

TECHNICAL SCHEDULE



NAME

**MENABREA LA 150° BIONDA**

DESCRIPTION

**Colour:** pale.  
**Body:** rounded.  
**Bitterness:** moderate.  
**Taste balance:** exceptional.

Lager beer produced by bottom fermentation.  
 Premium Lager.

It is a well-balanced beer with a notable floral/fruity aroma thanks to the selected yeasts used in the brewing process. The best raw materials, a long maturation and the pure, light water from the Biella Alps have given this beer, since 1846, a full and refined taste.

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)	11.2±0.4
Alcohol (% vol.)	4.8±0.5
Energy value (Kcal/100 g)	38±3
Carbon Dioxide keg (g/l)	5.0±0.3
Carbon Dioxide bottle (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 (bottle), 8 months (keg), 8 months (one way keg) from date of production.

PACKAGE

Format	Pack	EAN code	Weight Kg	Epallet dimensions	Units per pallet	Weight total pallet kg
 11.2 FL.oz. /33 cl non returnable bottles	case 24 x11.2 FL.oz.	8009076000206 (bottes EU) 8009076000091 (case EU)	13.7	1200 x 800	63 (9x7)	881
 22.3 FL.oz. /66 cl non returnable bottles	case 15 x22.3 FL.oz.	8009076000213 (bottles) 8009076000077 (case)	15.6	1200 x 800	54 (9x6)	870
 15 litre keg	keg	/	22.5	1200 x 800	33 (11x3)	767
 24 litre keg	one way keg	/	25.5		22 (11x2)	608
 30 litre keg	keg	/	42		18 (6x3)	822