

## TECHNICAL SCHEDULE



## NAME

MENABREA 55 PILS TOP RESTAURANT

## DESCRIPTION

**Colour:** golden yellow.**Body:** structured.**Bitterness:** intense.**Taste balance:** high with floral aromas.

Light lager beer produced by bottom fermentation.  
A speciality.

Produced following traditional Menabrea methods, thanks to the careful use of aromatic, selected hops and a special maturation process, this beer attains a lively hop aroma.

## 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)	12.20±0.2
Alcohol (% vol.)	5.2±0.5
Energy value (Kcal/100 g)	42±3
Carbon Dioxide (g/l)	5.5±0.3

## TRANSPORT AND STORAGE

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

Best before: 15 months from production date

## PACKAGE

Format	Pack	EAN code	Weight Kg	Epallet dimensions	Units per pallet	Weight total pallet kg
	25.4 FL.oz. /cl.75 non returnable bottles	case 6 x25.4 /cl.75 FL.oz.	/	7.5	1200 x 800	84 (21x4) 654