

TECHNICAL SCHEDULE



NAME

MENABREA - ARTE DA BERE - NON FILTRATA

DESCRIPTION

Colour: golden yellow.**Body:** structured.**Bitterness:** Moderate, with slightly elevated hoppiness.**Taste balance:** high with floral aromas.

Bottom-fermented, unfiltered blonde beer.

Unfiltered blonde beer with a gentle cloudy appearance due to the presence of suspended yeasts. Made in Italy with creativity and passion, it has a rewarding, full-bodied flavour with a soft aftertaste.

INGREDIENTS

Water, carefully selected malts 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)	12.6±0.2
Alcohol (% vol.)	5.2±0.5
Energy value (Kcal/100 g)	46±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 (one way keg) from date of production.

PACKAGE

Format	Pack	EAN code	Weight Kg	Epallet dimensions mm	Units per pallet	Weight total pallet kg	
	24 litre keg	one way keg	/	25.5	1200 x 800	22 (11x2)	608