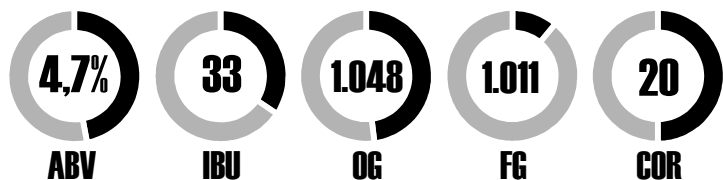


# Red Skull

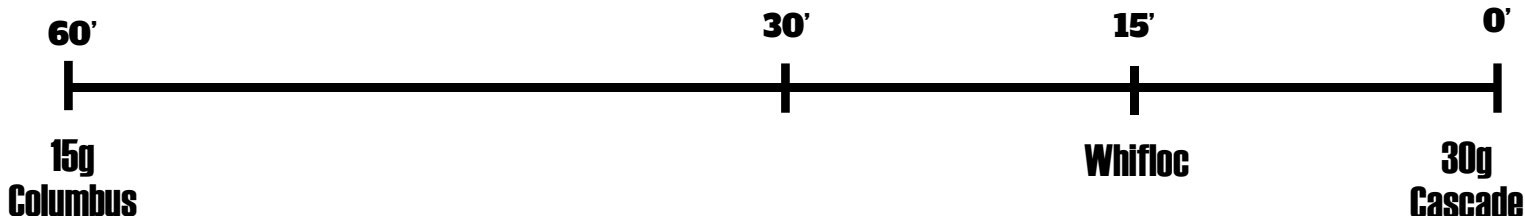


## Mostura

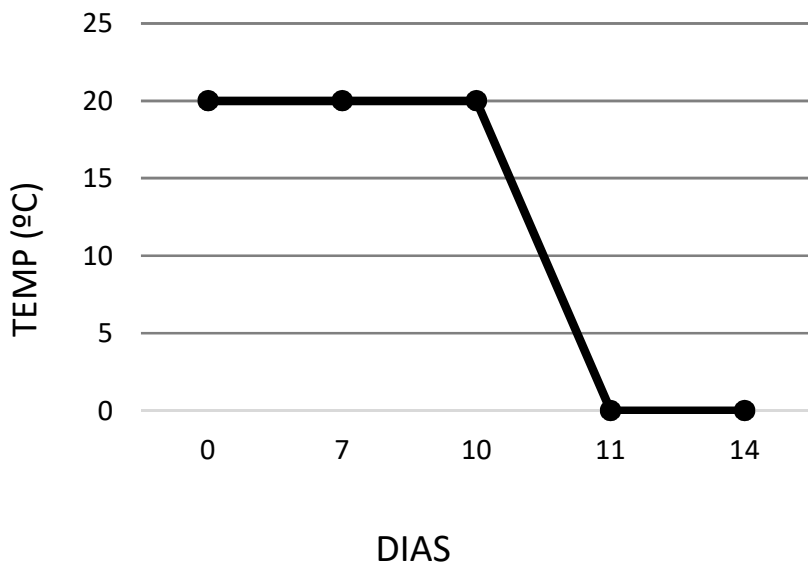
**65°C**  **60 min**

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

**Fervura**  **60 min**



## Fermentação / Maturação



## Envase

**5g/L**

Priming com 5g de açúcar por litro final de cerveja

**10 DIAS**

**TEMP AMBIENTE**

# Red Ale 20L



## Ingredientes

4,5 kg	Malte Pale Ale
0,28 kg	Malte Crystal 60
0,14 kg	Cevada Torrada
1	Whirfloc
15 g	Lúpulo Columbus
30 g	Lúpulo Cascade
1	Levedura S-04