TECHNICAL SCHEDULE



NAME

MENABREA - ARTE IN BOTTIGLIA - NON FILTRATA

DESCRIPTION

Colour: golden yellow. **Body**: structured.

Bitterness: Moderate, with slightly elevated hoppiness.

Taste balance: high with floral aromas. Bottom-fermented, unfiltered blonde beer.

Unfiltered blonde beer with a gentle cloudy appearance due to the presence of suspended yeasts. Made in Italy with creativity and passion, it has a rewarding, full-bodied flavour with a soft aftertaste.

INGREDIENTS

Water, carefully selected malts and hops.

SUBSTANCES OR PRODUCTS WHICH CAN CAUSE ALLERGIC REACTIONS

Barley malt.

Recommended drinking temperature 6/8 C 43-47 F

PHYSICAL AND CHEMICAL CARACTERISTICS

Degrees Plato (°P)	12.6±0.2
Alcohol (% vol.)	5.2±0.5
Energy value (Kcal/100 g)	46±3
Carbon Dioxide keg (g/l)	5.0±0.3
Carbon Dioxide bottle (g/l)	5.2±0.3

TRANSPORT AND STORAGE

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

Best before: 12 months (bottle), 6 months (one way keg) from date of production.

PACKAGE

Format		Pack	EAN code	Weight Kg	Epallet dimensions mm	Units per pallet	Weight total pallet kg
	bottle 11.2 FL.oz. /33 cl	case 24 x11.2 FL.oz.	8009076000275 (bottle) 8009076000008 (case)	13.7	1200 x 800	63 (9x7)	887.1
	24 litre keg	one way keg	/	25.5	1200 x 800	22 (11x2)	608