

Menabrea

Bionda Lager



A classic lager beer produced using Menabrea's own strain of yeast, which has a bottom-fermenting tendency.

The first vital ingredient is pure mountain water sourced from the Alps, close to Biella. The water combines with selected barley malt and locally-grown corn (maize) and then noble Hallertau Magnum hops. The addition of maize gives a lightness to the beer both in terms of color and taste and also adds a hint of sweetness, which balances the bitterness of the Hallertau hops. The combination of these ingredients brewed by the master brewer with a recipe basically unchanged since 1846 produces a beer with balanced bitterness, a floral fruity nose and a delicate pale-golden color.

This premium lager is matured peacefully in Menabrea's underground cellars for 4-6 weeks. These cellars were hewn out of the rock beneath the brewery during the 1840s.

Extract : 11.20 degrees Plato

Alcohol : 4.8%

Color EBC : 7.0

PH : 4.4

Bitterness EBU : 22

CO2 : 5.2 g/l

Brewery Production : Fieri, Inquama, Triari

Bottle Size : 11.2 oz and 22.3 oz

Bottles per Case : 24 bottles and 15 bottles

Gross Weight : 30 lbs. and 34 lbs.

Cases per Pallet : 63 cases and 54 cases

Pallet Gross Weight : 1935 lbs. and 1876 lbs.

Container Contents : 20' container: 14 pallets 882 cases palletized and hand-stacked
40' container: 28 pallets 1,764 cases palletized and hand-stacked
Case Dimensions: 11.2 fl . oz. Bottles - 9 x 14.6 x 9.4 h 22.3 fl . oz. Bottles - 9 x 15 x 11 h
Clusters (6 packs) available separately

