The 150th Red

Low fermentation double malt red beer, Specialty.

Double malt beer with abundant and persistent foam. It is characterized by a sweet aroma of roasted malt and brown sugar supported by a structured body.

Description

COLOR: DARK RED BODY: STRUCTURED BITTERNESS: PERCEPTIBLE TASTE BALANCE: SOFT TENDING TO SWEET **Consumption temperature** IT IS RECOMMENDED TO CONSUME

AT A TEMPERATURE AROUND 6/8°C

CONTAINS

Barley malt

Water, barley malt, corn and hops

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

CHEMICAL AND FISICAL CHARACTERISTICS

Extract (°P)	17,0±0,2
Alcohol (% Vol)	7,5±0,5
Energy value (Kcal/100 g)	60±5
Carbon dioxide keg (g/I)	5,0±0,3
Carbon dioxide bottle (g/I)	5,3±0,3

PACKAGING								
FORMATS		PACKAGE	EAN CODE	WEIGHT (kg)	EPAL PALLET (mm)	PACK. PALLET	PALLET TOT WEIGHT: (kg)	
Bottle 33cl (disposable glass)		Box 24x33 cl	8009076000640 (bottle) 8009076000183 (box)	13,7	1200x800	63 (9x7)	887;1	
Drum 15l		Drum	/	22,5	1200x800	33 (11x3)	767	

TRANSPORT AND STORAGE:

Avoid exposure to heat sources, do not expose directly to the sun and temperature below 5°C. Product to be consumed preferably within **15 MONTHS (bottles)**, **8 MONTHS (steel drums)** from the date of production.

Menabrea

