Belgian Malts that Make Your Beer S

Belgian Amber Beer

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□□□□ □□□□: 14 - 16 ° PL

□□□ □□: 6 - 7%

□□: 10 - 15 EBC

□□: 18 - 22 IBU

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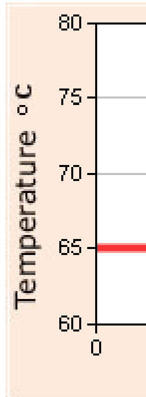
Safbrew S -



1□□: □□
-65□□□ □
-15□□ 72□
-2□□ 78□

Description
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2□□: □□
□□: 1□□
□□□ 8-10%
-15□ □ □
-85□ □ □

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3□□: □□
20□□□ □
□□□□□ 2

4□□: □□

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