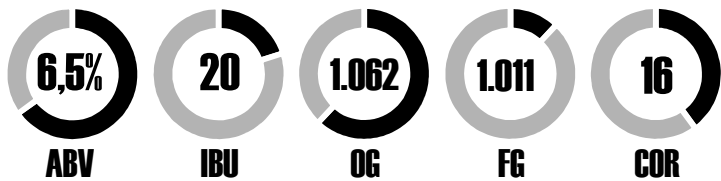


Dubbel Vision



Belgian Dubbel 20L



Ingredientes

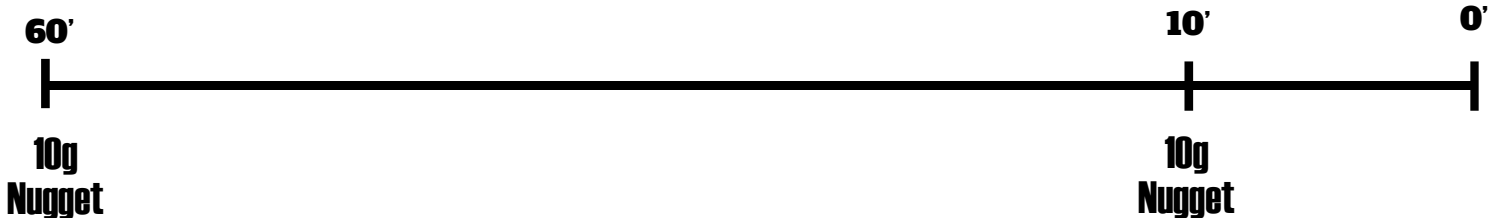
| | |
|---------|-----------------------------|
| 5,0 kg | Malte Pilsen |
| 0,3 kg | Malte Special B |
| 0,3 kg | Caramunich ■ |
| 0,25 kg | Açúcar Comum |
| 20g | Lúpulo Nugget |
| 1 | Mangrove M31 Belgian Tripel |
| 100g | DME (para starter) |

Mostura

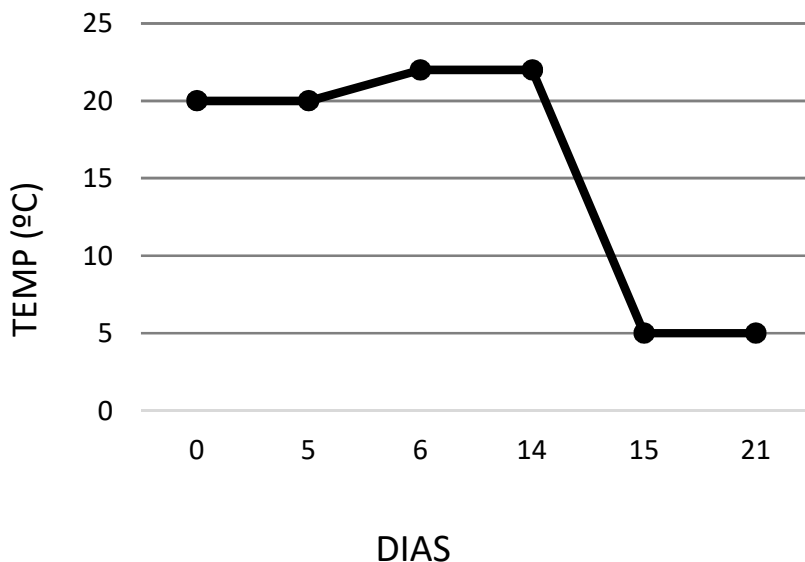
68°C  **60 min**

 **20**  **10**
ÁGUA INICIAL LITROS ÁGUA LAVAGEM LITROS
72°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 