

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 (g/l)	5.0±0.3

TRANSPORT AND STORAGE

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

Best before: 8 months (keg -one way keg) from date of production.

PACKAGE

Format	Pack	EAN code	Weight Kg	Epallet dimensions	Units per pallet	Weight total pallet kg	
	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