



南京高大师啤酒有限公司
Master Gao Brewing Co. of Nanjing

Master Gao Brewing Co. of Nanjing was established in 2008 and started the Chinese craft beer movement with its "Brew Free" motto.

Master Gao is the leading innovator & ambassador for craft beer in mainland China.

He has also developed the national homebrew competition and is the head of the craft beer association in China.

**PUFFED
RICE
CHINESE
PALE ALE
爆炒米香槟**



Like pop corns to Americans, puffed rice is a traditional snack to Chinese. Before they started to vanish about twenty years ago, puffed rice vendors had taken every neighborhood's street corners. They put rice into a high pressure cooker, and rotated the cooker over a charcoal stove. When inside temperature and pressure reached their targets, they released the cookers' valve with an iron level wrench. With a big 'bang!', all the rice will burst out of the cooker and get puffed instantly when they hit the cold air. It's amazing for children to watch a cup of 3oz rice turned into a big load of happiness.

When it comes to brewing, the whole grain puffed rice provides a cleaner and crispier body than gelatinized rice starch, and significantly more concentrated rice flavors. As a result Master Gao's Puffed Rice Chinese Pale Ale has notes of sake & malt balanced with tropical hops and a very dry finish.

A most remarkable combination of sake, saison and champagne.

OG 13.5° P
ALC 7.6%vol

Format: 24 (6*4-packs) * 12 oz. can(s)

Bar-code:

