

Menabrea Unfiltered

Unfiltered low fermentation blond beer.

Unfiltered blond beer with a typically cloudy appearance due to the presence of suspended yeast. Born out of creativity and passion, it surprises with its full-bodied flavor, full-bodied and soft aftertaste.



Description

COLOR: **STRAW YELLOW**
BODY: **STRUCTURED**
BITTERNESS: **MODERATE,**
THE TASTE OF THE HOP
IS BARELY ACCENTUATED
TASTE BALANCE: **HARMONIOUS**
AND FRESH

Consumption temperature

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

CONTAINS

Water, barley malt, corn grits, hop, yeast



SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

Barley malt

CHEMICAL AND FISICAL CHARACTERISTICS

Extract (°P)	12,6
Alcohol (% Vol)	5,2
Energy value (Kcal/100 g)	46
Carbon dioxide keg (g/l)	5,0
Carbon dioxide bottle (g/l)	5,2

PACKAGING

FORMATS		PACKAGE	EAN CODE	WEIGHT (kg)	EPAL PALLET (mm)	PACK. PALLET	PALLET TOT WEIGHT: (kg)
Bottle 33cl (disposable glass)		Box 24x33 cl	8009076000275 (bottle) 8009076000008 (box)	13,8	1200x800	63 (9x7)	887,1
Drum 24l		Plastic Drum	/	25,5	1200x800	22 (11x2)	608
Bottle 33cl (disposable glass)		Box 10x33 cl	8009076000275 (bottle) 8009076000374 (box)	5,75	1200x800	126 (21x6)	729,6

TRANSPORT AND STORAGE:

Avoid exposure to heat sources, do not expose directly to the sun and temperature below 5°C. Product to be consumed preferably within **12 MONTHS (bottles), 6 MONTHS (plastic drums)** from the date of production.