

TECHNICAL SCHEDULE



NAME

MENABREA 35 LIGHT TOP RESTAURANT

DESCRIPTION

Colour: goldy.**Body:** light.**Bitterness:** lightly.**Taste balance:** aroma of malt.

Light lager beer produced by bottom fermentation.
A speciality.

Brewed according to an historic recipe based on rice.
Golden in colour with a slight bitter taste and
a mild hop aroma.

INGREDIENTS

Water, **barley** malt, rice and hops.

SUBSTANCES OR PRODUCTS WHICH CAN CAUSE ALLERGIC REACTIONS

Barley malt.

Recommended drinking temperature 6/8 °C 43-47 °F

PHYSICAL AND CHEMICAL CHARACTERISTICS


Degrees Plato (°P)	8.0±0.2
Alcohol (% vol.)	3.5±0.5
Energy value (Kcal/100 g)	30±2
Carbon Dioxide (g/l)	5.5±0.3

TRANSPORT AND STORAGE

Avoid exposure to heat, direct sunlight and temperatures below 5°C (41°F).

Best before: 15 months from production date

PACKAGE

Format	Pack	EAN code	Weight Kg	Epallet dimensions	Units per pallet	Weight total pallet kg
	25.4 FL.oz. /cl.75 non returnable bottles	case 6 x25.4 /cl.75 FL.oz.	/	7.5	1200 x 800	84 (21x4) 654