

TECHNICAL DATA SHEET



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.

CONTAINS

Water, **barley** malt, maize and hops.

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCE

**Barley** malt.

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

PHYSICAL AND CHEMICAL CHARACTERISTICS



Extract (PG) °P	17.00±0.2
Alcohol (% ABV)	7.5±0.5
Energy value (Kcal/100 g)	60±2
CO <sup>2</sup> Keg (g/l)	5.5±0.3
CO <sup>2</sup> bottles (g/l)	5.3±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), 6 months (keg), 8 months (plastic 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	case 24 x11.2 FL.oz.	8009076000305 (bottes) 8009076000114 (case)	13.7	1200 x 800	63 (9x7)	881
 15 litre keg	keg	/	25.5	1200 x 800	33 (11x3)	767