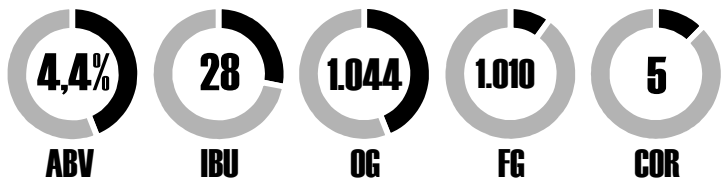


Amarillo Session



Session IPA 20L



Ingredientes

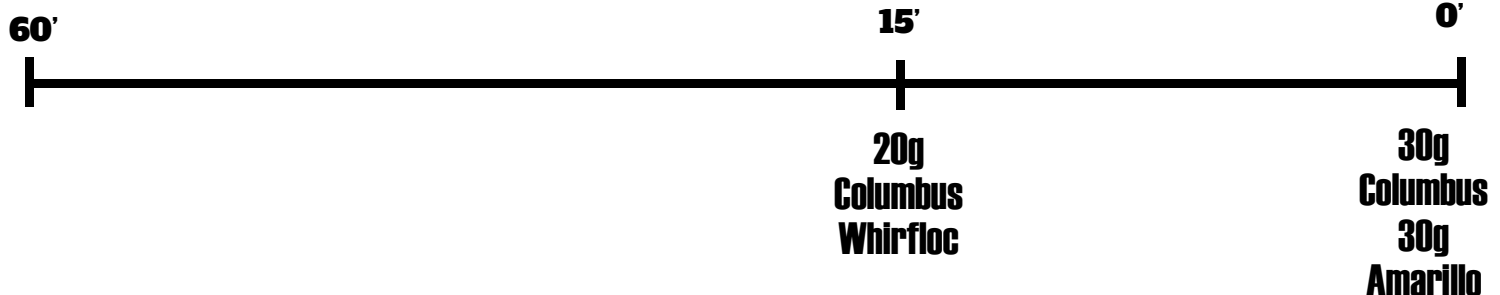
| | |
|---------|-----------------|
| 3,0 kg | Malte Pilsen |
| 1,0 kg | Malte Munique |
| 0,25 kg | Malte Carahell |
| 50 g | Lúpulo Columbus |
| 80 g | Lúpulo Amarillo |
| 1 | Whirfloc |
| 1 | Levedura S-04 |

Mostura

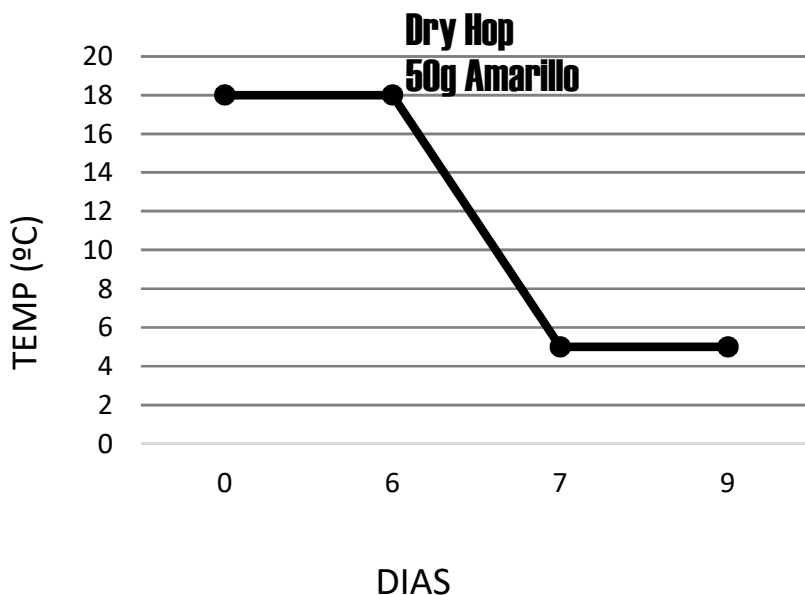
69°C  **60 min**

 **20**  **10**
ÁGUA INICIAL LITROS ÁGUA LAVAGEM LITROS
74°C 70°C

Fervura  **60 min**



Fermentação / Maturação



Envase

5g/L

Priming com
5g de açúcar por
litro final de cerveja

10
DIAS

TEMP
AMBIENTE

CERVEJA FÁCIL 