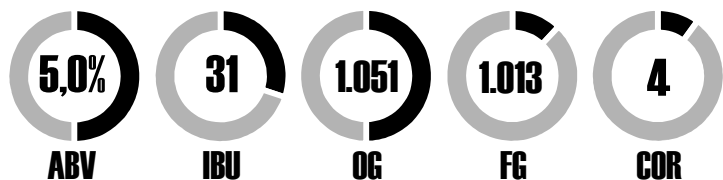


BPA



Belgian Pale Ale 20L



Ingredientes

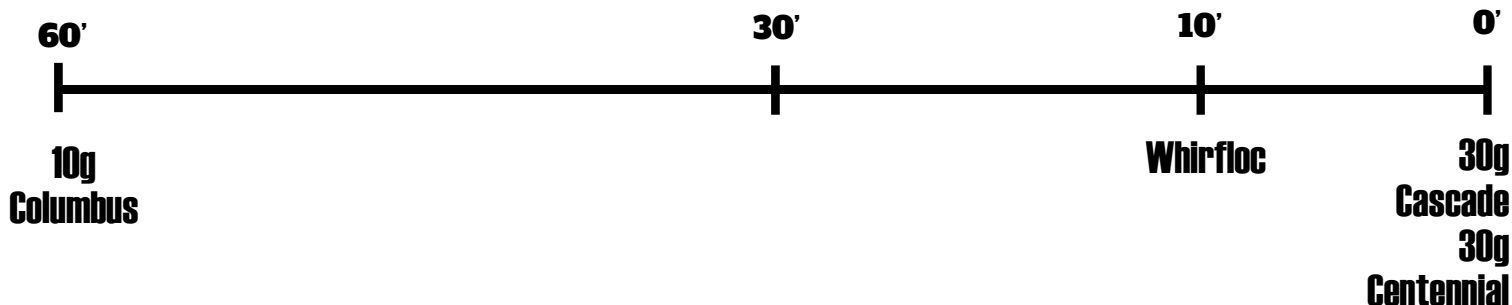
4.0 kg	Malte Pilsen
1.0 kg	Malte Munique
10 g	Lúpulo Columbus
30g	Lúpulo Cascade
30g	Lúpulo Centennial
1	Pastilha Whirfloc
1	Levedura T-58

Mostura

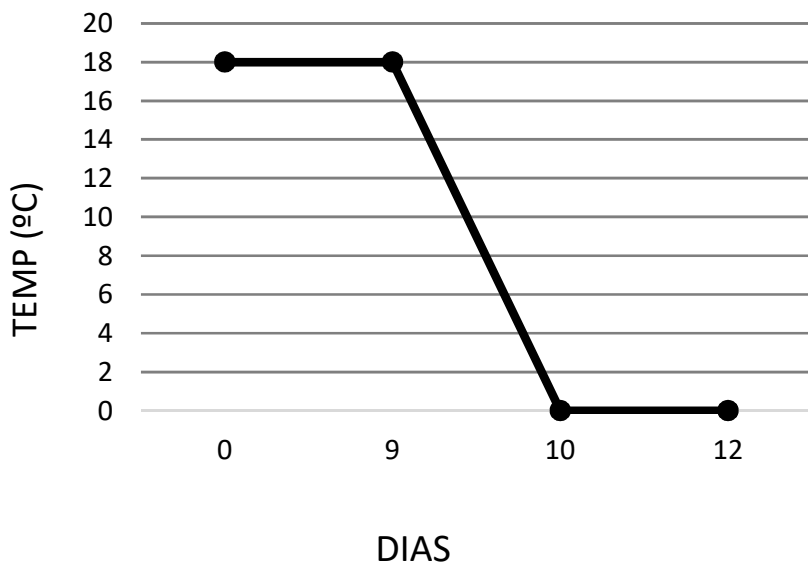
66°C  **60 min**

 **20**  **10**
ÁGUA INICIAL LITROS ÁGUA LAVAGEM LITROS
 **71°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 