

GRUMPY OCTOPUS PRODUCT SPECIFICATION

Product description West Coast IPA type unfiltered, gluten-free, top-fermented beer

The being obtained from the mashed malt is boiled after copying, then hop and fermented. The chilled beer is enriched with CO₂ when filled. The product is unfiltered and not heat treated. Using an enzyme, the gluten content of barley malt is broken down in parallel with fermentation. It is measured in an external laboratory by the ELISA method and is packaged below the limit value.

The production was carried out in accordance with the guidelines of the Codex Alimentarius Hungaricus 2-702.

Ingredients filtered water, barley malt (EU), hops, brewer's yeast, nutrient, enzyme

Sensory properties

Appearance	clean, hop, average foam resistance		
Texture	enjoyable, hopy, moderately bitter, fragrant		
Aroma	floral, bitter		

Physical properties, characteristics

ABV	5,8%	PLATO	13,55°
IBU	40	EBC	9

Chemical properties In accordance with Regulation (EC) No 396/2005

Microbiological properties 4/1998. (XI. 11.) EüM, Annex 4, point 18:

	Max. limit		Max. limit
Coliform	0 cfu/1 cm ³	Pseudomonas aureginosa	0 cfu/1 cm ³

Comtaminants In accordance with Regulation (EC) No 1881/2006: heavy metals and Ochratoxin A max. 3 µg / kg or Aflatoxins max. 4 µg / kg

GMO The product is GMO-free in accordance with Regulation (EC) No 1829/2003.

Allergen status It may contain gluten below the limit of 20 mg / kg, which is considered to be a gluten-free product according to Regulation (EC) No 41/2009. The product is made from malt, which can be found on the packaging as an **allergen**.

Packaging, marking In accordance with Regulation (EU) No 1169/2011

The product is packaged in food grade bottles / cans / barrels in accordance with regulations 10/2011 / EC and 1935/2004 / EC.

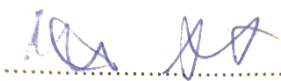
Packaging units: bottle (330 ml), cans (330 ml), KEG (30 liter)

Shelf life 12 months; marked on the label above the barcode

Storage, transport in a cool place protected from sunlight. The transport vehicle is checked and clean.

Date: 24/06/2022

MONYO Brewing Kft.
1106 Budapest, Maglódi út 47.
Adószám: 24955791-2-42


Antal Németh CEO, brewer



AZ ÖREG LÁBASFEJŰ KESERŰ, SZINTE CSAK A KOMLÓNAK OSZTOTT LAPOKAT, HA INTENZÍV BÜVÖKÖRE KERÜLTÉ, ÚGY EJT RABUL A NYUGATI PART ERŐS VETERÁNJA, MINT A TAPADÓKORONGOK ERESZD EL A KRÁKENT!

WEST COAST IPA TÍPUSÚ FELSŐERJESZTÉSŰ GLUTÉNMENTES SZÜRETTLEN SÖR.

Összetevők: víz, árnymalé (EU) (gluténmentesített), komló, sörelészte. Gyártja: MONYO Brewing Kft. 1103 Budapest, Gyömrői út 148. Tárolás: hűvös, napfénytől védett helyen. Ajánlott fogyasztási hőmérséklet: 9-12 °C. Sörfőző: Vidó Márk.

www.monyobrewing.com

PLATO: 13,3°



330ml e 5,8% vol.

MINISÉGÉT MEGŐRZI:



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