



## GREVENSTEINER dunkles Bockbier

<b>Name of the foodstuff</b>	beer
<b>Brewing method / production</b>	bottom-fermented, unfiltered strong beer; Bockbier
<b>Ingredients</b>	water, <b>barley malt</b> , hops, yeast
<b>Best before</b>	bottle 365 days; keg 270 days

### Nutritional ratings per 100 ml

<b>Caloric value</b>	61 <b>kcal</b>	Roughage	g
	254 <b>kJ</b>	Sodium	0,002 g
<b>Fat</b>	<0,1 <b>g</b>	Bread unit	0,42 BU
<b>- of which saturated fatty acids</b>	<0,1 <b>g</b>		
<b>Carbohydrates</b>	5,0 <b>g</b>		
<b>- of which sugar</b>	<0,1 <b>g</b>		
<b>Protein</b>	0,7 <b>g</b>		
<b>Salt</b>	<0,01 <b>g</b>		
Original gravity	16,4 ° Plato	Alcohol content	6,8 % 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 0,05 g/100ml
Label glue: contains casein. All other packaging is vegan.	GMO free: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>

### Sensory impressions

<b>Colour</b>	The beer has a silky-matt mahogany colour and a velvety-soft foam crown.
<b>Smell</b>	Fresh with fine fruity notes, slightly caramelly malt flavours, rounded off by fine but present hop scents.
<b>Taste</b>	Full-bodied with an elegant body and a creamy-soft texture. The malty sweet flavours are rounded off by fresh fruity notes and completed by a fine harmonious bitterness.