

Technical Specifications for Birra Speciale Bionda Artigianale 100% Italiana

(Technical data refer to bottled beer)

Parameters	Unit	Reference values	Italian legal values and limits
A) Ingredients			
Water			
Barley malt (Origin: Italy)			≥60%
Spelt (35%) (Origin: Italy)			≤40%
Hops (Origin: Italy)			
Yeast (Origin: Italy)			
Sugar beet syrup (Origin: Italy)			
B) Product description			
Blonde ale brewed with spelt, not pasteurized and bottle-conditioned			
C) Organoleptic and sensory evaluation			
Appearance: deep and veiled golden color, quite persistent head foam with medium to coarse grain, very fine perlage.			
Aroma: herbaceous hops, citrus notes and unmalted cereal notes.			
Taste: balanced, the aromaticity of the hops is perceived before the notes of malt and cereals. Persistence short retro olfactory, characterized by hops.			
D) Recommended matchings			
Perfect as aperitive, to match with pizza, fresh cheese, fish, shellfish.			
E) Storage and serving recommendations			
Serve at: 5-6°C.			
Store the bottle in vertical position, keep in a dry place away from light and heat sources.			
F) Analytical specification			
Original Extract	°P degrees; % w/w	12,5-13,5	≥12,5
pH @ 20°C	pH	4,0-4,8	
Colour: spectrophotometric method (IM)	U-EBC	6,0-12,0	
Detection of beer-spoiling microorganisms		Negative after 7 days	
% ABV	Alc. % vol	5,6 ± 1,0	≥4,6 ≤6,6
G) Shel-life			
Expiry date	months	16	

*The Brew Master
Michele Sensidoni*