

MONYO

— BUDAPEST —

1103 Budapest Gyömrői út 148.

DEAD RABBIT

PRODUCT SPECIFICATION

Code: DR91C33

Version: 2/2023

Product description	Double West Coast type IPA type unfiltered, top-fermented beer The being obtained from mashed malt is boiled after copying, then hopped and fermented. The chilled beer is enriched with CO ₂ when filled. The product is unfiltered and not heat treated. Manufactured in accordance with Codex Alimentarius Directive 2-702 (second edition).		
Ingredients	filtered water, barley malt (EU), hops, brewer's yeast		
Sensory properties	Appearance	dark amber	
	Texture	full-bodied, bitter	
Physical properties, characteristics	Aroma	citrus, biscuit flavors	
Chemical properties	ABV	8,3%	PLATO 16,6°
	IBU	55	EBC 13
Microbiological properties	In accordance with Regulation (EC) No 396/2005 4/1998. (XI. 11.) EüM, Annex 4, point 18:		
	Max. limit		Max. limit
Comtaminants	<i>Coliform</i>	0 cfu/1 cm ³	<i>Pseudomonas aureginosa</i> 0 cfu/1 cm ³
	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	Contains gluten (1). The product is made from malt, which can be found as an allergen on the packaging.		
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:	10/03/2023		

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

Antal Németh CEO, brewer



DOUBLE WEST COAST IPA TÍPUSÚ SZÜRÖTLEN
FELSŐERJESZTÉSŰ SÖR.
Összetevők: víz, árpamalmát (EU), komló, sörészeti.
Gyártja: MONYO Brewing Kft. 1103 Budapest, Gyömrői út 148.
Tartós: hővis, napfénytől védett helyen. Aláírtott fogyasztási
hőmérséklet: 11-13 °C. Sűrűség: Németh Antal
DOUBLE WEST COAST INDIA PALE ALE STYLE
UNFILTERED CRAFT BEER.
Ingredients: water, barley malt (EU), hops, yeast.
Manufacturer: MONYO Brewing Kft. 148 Gyömrői út, H-1103
Budapest, Hungary. Store in a cool, dry place. Recommended
serving temperature: 11-13 °C. Brewer: Antal Németh.
Please drink responsibly
www.monycraftbrewing.com
PLATO: 17,4°



330ml e 8,3% vol.

MINŐSÉGÉRT MEGÁRIZNI, IZZI ELŐRE:



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