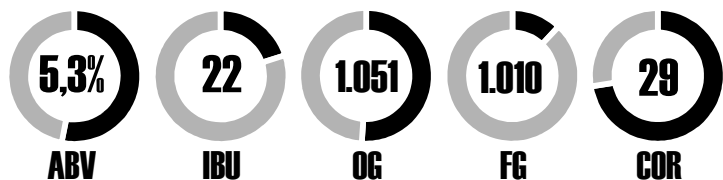


Dunkel Nukem



Munich Dunkel 20L



Ingredientes

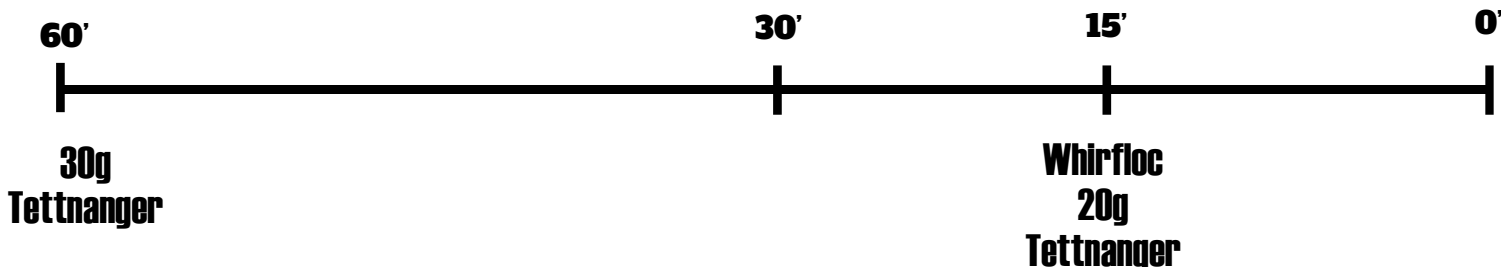
3,0 kg	Malte Munique
2,0 kg	Malte Pilsen
0,3 kg	Malte Carafa ■
1	Whirfloc
50 g	Lúpulo Tettnanger
2	Levedura W-34/70

Mostura

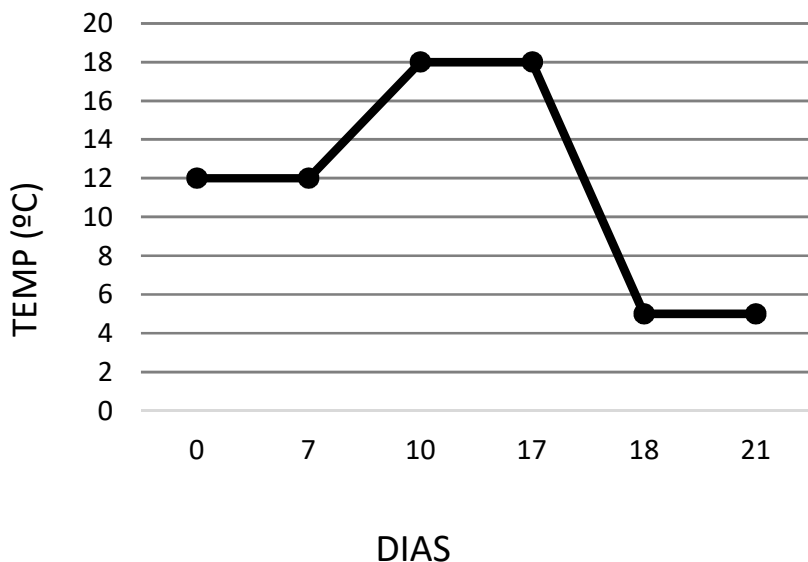
65°C  **60 min**

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

Fervura 60 min



Fermentação / Maturação



Envase

6g/L

Priming com 6g de açúcar por litro final de cerveja

10 DIAS

TEMP AMBIENTE

CERVEJA FÁCIL 