

BREWING PROCESS

INGREDIENTS

The ingredients of the beer are:

- water
- barley
- hops
- yeast

THE PROCESS

The five steps of the process are:

1. MALTING
2. MASHING
3. BOILING
4. FERMENTATION
5. BOTTLING AND AGING

MALTING

It is the first step.

Barley is processed so that some important enzymes are isolated and ready for the following stage.

MASHING

In this second step, barley is put in hot water: this activates the enzymes which break down starch into simpler sugars.

The liquid obtained is called wort.

BOILING

While wort is boiling (for 1 hour), hops are added.

Hops provide bitterness and are natural preservatives.

FERMENTATION

Yeast is added: it transforms sugars into alcohol and CO_2 .

The time needed for this step depends on the type of beer.

BOTTLING AND AGING

The final step: beer is bottled and allowed to age.
The aging period depends on the type of beer.

OVERVIEW OF THE PROCESS

