

GIGANTIC

BREWING COMPANY

BEER

UME UMAI

BLACK RICE AND PLUM BEER

DESCRIPTION

INSPIRED BY THE JAPANESE FLAVOR PALETTE, WE COMBINED PLUMS, BLACK RICE, AND PILSNER MALT TO MAKE A UNIQUE BEER EXPERIENCE. BREWED "DRY" IN THE ASIAN MANNER, UME UMAI IS FRUITY, YET EARTHY AND ABOVE ALL REFRESHING AND DELICIOUS.



TASTING NOTES

SWEET JUICY PLUM, WITH LIGHT FLORAL AND EARTHY NOTES FROM THE BLACK RICE. THERE'S A TOUCH OF TART ACIDITY WHICH ADDS TO THE BEERS DRINKABILITY.

7.5%

18

HAZY GOLD
WITH SLIGHT
PINK COLOR

ARTIST

YU SUDA IS A NATIVE OF TOKYO, WHO MIXES THE CULTURAL INFLUENCES OF THE EDO PERIOD WITH VERY MODERN TOUCHES AND OBJECTS, CREATING SOME FUNNY AND TWISTED ANACHRONISMS. A GRADUATE FROM THE DEPARTMENT OF DESIGN / TOKYO POLYTECHNIC UNIVERSITY, YU SUDA ALSO WORKS WITH JAPAN AIRLINES, SAGLIFE, JOURNAL STANDARD AND OTHER BRANDS BOTH JAPANESE AND INTERNATIONAL. HE IS ALSO ENTHUSIASTIC ABOUT DISPLAYING HIS WORK AT PRIVATE EXHIBITIONS.
WWW.UYUDAS.JP

ALC/VOL

IBUs

COLOR

45-50



TULIP

IDEAL SERVING TEMP.

SUGGESTED GLASSWARE

HISTORY & STYLE

THE BEER RECIPE IS BASED ON THE HELLES STYLE. WE ADDED THE BLACK RICE FOR AROMA, FLAVOR AND FERMENTABLE SUGARS. THE RAW SUGAR INCREASES ABV, WHILE KEEPING THE BEER DRY. ORIGINALLY WE WERE INSPIRED TO BREW THIS BEER FOR A JAPANESE IZAKAYA FESTIVAL IN PORTLAND.

INGREDIENTS:

LOCAL BULL RUN WATER, BARLEY, RICE, PLUM, RAW SUGAR, HOPS, YEAST.

FERMENTABLES:

GERMAN PILSNER MALT, BLACK RICE, PLUM PUREE, RAW SUGAR

HOPS:

SIMCOE (BITTERING)

FOOD PAIRINGS

JAPANESE IZAKAYA FOOD:
YAKITORI, GYOZA, KARAAGE, TONKATSU, ONIGIRI, SOMEN, KORROKE, OTSUMAME.