

# 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 brake down starch into simplier 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  $\text{CO}_2$ .

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

