

## Technical Specifications for Birra Speciale IPA

(Technical data refer to bottled beer)

Parameters	Unit	Reference values	Italian legal values and limits
<b>A) Ingredients</b>			
Water			
<b>Barley malt</b>			≥60%
Hops			
Yeast			
Sugar: fructose			
<b>B) Product description</b>			
Pale ale, not pasteurized and bottle-conditioned			
<b>C) Organoleptic and sensory evaluation</b>			
<b>Appearance:</b> amber copper color, white and fine persistent head foam			
<b>Aroma:</b> fresh hops, citrus notes, herbaceous and fruity notes from hops.			
<b>Taste:</b> oriented to bitter notes, balanced by the use of special malts, with notes of malt and caramel.			
Persistence intense retro olfactory, characterized by hops.			
<b>D) Recommended matchings</b>			
To match with main courses, particularly recommended with pizza, soups, hamburger, barbecue and medium cured cheese.			
<b>E) Storage and serving recommendations</b>			
Serve at: 5-8°C.			
Store the bottle in vertical position, keep in a dry place away from light and heat sources.			
<b>F) Analytical specification</b>			
Original Extract	°P degrees; % w/w	12,5 - 14,5	≥12,5
pH @ 20°C	pH	4,0-4,8	
Colour: spectrophotometric method (IM)	U-EBC	20,0-40,0	
Detection of beer-spoiling microorganisms		Negative after 7 days	
% ABV	Alc. % vol	6,5 ± 1,0	≥5,5 ≤7,5
<b>G) Shel-life</b>			
Expiry date	months	16	

*The Brew Master  
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