

FLAKED TORREFIED RICE



TASTING NOTES
 DRYNESS & CRISP FINISH

BEER STYLES	USAGE RATE	SHELF LIFE
<i>Light lagers</i>	<i>Up to 25%</i>	<i>6 months in dry and pest free conditions</i>
RECIPE		
<i>Crisp Low Gluten Pale Ale see page 103</i>		

Flaked Torrefied Rice consists of rice grains that have been cooked at high temperature, resulting in gelatinisation of the starchy endosperm, and then flaked. It lightens wort colour, reduces protein levels and imparts a characteristic dryness to finished beers.

Rice has low gluten so can be used for crafting low gluten products.

TYPICAL ANALYSIS

PARAMETER	IoB	EBC	ASBC
MOISTURE	8.5% max	8.5% max	8.5% max
EXTRACT	305 L°/kg	80.5%	80.5%