

Technical sheet

FAGNES DARK

7.5% Alc. Vol.



Composition :

Water : 79.16%
Malt : 14.19%
Sugars : 4.86%
Yeast : 1.13%
Hops : 0.03%
Spices : 0.02%

Storage condition :

3°<T°<25° - Do not expose to sunlight

Alc. Vol. : 7.5%

PLATO : 16.4

IBU : 23

Type :

Special Belgian beer

Colour :

Dark brown

Spices :

Coriander, orange peel , caramel and liquorice

Cereals :

Pale barley malt + special malt extracts

Hops :

Hallertau (German)

Yeast :

Warm fermentation

Serving temperature :

6-10°

	Bottles		Keg (stainless steel)
Unit	330 ml 	750 ml 	20L (deposit €60)
EXPORT Box	24 x 330ml	6 x 750ml	-
Palet	81 x (24 x 330ml) (9 boxes per layer - 9 layers per palet)	140 x (6 x 750ml) (28 boxes per layer - 5 layers per palet)	20 x 20L
Size and Weight			
Unit	Ø 7cm x H.18cm 0,61kg	Ø 7,6cm x H.31cm 1,3kg	Ø 23,7cm x H.56cm 26,70kg
EXPORT Box	L.29 x l.43 x H.18cm 15kg	L. 16,5 x l.24,9 x H.31,5cm 8kg	-
Palet	L. 100 x l. 120 x H. 162cm 1240kg	L. 100 x l. 120 x H. 158cm 1145kg	Chep L. 100 x l. 120 x H.72cm 525kg