

TECHNICAL SCHEDULE



NAME

MENABREA LA 150° ROSSA

DESCRIPTION

Colour: dark red.**Body:** structured.**Bitterness:** perceptible.**Taste balance:** smooth and light sweet.

Deep red double malt beer produced by bottom fermentation. A bock-style speciality.

Produced in the traditional Menabrea. It has a sweet, malty aroma with brown sugar notes characteristic of the dark roasted malts used in the brewing.

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)	17.00±0.4
Alcohol (% vol.)	7.5±0.5
Energy value (Kcal/100 g)	60±2
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) from date of production.

PACKAGE

Format	Pack	EAN code	Weight Kg	Epallet dimensions	Units per pallet	Weight total pallet kg
 15 liters keg	keg	/	25.5	1200 x 800	33 (11x3)	767