

# מלכה

CRAFT BEER  בירה עבודת יד

## CERTIFICATE OF ANALYSIS – Blonde Ale 6.5% 330ml Bottle

Parameter	Typical Analysis	Ingredients	Typical Proportions %	Nutritional Information	Typical Analysis
Present Gravity	1.01	WATER	79.1	Energy kCal/100mls	57.1
Original Gravity (degrees sacch)	1059.0	MALT	20.0	Energy kJoule/100mls	239
Alcohol % by Volume	6.5	HOPS	0.1	Carbohydrate g/100mls	2.9
Extract, Degrees Plato	14.6	YEAST	0.1	Protein g/100mls	<1.0
pH	4.9	Carbon Dioxide	0.46	Fibre - g/100mls	<0.2
Colour (EBC)	5.3	Carbon Dioxide – naturally occurring from fermentation.		Fat - g/100mls	<0.1
Bitterness (IBU)	16.6	Ingredients – Country of origin:		Sodium - mg/100mls	<1.0
CO2 g/l	4.6	Malt/U.K., Germany, France. Hops/Germany & US. Yeast/France, Water/Israel.		Sucrose - g/100mls	<0.01
Bar absolute at 20°C	1.8			Brewed at Malka Brewery from Water, Malt, Hops, and Yeast.	
Nitrogen ppm	n/a	Allergen information – Contains Gluten From Malted Barley			
Sulphurous anhydride (SO <sub>2</sub> ) mg/l	<10	Vegetarian/Vegan information – No using of Clarified isinglass finings at all stages.			

*EBC – European-Brewing Convention*

*IBU – International Bitterness Unit*