



Technische Fiche Slaapmutske Witbier

Name and adress brewery:

SLAAPMUTSKE bvba,
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Description of the beer:

Slaapmutske Witbier is a full-malt wheat beer with top-fermentation and refermentation in the bottle. The alcohol percentage is 4,4 Vol%. This beer is brewed with a touch of coriander and green orange peel, which gives a very tasteful, refreshing beer with a spicy after taste. The foam is compact and creamy and covers the light sparkling beer.

- Alcohol: 4,4 %
- Density: 10° Plato
- Bitterness: 15 IBU
- Color: 4 EBC
- Malts: pilsner malt, wheat malt
- Hops: bitter hops
- Herbes: coriander, green orange peel
- Other ingredients: none
- Fermentation type: top fermentation
- Lagering: standard
- 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 Witbier: 5425013081108

Color crown cork: white

24 bottles/carton box

Dimensions carton box:

Width: 28,3 Cm.

Length: 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. 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 (type Keykeg!)

Palletisation: Layers: 4 maximum

Kegs per layer: 8

Dimensions Blocpallet: 120 x 100 cm

