

Technical Specifications for  
Birra Doppio Malto Bionda  
(Technical data refer to bottled beer)

Parameters	Unit	Reference values	Italian legal values and limits
<b>A) Ingredients</b>			
Water (Origin: Umbria)			
Barley malt (Origin: Italy)			≥60%
Hops (Origin: Italy)			
Yeast (Origin: EU)			
Sugar: fructose (Origin: EU)			
<b>B) Product description</b>			
Strong blonde ale, not pasteurized and bottle-conditioned			
<b>C) Organoleptic and sensory evaluation</b>			
<b>Appearance:</b> intense yellow color, naturally cloudy, with honey-colored tones; medium grained foam, moderately persistent; fine and persistent perlage.			
<b>Aroma:</b> herbaceous hop, roasted malt, honey.			
<b>Taste:</b> balanced, medium-light body, with notes of malt and caramel			
Medium persistence retro olfactory, characterized by hops.			
<b>D) Recommended matchings</b>			
A whole meal beer particularly suitable for pizza, hamburgers, cured meats, spicy and herbal dishes, cured cheese.			
<b>E) Storage and serving recommendations</b>			
Serve at: 8-10°C.			
Store the bottle in vertical position, keep in a dry place awa from light and heat sources.			
<b>F) Analytical specification</b>			
Original Extract	°P degrees; % w/w	15,5-17,5	≥14,5
pH @ 20°C	pH	4,0-4,9	
Colour: spectrophotometric method (IM)	U-EBC	10,0-18,0	
Detection of beer-spoiling microorganisms		Negative after 7 days	
% ABV	Alc. % vol	7,5 ± 1,0	≥6,5 ≤8,5
<b>G) Shel-life</b>			
Expiry date	months	16	

The Brew Master  
Michele Sensidoni