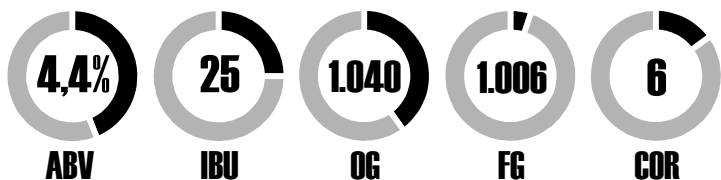


Lakeside



Belgian Session Ale 20L



Ingredientes

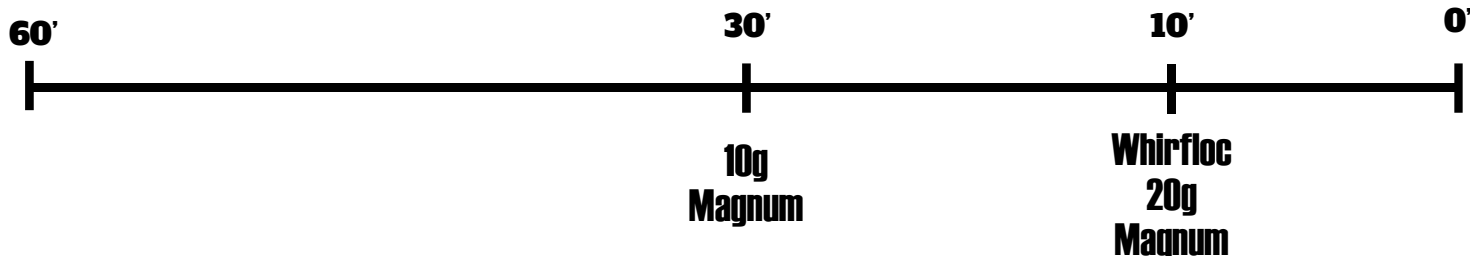
3.5 kg	Malte Pilsen
0,3 kg	Malte de Centeio
0,1 kg	Malte Crystal 120L
30 g	Lúpulo Magnum
1	Whirfloc
1	Levedura Mangrove M31 Belgian Tripel

Mostura

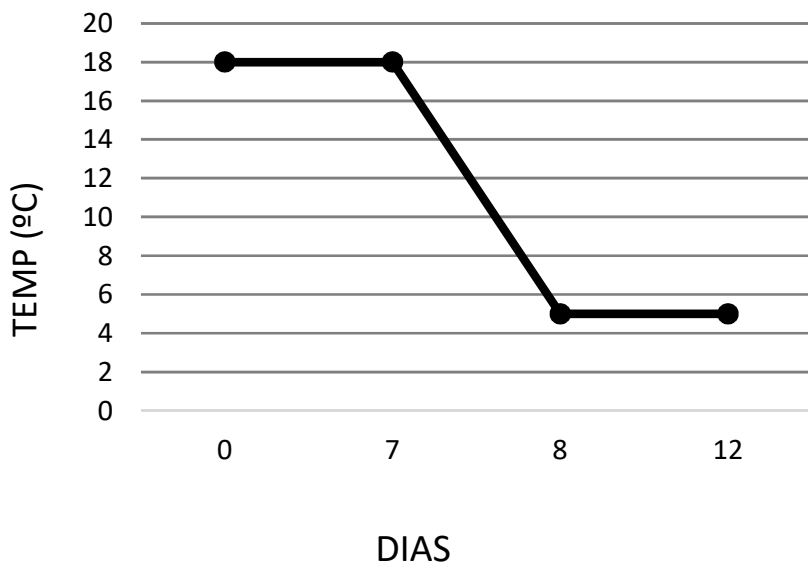
65°C  **60 min**

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

Fervura 30 min



Fermentação / Maturação



Envase

6g/L

Priming com
6g de açúcar por
litro final de cerveja

10
DIAS

TEMP
AMBIENTE

CERVEJA FÁCIL 