

TECHNICAL SCHEDULE



NAME

**MENABREA LA 150° AMBRATA**

DESCRIPTION

**Colour:** amber with bronze overtones.

**Body:** rounded.

**Bitterness:** moderate.

**Taste balance:** notable.

Amber beer produced by bottom fermentation. A celebrated speciality of Maerzen style.

Bodied beer despite the alcohol content. Gentle on the palate with a distinct aroma of toasted malt but with a dry and balanced finish thanks to the discrete use of hops.

INGREDIENTS

Water, **barley** malt, brewers' maize and hops.

SUBSTANCES OR PRODUCTS WHICH CAN CAUSE ALLERGIC REACTIONS

**Barley** malt.

Recommended drinking temperature 6/8 °C 43-47 °F

PHYSICAL AND CHEMICAL CHARACTERISTICS



Degrees Plato (°P)	11.8±0.4
Alcohol (% vol.)	5.0±0.5
Energy value (Kcal/100 g)	42±3
Carbon Dioxide keg (g/l)	5.0±0.3
Carbon Dioxide bottle (g/l)	5.5±0.3

TRANSPORT AND STORAGE

Avoid exposure to heat, direct sunlight and temperatures below 5°C (41°F).

Best before: 15 months (bottle), 8 months (keg), 8 months (one way keg) from date of production.

PACKAGE

Format	Pack	EAN code	Weight Kg	Epallet dimensions	Units per pallet	Weight total pallet kg
 11.2 FL.oz. /33 cl non returnable bottles	case 24 x11.2 FL.oz.	8009076000305 (bottes) 8009076000114 (case)	13.7	1200 x 800	63 (9x7)	887.1
 15 litre keg	keg	/	22.5	1200 x 800	33 (11x3)	767
24 litre keg	one way keg	/	25.5		22 (11x2)	608
30 litre keg	keg	/	42		18 (6x3)	822