



Technische Fiche Slaapmutske Bio Tripel

Name and adress brewery:

SLAAPMUTSKE bvba,
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Description of the beer:

Slaapmutske Bio Tripel is a golden, blond beer of top-fermentation with refermentation in the bottle. This beer of 8,0 Vol% is made with organic malts and organic aromatic hops. The mouthfeeling is malty with a bitter after-taste. The refermentation provides a fine and creamy foam that sticks to the glass.

- Alcohol: 8,0 %
- Density: 16,8° Plato
- Bitterness: 30 IBU
- Color: 15 EBC
- Malts: organic pilsner malt and organic colour malt
- Hops: organic aromatic hops
- Herbes: none
- Other ingredients: none
- Fermentation type: top fermentation
- Filtrated: yes
- Pasteurised: no
- Refermentation on bottle: yes
- Refermentation on keg: to specify (both can be possible)



Packaging:

1. Bottle 330 ML.

Bottle type : Steini, 330 ML

EAN code bottle 330 ML Slaapmutske Bio Tripel: 5425013080118

Color crown cork: green

24 bottles/carton box

Dimensions carton box:

Width: 28,3 Cm.

Lenght: 42,0 Cm.

Height: 18,5 Cm.

Weight: ca 15,6 Kg.

Palletisation:

Layers: 8 or 9 maximum

Cartons per layer: 8

Dimensions Blocpallet: 120 x 100 cm



2. Bottle 750 ML.

Bottle type : Champagne, 750 ML

EAN code bottle 750 ML Slaapmutske Bio Tripel: 5425013080101

6 bottles/carton box

Dimensions carton box:

Width: 16,4 Cm.

Lenght: 24,0 Cm.

Height: 32,0 Cm.

Weight: ca 8,51 Kg.

Palletisation:

Layers: 5 maximum

Cartons per layer: 22

Dimensions Blocpallet: 120 x 100 cm



3. Keg 30 L.

Keg 30L, Stainless Steel

Tap connection head: flat

Palletisation: Layers: 3 maximum

Kegs per layer: 8

Dimensions Blocpallet: 120 x 100 cm

Keg 30L, KeyKeg

Tap connection head: flat

Palletisation: Layers: 4 maximum

Kegs per layer: 8

Dimensions Blocpallet: 120 x 100 cm

