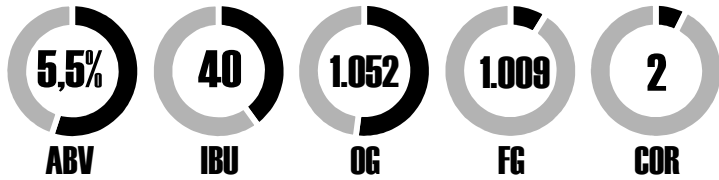


# All Rye



# Rye Pale Ale 20L



## Ingredientes

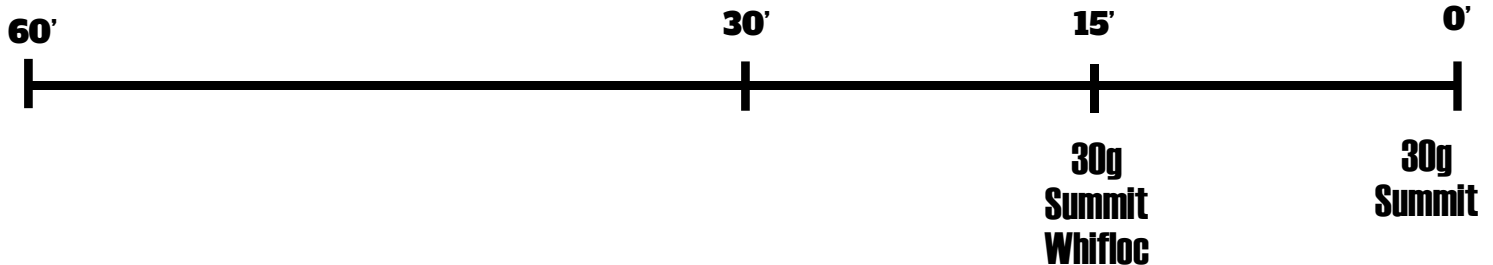
4,0 kg	Malte Pilsen
1,0 kg	Malte de Centeio
1	Whirfloc
120 g	Lúpulo Summit
1	Levedura US-05

## Mostura

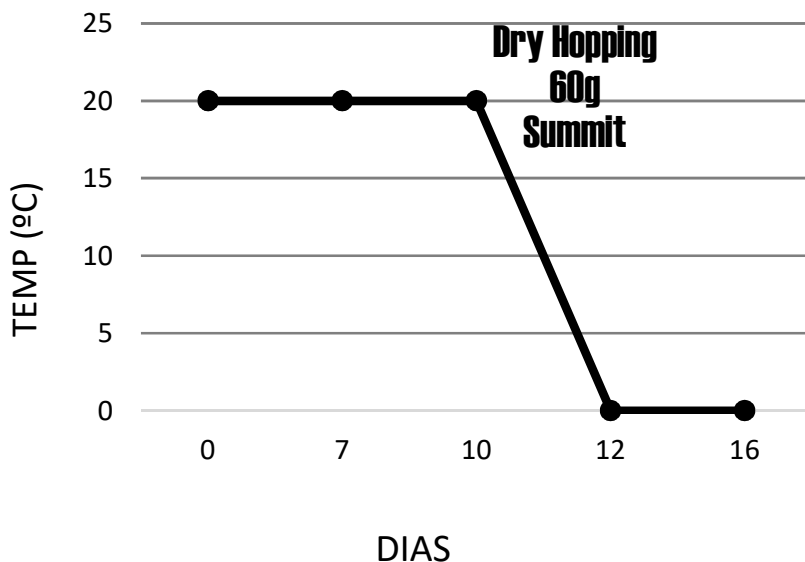
**65°C**  **60 min**

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