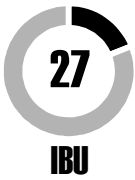
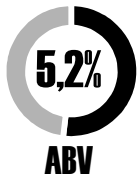


OktoberFEST!



Festbier 20L



Ingredientes

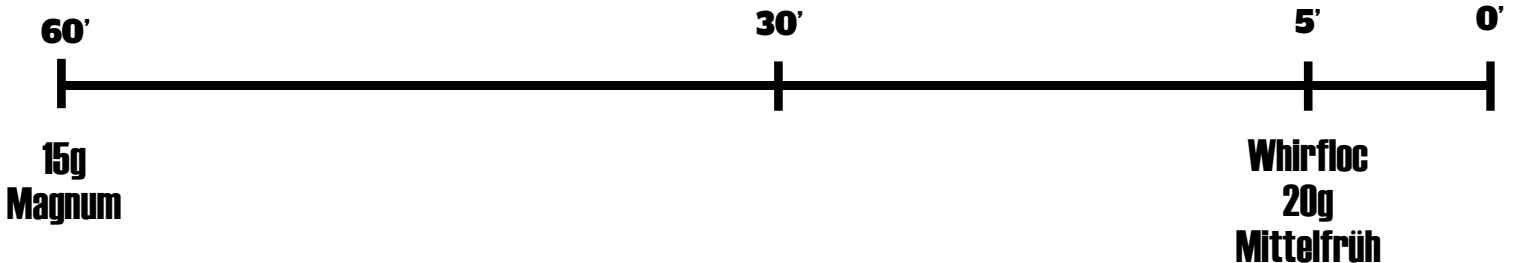
2 kg	Malte Pilsen
1.5 kg	Malte Munique
1.5 kg	Malte Vienna
15 g	Lúpulo Magnum
20 g	Lúpulo Mittelfrüh
1	Whirfloc
100 g	Extrato de Malte (p/ Starter)
1	Levedura W-34/70

Mostura

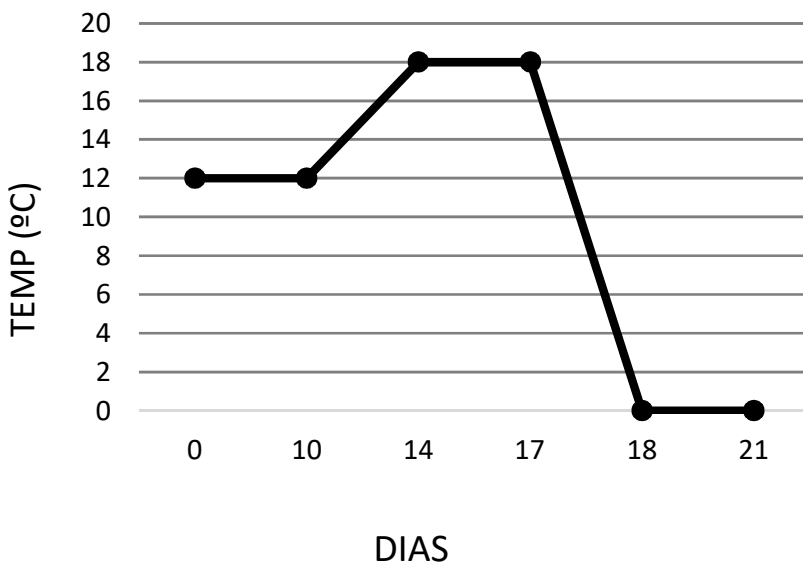
69°C **60 min**

20 **10**
ÁGUA INICIAL LITROS ÁGUA LAVAGEM LITROS
74°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