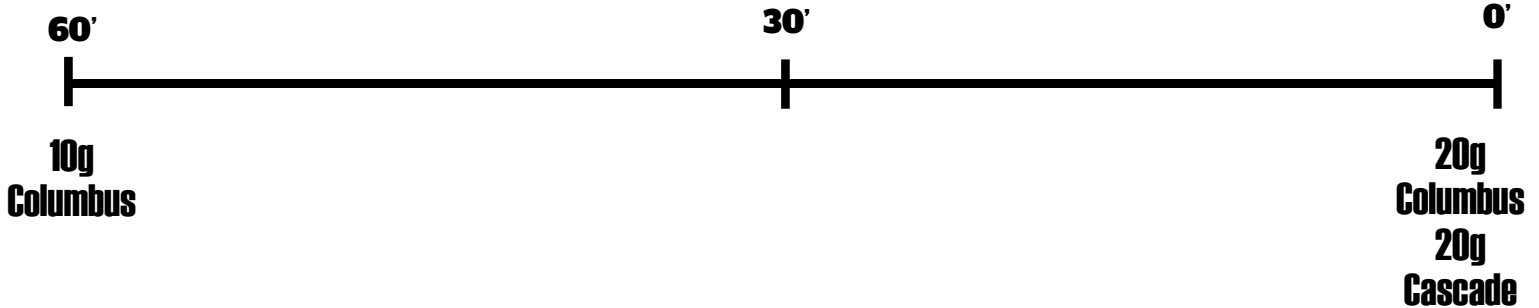
4,0 kg	Malte Pilsen
250 g	Malte Caramel 50
30g	Lúpulo Columbus
20g	Lúpulo Cascade
1	Pastilha Whirfloc
1	Levedura US-05

Mostura

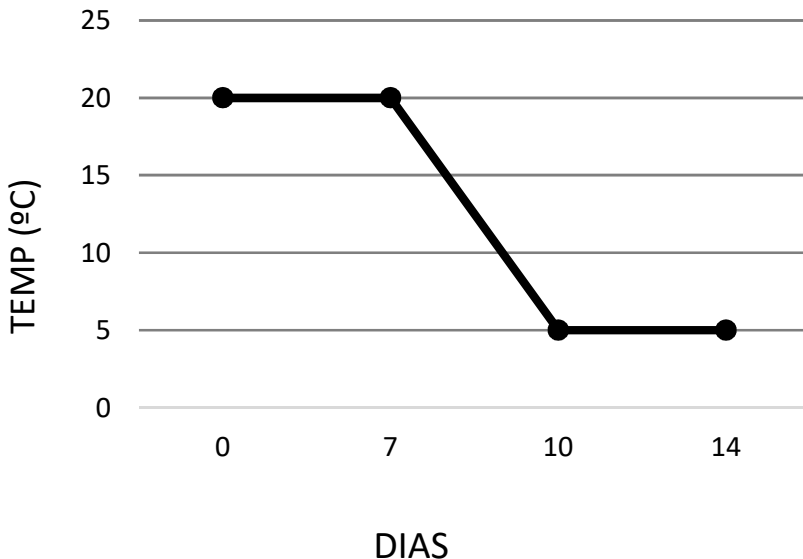
68°C  **60 min**

 **30** 
ÁGUA INICIAL LITROS **75°C**

Fervura 60 min



Fermentação / Maturação



Envase

6g/L

Priming com 6g de açúcar por litro final de cerveja

10
DIAS

TEMP
AMBIENTE