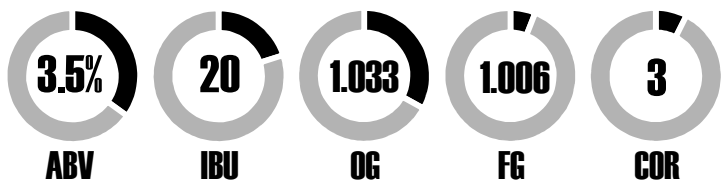


Light Ale



Mostura

68°C  **60 min**

 **20**  **10**
ÁGUA INICIAL LITROS ÁGUA LAVAGEM LITROS

 **72°C**  **70°C**

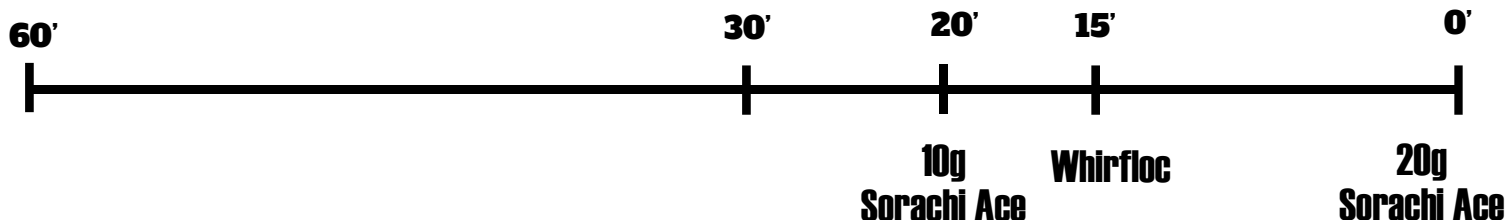
Cream Ale 20L



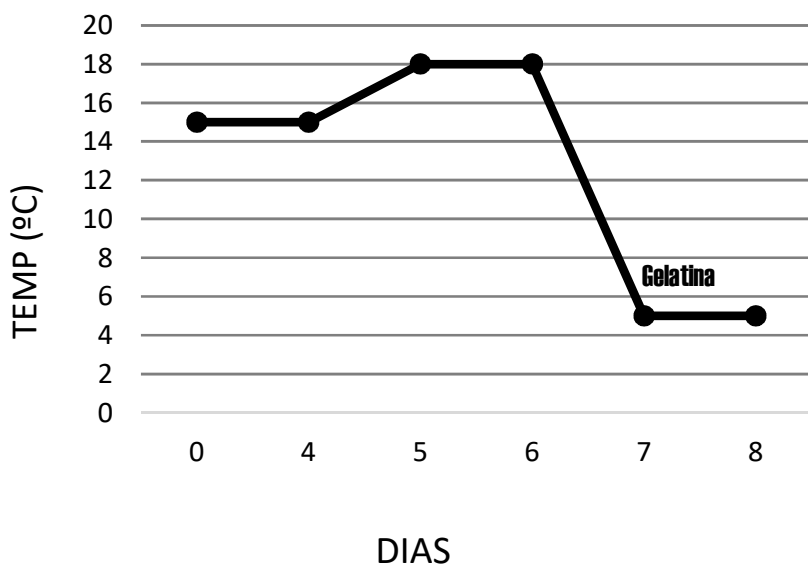
Ingredientes

2.5 kg	Malte Pilsen
0.25 kg	Malte Cara Hell
0.5 kg	Flocos de Milho (Flocão)
30g	Lúpulo Sorachi Ace
1	Whirfloc
1	Levedura US-05

Fervura 60 min



Fermentação / Maturação



Envase

6g/L

Priming com
6g de açúcar por
litro final de cerveja

10
DIAS

TEMP
AMBIENTE

CERVEJA FÁCIL 