

FLAKED TORREFIED RICE

TASTING NOTES
 DRYNESS & CRISP FINISH

BEER STYLES <i>Light lagers</i>	USAGE RATE <i>Up to 25%</i>
RECIPE <i>Crisp Low Gluten Pale Ale see website for details</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	80.6%	80.6%