

# Rice Lager

10BBL BATCH

TWO 5BBL FERMENTATIONS

## SPLIT BATCH | SAME BEER DIFFERENT YEAST STRAINS

A clean, crisp lager just in time for summer. By using rice as the sugar source, it allows the beer to be lighter in color and body while also contributing some subtle sweetness.



Our most popular lager yeast, this strain is one of the most widely used lager strains in the world. It can be used in almost any lager style and tends to produce clean and crisp beers with some accentuation of hop characteristics.

### TASTING NOTES:

Doughy | Grainy | Woody

From Mexico City, this strain produces clean lager beers with a crisp finish. It keeps drinkability on the forefront while allowing malt and hop flavors and aromas to be background notes.

### TASTING NOTES:

Bready | Sticky Rice | Corn

STATS	
ABV(%):	4.4
IBU(ppm):	36.5
OG/Plato:	1.046/11.5P
FG/Plato:	1.013/3.3P
Gluten (ppm):	< 20

STATS	
ABV(%):	4.5
IBU(ppm):	31
OG/Plato:	1.046/11.5P
FG/Plato:	1.012/3.2P
Gluten (ppm):	< 20

ABV (alcohol by volume)  
IBU (international bitterness units)

OG (original gravity)  
FG (final gravity)

# Rice Lager

## 10BBL BATCH

TWO 5BBL FERMENTATIONS



### YEAST: (2 Pro Pouches to 15 mil cells/mL)

WLP830 German Lager Yeast or  
WLP940 Mexican Lager Yeast



### HOPS:

BOIL	WHIRLPOOL
Hallertauer Mittelfruh (0.5kg/10min)	Hallertauer Mittelfruh (1kg/45min)



### MALT:

Pilsen Malt (174kg/63.7%)  
Flaked Rice (70.3kg/25.7%)  
Carafoam (29kg/10.6%)



### OTHER:

- ▶ **Rice Hulls**
- ▶ **Pitch Clarity Ferm**  
(220mL) during KO for proper mixing
- ▶ **Pitch Brewzyme-D**  
(75mL) during KO for proper mixing
- ▶ **Ferment at 10°C**
- ▶ **Trub dump at 24 hours**
- ▶ **After day 7 raised to 13C for D-Rest**
- ▶ **Yeast/Trub dump before dry hop**
- ▶ **Yeast/Trub Dump at 1°C**

### CELLAR FUN:

**KO TEMP: 11°C TO 10°C IN FV**  
**AERATED TO 18 PPM**

	WLP830	WLP940
<b>App. Attenuation (%):</b>	<b>71.7</b>	<b>72.4</b>
<b>Starting pH:</b>	<b>5.3</b>	<b>5.3</b>
<b>Final pH:</b>	<b>4.4</b>	<b>4.4</b>
<b>Ferm Temp (°C)</b>	<b>10</b>	<b>10</b>
<b>Ferm Temp (°F)</b>	<b>50</b>	<b>50</b>
<b>Diacetyl As-is (ppb):</b>	<b>&lt; 15</b>	<b>&lt; 15</b>
<b>Diacetyl Total (ppb):</b>	<b>&lt; 15</b>	<b>&lt; 15</b>

### Gravity (Plato)

