

RIZO



IN A NUTSHELL CLEAN, CRISP AND SNAPPY. LIGHTNING

A clean-snap riff on our 2017 COMA collaboration 'Rizzocato'; a subtle, restrained and technically demanding Rice Lager.

Gladfield German Pilsner Malt provides a lean backbone and our use of 20% Flaked Rice in the Mash makes an already light and lean Malt Bill even more so, while giving Rizo the requisite crisp, dry finish. Restrained Noble/ish hops, minimal bitterness, a long cool ferment with German yeast and extended lagering make for a delicate finish. Light and refreshing.

Difficult to brew yet easy to drink - Rice Lager is so light, clean and precise there's no-where to hide. Pale, fresh and snappy.

A Lawnmower beer that's peachy keen, jellybean.



STYLE RICE LAGER

MALT

GLADFIELD GERMAN PILSNER,
FLAKED RICE, SOUR GRAPES

HOPS

HALLERTAU, HELGA

YEAST

FERMENTIS W34/70

OTHER

PLUCK

OG 1.049

IBU 20

SRM 3

FG 1.011

ABV 4.8%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL