

TECHNICAL SCHEDULE



NAME

MENABREA LA 150° BIONDA

DESCRIPTION

Colour: pale.
Body: rounded.
Bitterness: moderate.
Taste balance: exceptional.

Lager beer produced by bottom fermentation.
 Premium Lager.

It is a well-balanced beer with a notable floral/fruity aroma thanks to the selected yeasts used in the brewing process. The best raw materials, a long maturation and the pure, light water from the Biella Alps have given this beer, since 1846, a full and refined taste.

INGREDIENTS

Water, **barley** malt, brewers' maize 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) | 11.2±0.4 |
| Alcohol (% vol.) | 4.8±0.5 |
| Energy value (Kcal/100 g) | 38±3 |
| Carbon Dioxide (g/l) | 5.0±0.3 |
| | |

TRANSPORT AND STORAGE

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

Best before: 8 months (keg -one way keg) from date of production.

PACKAGE

| Format | Pack | EAN code | Weight Kg | Epallet dimensions | Units per pallet | Weight total pallet kg | |
|--------|--------------|-------------|-----------|--------------------|------------------|------------------------|-----|
| | 15 litre keg | keg | / | 22.5 | 33 (11x3) | 767 | |
| | 24 litre keg | one way keg | / | 25.5 | 1200 x 800 | 22 (11x2) | 608 |
| | 30 litre keg | keg | / | 42 | | 18 (6x3) | 822 |