

Table S1. Average molecular sizes of the soluble starch polymers in wort after mashing¹.

	Average molecular sizes of soluble starches	
	R_h : 10- 0.5 nm	R_h : 10- 100 nm
Malt 1	(1.3 ± 0.1) ^{ab}	(16.3 ± 1.4) ^{ab}
Malt 1 + Rice 1	(1.3 ± 0.0) ^a	(17.1 ± 0.3) ^{ab}
Malt 1 + Rice 2	(1.4 ± 0.0) ^{bcd}	(16.8 ± 0.0) ^{ab}
Malt 1 + Rice 3	(1.3 ± 0.0) ^{ab}	(15.7 ± 0.7) ^a
Malt 2	(1.4 ± 0.0) ^{bcd}	(17.2 ± 1.0) ^{ab}
Malt 2 + Rice 1	(1.3 ± 0.0) ^{ab}	(16.8 ± 0.5) ^{ab}
Malt 2 + Rice 2	(1.3 ± 0.0) ^{abc}	(16.7 ± 0.8) ^{ab}
Malt 2 + Rice 3	(1.4 ± 0.0) ^{bc}	(18.4 ± 1.7) ^b
Malt 3	(1.5 ± 0.0) ^e	(15.8 ± 1.0) ^a
Malt 3 + Rice 1	(1.4 ± 0.0) ^{bcd}	(15.9 ± 1.1) ^a
Malt 3 + Rice 2	(1.4 ± 0.0) ^{cd}	(16.8 ± 0.6) ^{ab}
Malt 3 + Rice 3	(1.4 ± 0.0) ^d	(17.0 ± 1.1) ^{ab}

¹, Data was based on duplicate measurements. Values with different letters on the same column is significantly different at p< 0.05.