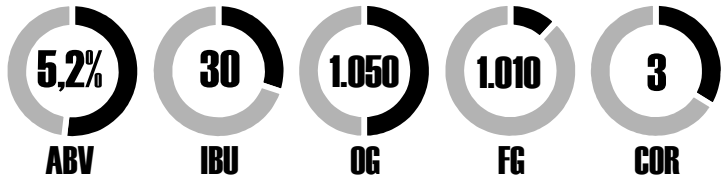


# Belgian Summer



# Summer Ale 20L



## Ingredientes

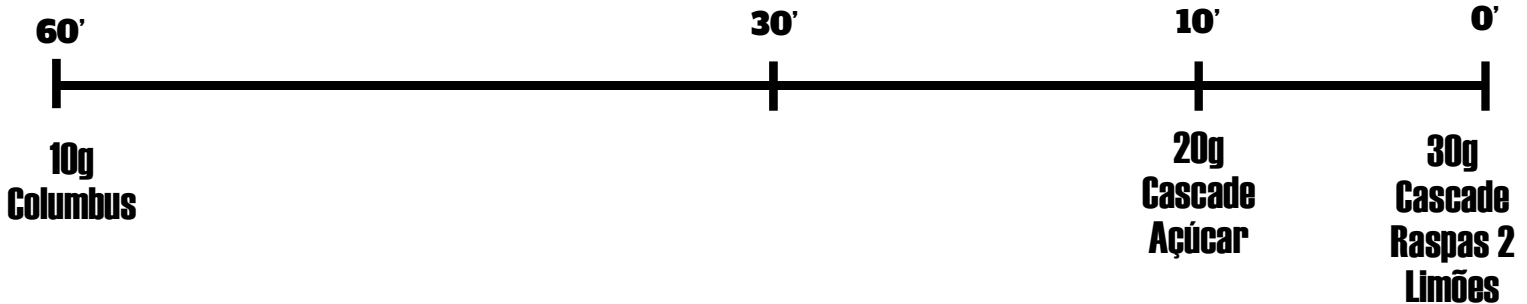
3.5 kg	Malte Pilsen
250 g	Aveia em Flocos
250 g	Malte Cara Hell
200 g	Açúcar comum
10 g	Lúpulo Columbus
50g	Lúpulo Cascade
2	Raspas de Limão Tahiti
1	Levedura T-58

## Mostura

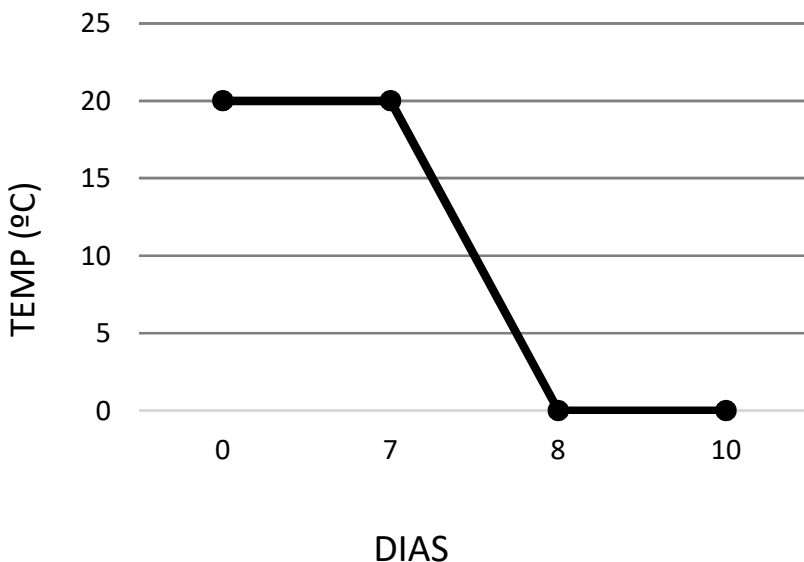
**65°C**  **60 min**

 **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 