

# 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)
<b>Bottle 33cl</b> (disposable glass)		Box 24x33 cl	8009076000305 (bottle) 8009076000114 (box)	13,7	1200x800	63 (9x7)	887,1
<b>Drum 15l</b> <b>Drum 24l</b>		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.