

TECHNICAL SCHEDULE



NAME

MENABREA 5.2 WEISS TOP RESTAURANT

DESCRIPTION

Colour: Pale golden.**Body:** structured.**Bitterness:** Moderate, the hop aroma is slightly elevated.**Taste balance:** Harmony and freshness.

Unfiltered, top-fermented Weissbier.

Menabrea Top Restaurant Weiss beer has a typically cloudy appearance due to the presence of suspended yeasts that can also create deposits. This beer, with an extremely balanced, delicate and fruity flavour is characterized by an abundant and long-lasting foam.

INGREDIENTS

Water, **barley** malt, **wheat** malt, hops and yeast.

SUBSTANCES OR PRODUCTS WHICH CAN CAUSE ALLERGIC REACTIONS

Barley malt, **wheat** malt.

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

PHYSICAL AND CHEMICAL CHARACTERISTICS


Degrees Plato (°P)	12.0±0.2
Alcohol (% vol.)	5.2±0.5
Energy value (Kcal/100 g)	45±3
Carbon Dioxide (g/l)	6.5±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	carton 6 x25.4 /cl.75 FL.oz.	/	7.5	1200 x 800	84 (21x4) 654