

THE BREWING PROCESS

- » **MASH:** Crushed malt is mixed with hot water to create a mash. It is stirred for a controlled time at a controlled temperature, allowing natural enzymes to convert the starches in the grain to sugars.

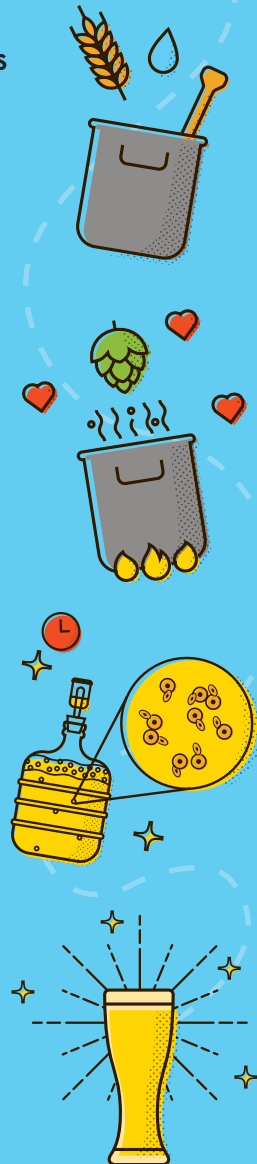
Mashing creates a sweet liquid called wort, which is strained from the malt and sent to the brew kettle where it is boiled with hops. Homebrewers can skip the mashing process by using malt extract.

- » **BOIL:** Wort is brought to a boil in the brew kettle. Hops are added at various stages of the boil to provide bitterness, flavor and aroma, that balance the sweetness of the malt and add complexity. Boiling also serves to sterilize the wort and to evaporate off flavors.

- » **FERMENT:** After the wort has cooled, it is transferred to a vessel called a fermenter. Yeast is added to the wort to convert the sugars into alcohol and carbon dioxide. Fermentation lasts 7 to 10 days. At this point, you are very close to a finished product: Beer!

- » **PACKAGE & ENJOY:** Most homebrews are naturally carbonated with yeast in the bottle. The beer is briefly aged to develop carbonation and then it's time to...

Relax, Don't Worry, Have a Homebrew!



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