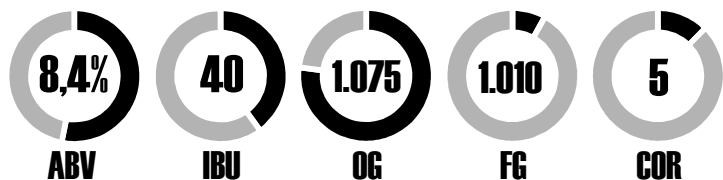


# Honey Trip



# Belgian Tripel 20L



## Ingredientes

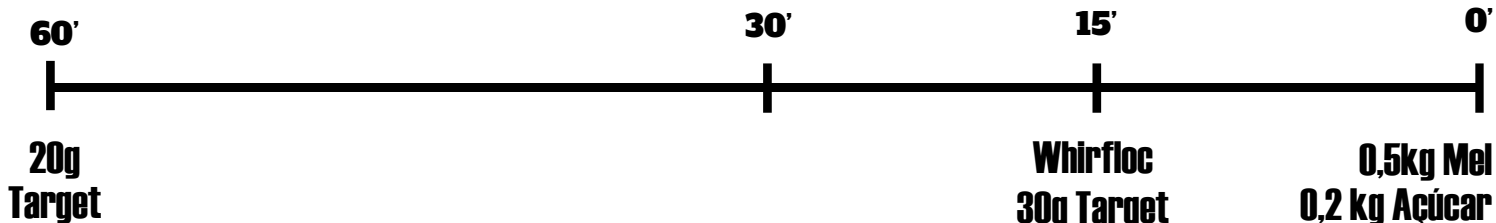
6,0 kg	Malte Pilsen
0,2 kg	Malte Cara Gold
0,5 kg	Mel Silvestre
0,2 kg	Açúcar Comum
1	Whirfloc
50 g	Lúpulo Target
1	1L Starter de Levedura Levteck Abbey Ale ou Fermentis BE-256 Abbaye

## Mostura

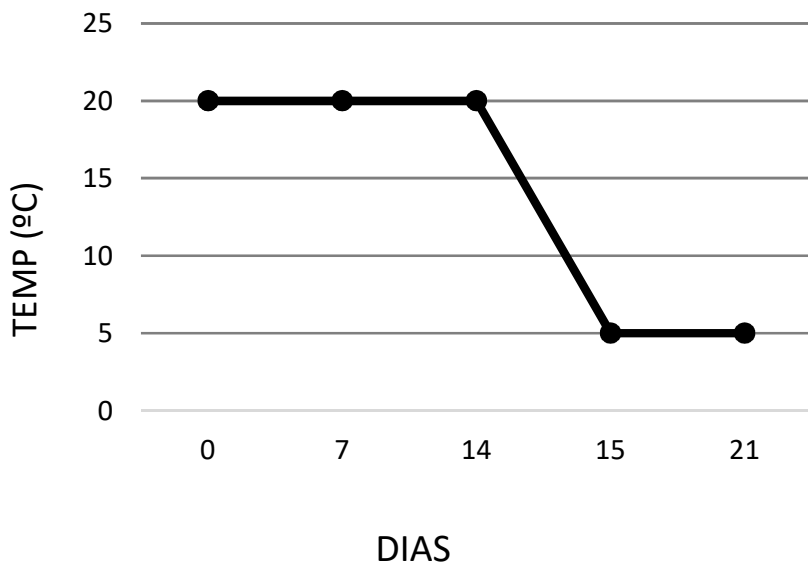
**64°C**  **60 min**

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

**Fervura**  **60 min**



## Fermentação / Maturação



## Envase

**7g/L**

Priming com  
7g de açúcar por  
litro final de cerveja

**10**  
DIAS

**TEMP**  
AMBIENTE

CERVEJA FÁCIL 