

# PRODUCT INFORMATION

## Brewers Brown Rice Flakes

### TYPICAL ANALYSIS

Moisture .....7.0%  
Extract FG Dry Basis.....60.0%  
Protein Dry Basis.....10.0%  
Diastatic Power °Lintner .....negligible  
Conversion Time .....Less than 10 minutes  
Color..... 1.0 °Lovibond  
(Degree Lovibond, Series, 52, 1/2" Cell)

### ITEM NUMBER

7270 ..... 25-pound multi-wall paper bag

### KOSHER CERTIFICATION

UMK Pareve

### STORAGE AND SHELF LIFE

Best if used within 4 months from date of manufacture.  
Store in a dry area at temperatures of <90 °F.  
Handle with care to avoid breaking the flakes.

### CHARACTERISTICS / APPLICATIONS

- Brewers Brown Rice Flakes have been produced specifically for brewing, developing characteristics necessary for easy and efficient use in a brewhouse. The process of gelatinizing makes the starches readily soluble and digestible by the naturally occurring enzymes in barley malt. This allows the flakes to be incorporated directly into the mash with other grains.
- Because flakes have a large surface area and are pre-cooked, they hydrate and disintegrate quickly. Filtration time will be normal.
- There is no need to mill Rice Flakes. However, they can be put through the mill if that is the easiest means of adding them to the mash.
- Pregelatinized Rice Flakes are made from 100% Brown rice and produce a light, clean and crisp characteristic to the finished beer.
- Use a slightly lower conversion temperature and extend the conversion time 15 minutes to obtain maximum efficiency.
- Use up to 40% as a cereal adjunct in the total grist

The data listed under typical analysis are subject to the standard analytical deviations. They represent average values, not to be considered as guarantees, expressed or implied, nor as a condition of sale. The product information contained herein is correct, to the best of our knowledge. As the statements are intended only as a source of information, no statement is to be construed as violating any patent or copyright.

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