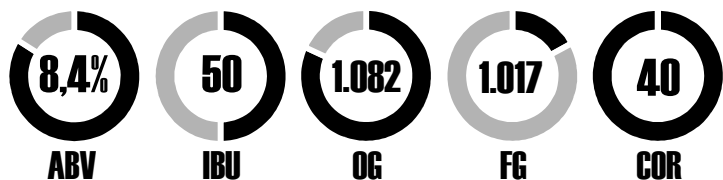


Midnight Call



Mostura

65°C  **60 min**

 **22**  **18**
ÁGUA INICIAL LITROS ÁGUA LAVAGEM LITROS
72°C 70°C

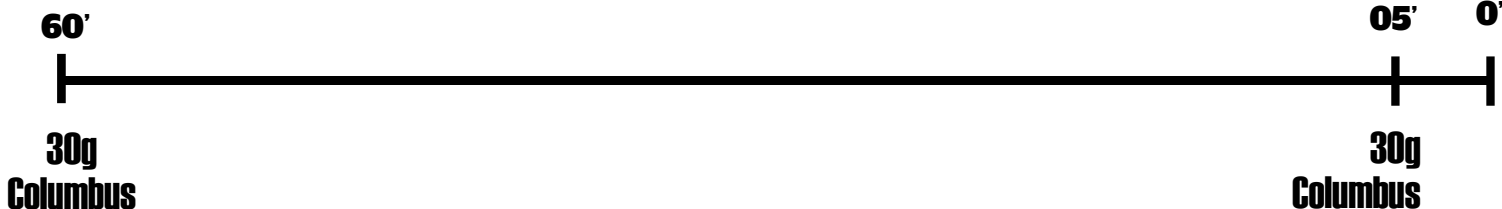
Fervura  **60 min**

Imperial Stout 20L

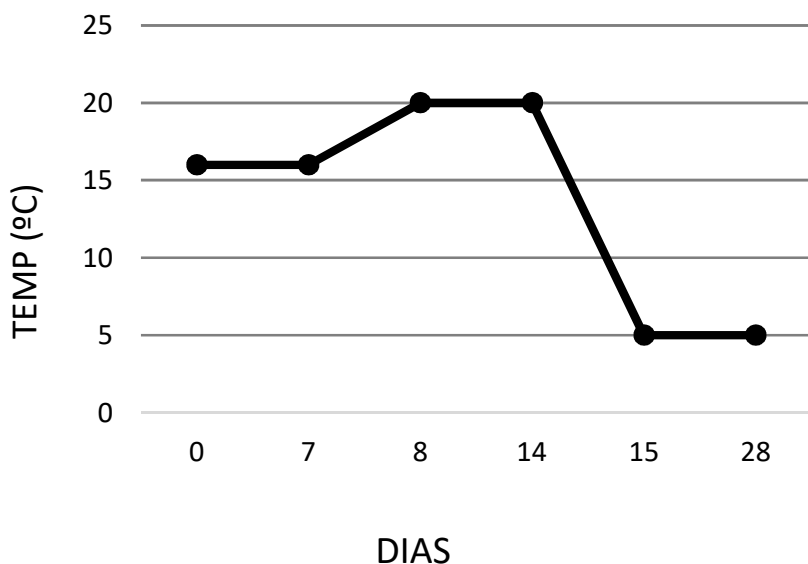


Ingredientes

7.0 kg	Malte Pilsen
0.25 kg	Malte Brown
0.25 kg	Malte Chocolate
0.25 kg	Malte Crystal 120L
0.4 kg	Malte Carafa ■
60 g	Lúpulo Columbus
100 g	DME (para starter)
1	Fermentis US-05



Fermentação / Maturação



Envase

5g/L

Priming com 5g de açúcar por litro final de cerveja

10 DIAS

TEMP AMBIENTE

CERVEJA FÁCIL 