

Brewing PRODUCTS
SUPPLIERS OF BREWING PRODUCTS

DOM: 00/00 13580

# **JAPANESE RICE LAGER**

**BJCP 2015:2A** 



### **ALL-GRAIN METHOD (13580)**

3.75kg BB Palt Malt



#### **SPECIALTY MALTS**

1kg BR Flaked Rice 0.2kg WY Carapils



#### **VITAL BEER STATS**

Batch Volume: 23 litres Wyeast 2007

**WLP830** 

Boil Volume: 28 litres MG Premium Lager

W34/70

Mash time: 60 mins @ 65°C Diamond Lager

**Boil time: 60 mins** 



### HOPS

30g Saaz @ 60 minutes boil (Bittering hops) 30g Saaz @ 15 minutes boil (Flavour hops)



## **OTHER ADDITIONS**

Whirlfloc tablet @ 10 (Boil)
Low Carb Enzyme @ In Fermenter



#### **SUGGESTED YEAST**

Wyeast 2007 – Pilsen Lager WLP830 – Pilsner SafLager W34/70 Morgans Premium Lager LalBrew Diamond Lager

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## **BREWDAY RECORD KEEPING**

Date Brewed:
Vol into Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Yeast strain used:



Batch volume: 231 Pre-boil volume: 281

Mash temp: 65°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G.: 1.046 Estimated F.G.: 1.008 Estimated ABV: 5.0%

SRM: 3.2 IBUs: 19

## **NOTES**



MY RATING:

12345

Tasting date:

**Appearance:** 

Aroma:

Taste:

Overall:

# BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** A highly-attenuated pale lager without strong flavours, typically well-balanced and highly carbonated. Served cold, it is refreshing and thirst-quenching.

**Aroma:** Low to medium-low malt aroma. Hop aroma may range from low to a medium, spicy, or floral hop presence. While a clean fermentation profile is generally most desirable, low levels of yeast character are not a fault.

**Appearance:** Pale straw to gold colour. White, frothy head may not be long lasting. Very clear.

**Flavour:** Low to moderate levels of grainy-malt flavour, with a crisp, dry, well-attenuated finish. The grain character can be somewhat neutral, or show a light bready-crackery quality. Hop bitterness should be medium-low to medium. Balance may vary from slightly malt to slightly bitter, but is relatively close to even. Neutral aftertaste with light malt and sometimes hop flavours.

**Mouthfeel:** Light to medium body. Moderately high to highly carbonated. Can have a slight carbonic bite on the tongue.