

# Menabrea Red

## Low fermentation double malt red beer, Specialty.

Double malt beer with abundant and persistent foam.  
It is characterized by a sweet aroma of roasted malt and brown sugar supported by a structured body.



### Description

COLOR: **DARK RED**

BODY: **STRUCTURED**

BITTERNESS: **PERCEPTEBLE**

TASTE BALANCE: **SOFT TENDING**

**TO SWEET**

### 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)                | 17,0 |
| Alcohol (% Vol)             | 7,5  |
| Energy value (Kcal/100 g)   | 60   |
| Carbon dioxide keg (g/l)    | 5,0  |
| Carbon dioxide bottle (g/l) | 5,3  |

### PACKAGING

| FORMATS                                  | PACKAGE  | EAN CODE  | WEIGHT (kg) | EPAL PALLET (mm) | PACK. PALLET | PALLET TOT WEIGHT: (kg) |
|--|--|---|-------------|------------------|--------------|-------------------------|
| <b>Bottle 33cl</b><br>(disposable glass) |  Box 24x33 cl | 8009076000640<br>(bottle)<br>8009076000183<br>(box) | 13,7        | 1200x800         | 63 (9x7)     | 887,1                   |
| <b>Drum 15l</b>                          |  Drum         | /   | 22,5        | 1200x800         | 33 (11x3)    | 767                     |

### 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 **15 MONTHS (bottles), 8 MONTHS (steel drums)** from the date of production.