

TECHNICAL SCHEDULE



NAME

MENABREA LA 150° WEISS

DESCRIPTION

Colour: Pale golden.

Body: structured.

Bitterness: Moderate, the hop aroma is slightly elevated.

Taste balance: Harmony and freshness.

Unfiltered, top-fermented Weissbier.

Menabrea 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 keg (g/l)	5.5±0.3
Carbon Dioxide bottle (g/l)	6.0±0.3

TRANSPORT AND STORAGE

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

Best before: 15 months (bottle), 8 months (keg) from date of production.

PACKAGE

Format	Pack	EAN code	Weight Kg	Epallet dimensions	Units per pallet	Weight total pallet kg
 11.2 FL.oz. /33 cl non returnable bottles	carton 24 x11.2 FL.oz.	8009076000848 (bottles) 8009076000855 (carton)	13.7	1200 x 800	63 (9x7)	881
 15 liters keg	keg	/	25.5	1200 x 800	33 (11x3)	767

NOTE - Shake the keg before connecting to the dispense system in order to homogenise the yeast in suspension.