

## TECHNICAL DATA SHEET



## 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.

## CONTAINS

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

## SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCE

**Barley** malt, **wheat** malt.

Recommended serving temperature 6/8°C; 43-46 °F.

## PHYSICAL AND CHEMICAL CHARACTERISTICS



Extract (PG) °P	12.0±0.2
Alcohol (% ABV)	5.2±0.5
Energy value (Kcal/100 g)	45±3
CO2 Keg (g/l)	5.5±0.3
CO2 bottles (g/l)	6.0±0.3

## TRANSPORT AND STORAGE

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

Shelf life from date of production: 15 months (bottle), 8 months (keg).

## PACKAGING

Formats		Configuration	EAN codes	Weight Kg	Pallet EPAL Measur. mm	Units per pallet	Total Weight tot. Pallet
	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.