

RIZZOCATO



IN A NUTSHELL CLEAN, CRISP, TIGHT & TECHNICAL. PLUCKY.

For the last twelve years, Creative Original Music Adelaide (COMA) has been a 'first and third Monday of the month' fixture at the Wheaty, clocking-up around 600 performances over that time. COMA is a musician-led, musician-focused, member based, not-for-profit association, committed to presenting and raising the profile of original music in Adelaide; think jazz, improv, new classical, electronic & something referred to as 'pink noise'...

Whereas our last COMA collaboration - (COMA)Toes DIPA - was a veritable wall of sound, this year's brew is a far more subtle, restrained and technically demanding undertaking: Rice Lager. Our use of 20% Flaked Rice in the Mash made an already light and lean Malt Bill even more so while giving Rizzocato the requisite crisp, dry finish. Restrained 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. Hence our iffy riff on 'Pizzicato' - the musical instruction to string players to pluck the strings with their finger(s), rather than bow them - short, percussive and snappy. A Lawnmower beer for Jazz hands...



STYLE RICE LAGER

COLLABORATOR(S) COMA

WHEATYBREWINGCORPS.COM

MALT

PILS, FLAKED RICE, CARAMELL, ACIDULATED

HOPS

MAGNUM

YEAST

FERMENTIS W34/70 LAGER

OTHER

THEBARTON SUB-STATION

OG 1.048

IBU 16

SRM 3

FG 1.009

ABV 5%



BROUGHT TO YOU BY THE WHEATSHEAF HOTEL