



# TASTE DISCOVERY OTHER GRAINS



## CORN

Corn helps brightening the beer. It leads to a soft, smooth finish. Most of its sugars will be fully fermented. Typical of International **lagers** it can also be used in **bitters** and **IPA's** to accentuate the hop character.



## WHEAT

Wheat is the second most used grain after barley. Very rich in proteins. Drives cloudy appearance, intense foam and a slight acidity. Example: Belgian Wit, German Weissener.



## RICE

Rice also brings mostly starch which helps to dilute the overall concentration of flavors or texture that other grains bring, leading to **lighter styles**.

Did you know: Rice was used by Chinese already 10000 years ago to brew beer.



## RYE

Rye has a unique taste signature, like German rye bread. It's spicy, peppery when used at 25-30%.

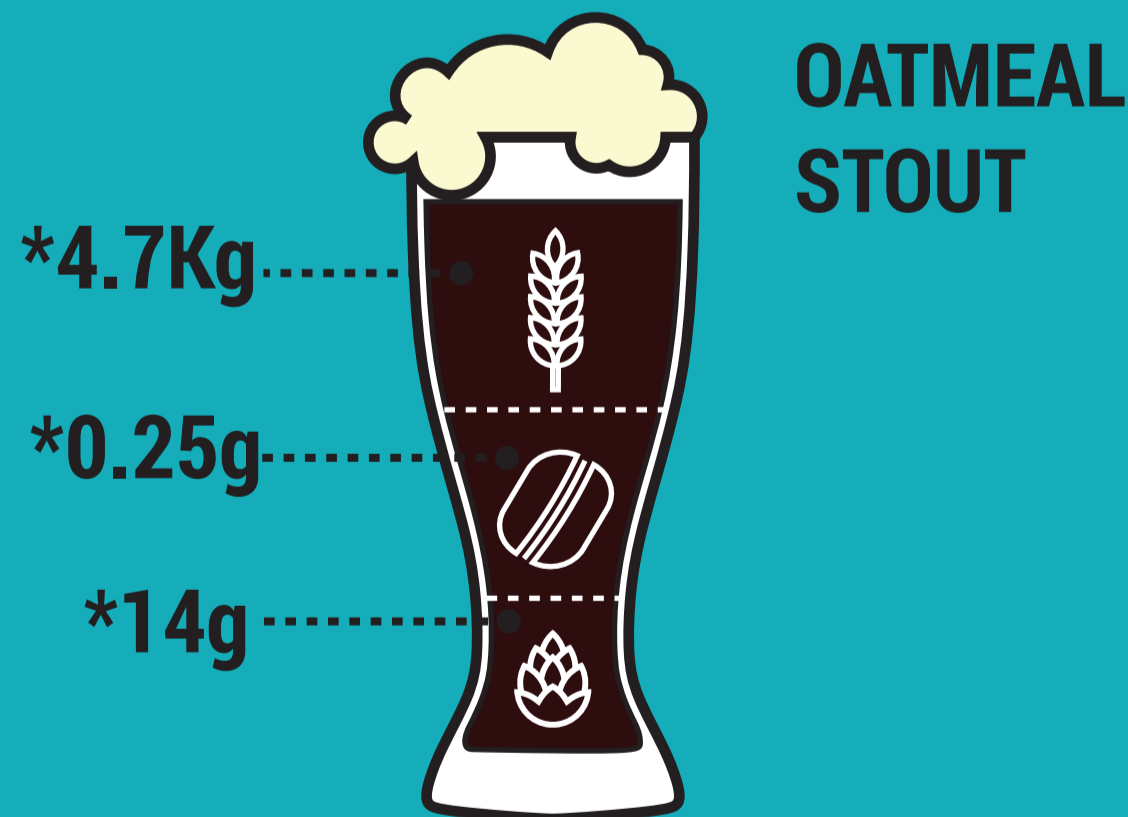
## ROGGENBIER



## OAT

Oat adds chewiness to the beer. Something oily without adding sweetness.

It is typical of **Oatmeal Stout**. It's now also frequently used in **New England IPA**.

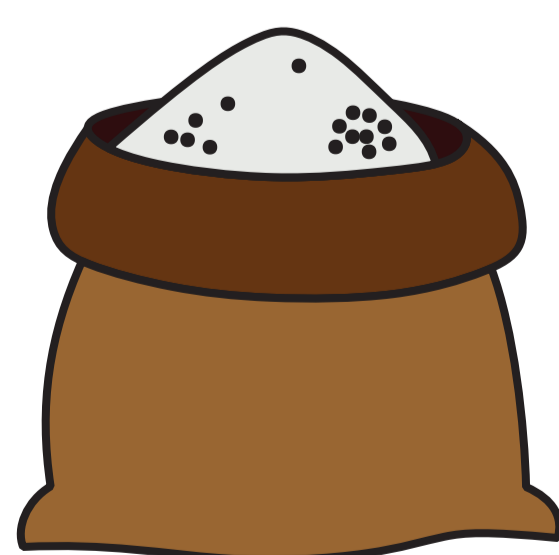


\*The proportion we give are what we need to brew about 5 gallons / 20 liters.

## PUMPKIN BEER



Today pumpkin beers with cinnamon and clove are very different from the 1st pumpkin beers brewed in Louisiana in the 1600s. There was no barley available and locals were using other sources of starches like pumpkins and zucchinis to brew beer.



## SUGAR

Many sugars are used to add a signature character to the beer:

- Cane sugar
- Candy brown
- Piloncillo
- Molasses
- Muscovado

The sugar ends up being fermented while the flavors stay in the beer.

## GLUTEN FREE



Grains like Sorghum, Buckwheat, Millet, Quinoa can be used to brew beers without gluten.