

**VIRA-TURN YOUR MENTALITY,
YOUR CONCEPTS,
YOUR HABITS
AND YOUR CONSUMPTION.
TURN RATIONAL!
TURN FOR THE
ENVIRONMENT!
VIRA!-TURN!**

VIRA IS A CRAFT BEER MADE FROM RECYCLED WATER (ÁGUA+) WITH COMPLEMENTARY TREATMENT THROUGH OZONATION AND REVERSE OSMOSIS. 100% SAFE, HAVING PASSED EVERY TEST.

VIRA-TURN TO THIS BEER!
MADE FROM SAFE WATER FROM A
WATER FACTORY!



INGREDIENTES: 100% NATURAIS: ÁGUA RECICLADA * MALTE DE CEVADA * MILHO * LÚPULO * LEVEDURA (PODE CONTER DEP. SÍTIO)

PRODUZIDA E ENGARRAFADA POR/
BREWED AND BOTTLED BY: CERLINK, LDA
RUA CAPITÃO LEITÃO, 18
1350-049 LISBOA, PORTUGAL

ESTA CERVEJA FOI FABRICADA A PARTIR DE ÁGUA+, SOFREU UM TRATAMENTO COMPLEMENTAR ATRAVÉS DE OZONIZAÇÃO E OSMOSE INVERSA. 100% SEGURO.

PILSEN
5% ALC

BLONDE



VIRA
CERVEJA ARTESANAL
PRODUZIDA COM
ÁGUA RECICLADA

VIRA

33 CL



A REUTILIZAÇÃO DE ÁGUA É UM FATOR CONSTANTE NO MUNDO DESDE A SUA EXISTÊNCIA. HOJE É DETERMINANTE PARA ENFRENTAR AS ALTERAÇÕES CLIMÁTICAS E OS FATORES EXTREMOS - SECA PROLONGADA E INUNDAÇÕES. A RECICLAGEM DE ÁGUAS EM FÁBRICAS DE ÁGUA PERMITE VIRAR A PÁGINA DO FUTURO NO SETOR DA ÁGUA. VIRA A MENTALIDADE, OS CONCEITOS, OS HÁBITOS E OS CONSUMOS. VIRA RACIONAL! VIRAR PELO AMBIENTE! VIRAR!



PONTE 25 DE ABRIL
AGUARELA DE GILBERTO GASPAR

1990
FÁBRICA DE ÁGUA
DE BEIROLAS

THE WASTEWATER TO POTABLE WATER TRANSFORMATION PROCESS

THE CONVENTIONAL TREATMENT OF WASTEWATER

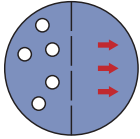


OXIDATION WITH OZONE
FILTRATION BY INVERSE OSMOSIS
QUALITY CONTROL

- 1 THE CONVENTIONAL TREATMENT OF DOMESTIC WASTEWATERS INVOLVES A SERIES OF DIFFERENT PHYSICAL-CHEMICAL AND BIOLOGICAL PROCESSES WITH THE AIM OF SEPARATING SOLID MATERIALS AND REMOVE ORGANIC MATTER, PHOSPHATES, NITRATES AND PATHOGENIC MICROORGANISMS. THE TREATED EFFLUENTS ARE SUITABLE FOR RELEASE INTO THE SURROUNDING ENVIRONMENT EVEN WHILE STILL CONTAINING POLLUTANTS THAT PREVENT THEIR UTILISATION FOR HUMAN CONSUMPTION.

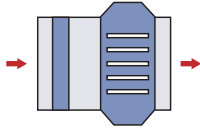
REFINING PROCESS

- 2 OXIDATION WITH OZONE:



OZONE IS A GAS WITH STRONG OXIDISING POWERS THAT BRING ABOUT THE DISINFECTION OF THE EFFLUENT THROUGH DESTROYING THE CELL WALLS OF MICROORGANISMS AND DEGRADING SOLUBLE CONTAMINANTS. DUE TO THE HIGH LEVEL OF REACTIVITY, THIS COMPOUND HAS TO BE PRODUCED IN THE TREATMENT FACILITY THROUGH DISCHARGING ELECTRICITY INTO OXYGEN. SUBSEQUENTLY, THE OZONE IS THEN INJECTED INTO THE EFFLUENT WHERE IT REMAINS FOR THE TIME NECESSARY TO GUARANTEE DISINFECTION.

- 3 FILTRATION BY REVERSE OSMOSIS:



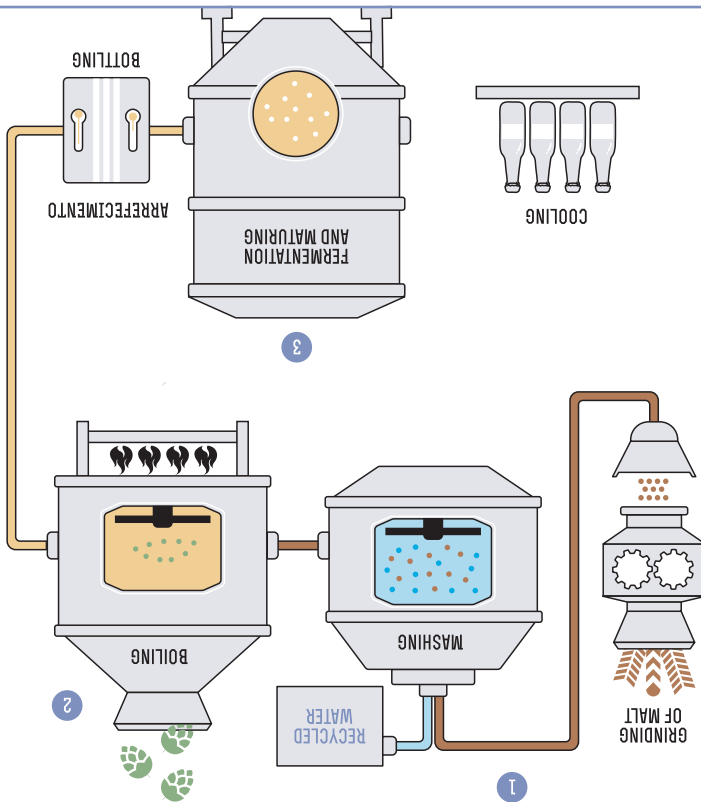
FINALLY, THE WATER IS PUT THROUGH AN REVERSE OSMOSIS MEMBRANE TO ENSURING THE REMOVAL OF SALTS, NUTRIENTS, METALS AND ORGANIC MICRO-POLLUTANTS. THE WATER OBTAINED FOLLOWING THESE PROCESSES DISPLAYS A LOW MINERAL CONTENT VERY SIMILAR TO DISTILLED WATER.

- 4 QUALITY CONTROL:



LABORATORY ANALYSES ARE THEN CARRIED OUT TO GUARANTEE THE QUALITY IS COMPATIBLE WITH POTABLE WATER

VIRA
CERVEJA ARTESANAL
PRODUZIDA COM
ÁGUA RECICLADA



3 **FERMENTATION:**
THIS PHASE REQUIRES THE ADDITION OF YEAST THAT WILL TRANSFORM THE SIMPLE SUGARS INTO ALCOHOL AND CARBON DIOXIDE.

2 **BOILING:**
HOPS ARE ADDED TO THE MASH BEFORE BEING RAISED TO BOILING POINT TO GAIN FLAVOUR AND AROMA. AT THE END, THE LIQUID IS THEN COOLED.

1 **MASHING:**
THE PREVIOUSLY GROUND MALT IS BLENDED WITH WATER UNDER CONTROLLED OPERATING CONDITIONS (TIME, TEMPERATURE, PH) TO ENABLE THE CONVERSION OF STARCHES INTO SIMPLE SUGARS

THE PRODUCTION OF BEER