

## TECHNICAL DATA SHEET



## NAME

MENABREA 55 PILS

## 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.

## 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	11.9±0.2
Alcohol (% ABV)	5.2±0.5
Energy value (Kcal/100 g)	42±3
CO <sub>2</sub> keg (g/l)	5.5±0.3

## TRANSPORT AND STORAGE

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

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

## PACKAGING

Formats	Configuration	EAN codes	Weight Kg	Pallet EPAL Measur. mm	Units per pallet	Total Weight tot. Pallet
 15 litre keg	keg	/	22,5	1200 x 800	33 (11x3)	767