Kill Bitter vol. 2

English Pale Ale 20L

4.3%	25	1.042	1.008	7
ABV	IBU	OG	FG	COR

Ingredientes

3,0 kg	Malte Pilsen
1.0 kg	Malte Golden Ale
0.1 kg	Malte Crystal Dark 120L
50g	Lúpulo Target
1	Whirfloc
1	Levedura S-04

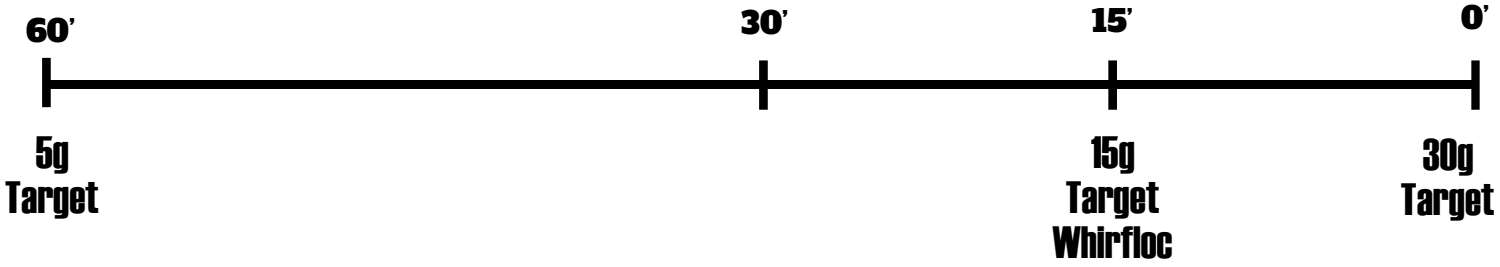
Mostura

65°C — 60 min

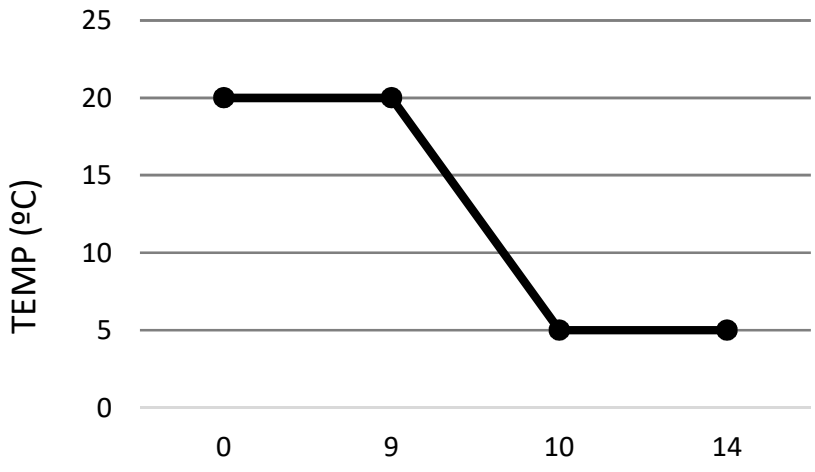
ÁGUA INICIAL **20** LITROS **70°C**

ÁGUA LAVAGEM **10** LITROS **70°C**

Fervura 60 min



Fermentação / Maturação



Envase

5g/L

Primming com 5g de açúcar por litro final de cerveja

10 DIAS

TEMP AMBIENTE

CERVEJA FÁCIL