



GREVENSTEINER Original

Name of the foodstuff	beer
Brewing method / production	naturally cloudy country beer
Ingredients	water, barley malt , hops, yeast
Best before	365 days

Nutritional ratings per 100 ml

Caloric value	45 kcal	Roughage	0,17 g
	187 kJ	Sodium	0,002 g
Fat	<0,1 g	Bread unit	0,28 BU
- of which saturated fatty acids	<0,1 g		
Carbohydrates	3,3 g		
- of which sugar	<0,1 g		
Protein	0,5 g		
Salt	<0,01 g		
Original gravity	12,5 ° Plato	Alcohol content	5,2 % vol
Fruit juice content	-		

Allergens

Allergenic ingredients	contained in
Glutenous grain and the products made from these	Barley malt

Additives

Main function	E-Number & designation
-	

Special nutrition types / incompatibilities / other product details

Product ingredients vegan: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	Fructose <0,2 g/100ml
Label glue: contains casein. All other packaging is vegan.	GMO free: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

Sensory impressions

Colour	The beer presents a silky matt amber colour with orange reflections and a velvety head.
Smell	First dominated by caramel touches with a light undertone of honey, fresh roasted almonds, and popcorn. Followed by fresh, fruity touches above all recalling green apples. Borne by a brief sense of hoppiness.
Taste	Round and slightly malty sweet body, very tangy and elegant with a creamy soft texture, a light roasted bitter touch coupled with impressions of nuttiness culminates in a distinctive aftertaste of cream caramel