

TECHNICAL SCHEDULE



NAME

MENABREA 55 PILS

DESCRIPTION

Colour: golden yellow.**Body:** structured.**Bitterness:** intense.**Taste balance:** high with floral aromas.

Light lager beer produced by bottom fermentation.
A speciality.

Produced following traditional Menabrea methods, thanks to the careful use of aromatic, selected hops and a special maturation process, this beer attains a lively hop aroma.

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)	12.20±0.2
Alcohol (% vol.)	5.2±0.5
Energy value (Kcal/100 g)	42±2
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 from production date

PACKAGE

Format	Pack	EAN code	Weight Kg	Epallet dimensions	Units per pallet	Weight total pallet kg
 30 litre keg	keg	/	42	1200 x 800	18 (6x3)	822