

Menabrea Amber

Low-fermented amber regular beer.
Specialty, Celebrative (Maerzen type).

Full-bodied beer despite the low alcohol content.
Sweet on the palate with a distinct roasted malt aroma but
with a dry finish that is well balanced by the discreet use of hops.



Description

COLOR: **AMBER WITH BRONZE**

HIGHLIGHTS

BODY: **ROUND**

BITTERNESS: **MODERATE**

TASTE BALANCE: **REMARKABLE**

Consumption temperature

IT IS RECOMMENDED TO CONSUME
AT A TEMPERATURE AROUND **6/8°C**

CONTAINS

Water, **barley** malt, corn and hops

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

Barley malt

CHEMICAL AND FISICAL CHARACTERISTICS

Extract (°P)	11,8
Alcohol (% Vol)	5,0
Energy value (Kcal/100 g)	42
Carbon dioxide keg (g/l)	5,0
Carbon dioxide bottle (g/l)	5,5

PACKAGING

FORMATS	PACKAGE	EAN CODE	WEIGHT (kg)	EPAL PALLET (mm)	PACK. PALLET	PALLET TOT WEIGHT: (kg)
Bottle 33cl (disposable glass)	 Box 24x33 cl	8009076000305 (bottle) 8009076000114 (box)	13,7	1200x800	63 (9x7)	887,1
Drum 15l Drum 24l	 Drum Plastic drum	/	22,5 25,5	1200x800	33 (11x3) 22 (11x2)	767 608

TRANSPORT AND STORAGE:

Avoid exposure to heat sources, do not expose directly to the sun and temperature below 5°C. Product should preferably be consumed within **15 MONTHS (bottles), 8 MONTHS (steel drums), 8 MONTHS (plastic drums)** from the date of production.