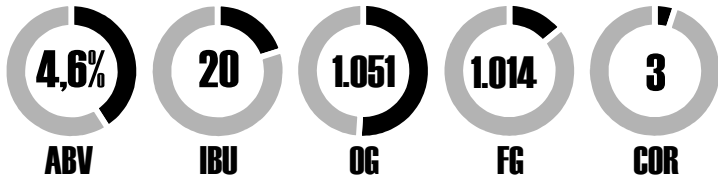


Widett



Belgian Witbier 20L



Ingredientes

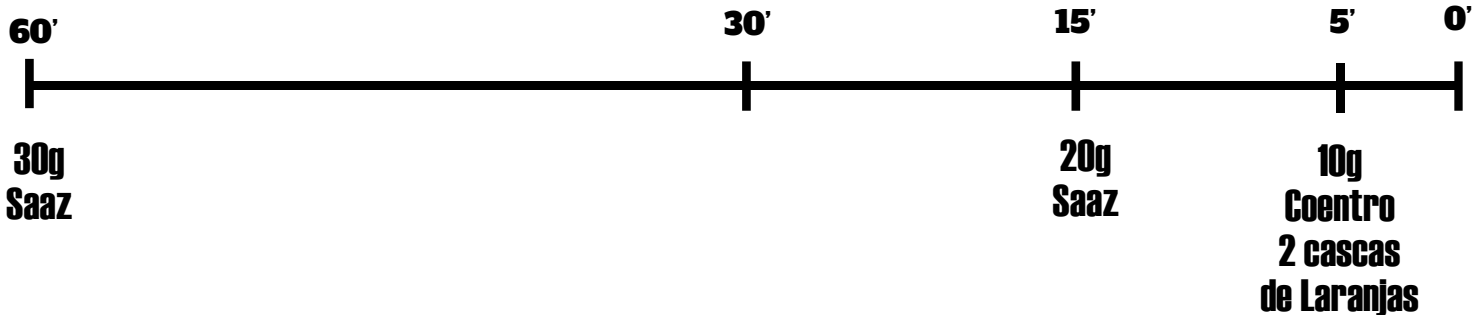
2,5 kg	Malte Pilsen
2,0 kg	Malte de Trigo
0,5 kg	Flocos de Trigo
10g	Semente de Coentro
2	Casca de 2 laranjas
50g	Lúpulo Saaz
1	Levedura T-58

Mostura

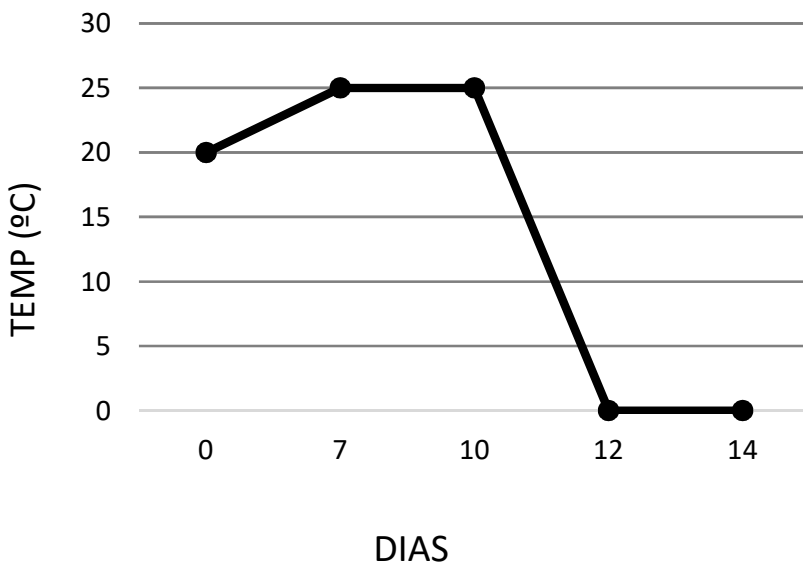
65°C  **60 min**

 **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 