

Menabrea Blonde

Low-fermented regular pale ale, Premium Lager.

Very balanced beer that shows a remarkable hint of floral and fruity due to the spiced yeasts used in its production. The best raw materials, long maturation and the very light water of the Biellese Alps have been imparting a full and refined taste since 1846.



Description

COLOR: **STRAW COLOR**
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)	11,2
Alcohol (% Vol)	4,8
Energy value (Kcal/100 g)	38
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	8009076000206 (EU bottle) 8009076000091 (EU box)	13,6	1200x800	63 (9x7)	881
Bottiglia 50cl (disposable glass)		Box 15x50 cl	8009076000329 (EU bottle) 8009076000343 (EU box)	11,4	1200x800	55 (5x11)	651
Bottle 66cl (disposable glass)		Box 15x66 cl	8009076000213 (EU bottle) 8009076000077 (EU box)	15,4	1200x800	54 (9x6)	882,6
Drum 15l Drum 24l Drum 30l		Drum Plastic Drum Drum	/	21,5 25,5 42,5	1200x800	33 (11x3) 22 (11x2) 18 (6x3)	781,5 608 837

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.

MENABREA

REV. - 05/021