

# Beer

- Introduction -Beer is a potable beverage fermented from cereals & malt,
- Flavored with 'Hops'. The alcoholic content is between 3% to 5%,
- Though in some Indian beers we got a limit up to 13% volume/volume. ss

# Beer



# Ingredients used

- Malt
- Hops
- Sugar
- Yeast
- Fining
- Priming
- Water(liquor)



# Malt

- The best cereals used in the manufacture of beer is barley. The barley used is malted one, i.e the starch present in the barley is converted in to sugar.



# Hops/ Humulus lupulus



- There are specially grown for brewing Worcestershire.
- The part of which is used is the flower, the flower contain an oil, which gives beer its flavor.





# Yeast



- Yeast is a living thing
- Is added to to cause fermentation.
- Yeast & sugar produce alcohol & gives off CO<sub>2</sub> gas.
- During fermentation the yeast multiplies





# Fining

- This is obtained from the sturgeon fish
- Is commonly called 'icing glass'
- used for attracting sediments to the bottom of the casks.



# Priming



- This is a solution of sugar & hops
- Added to some beer at racking stage.
- The function of the solution is to develop the condition of the beer
- By remaining yeasts reacting with sugar to give off CO<sub>2</sub> in the cask.



# Water/ liquor

- Usually drawn from a special wells
- Have certain minerals in the make up
- Helps a beer is to develop its characteristics.



# Brewing procedure

- Fully ripened barley is taken for the production of beer.
- It is soaked in water & spread in floors to germinates
- After the germination is over, it is placed on malting floors,

# Brewing procedure



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# The container called 'Copper'

- The extract is drained off to a clean container called 'Copper'.
- Hops & sugar are added.
- The liquid is boiled to concentrate it & is termed 'Wort'.
- It is removed off to remove hops.

# The wort

- The wort is cooled to 16c
- Is run in to at fermenting vessel called 'VAT'.
- At this stage yeast is added & fermentation takes place.
- During the fermenting process the yeast
- Sugar reacts to give alcohol & CO2 gas.

# The container called 'Copper'





# malting

- The malt is cleaned & then crushed finely. Called 'Grist',
- It is mixed with hot water, this mixer is called 'Mash'.
- The mash is allowed to infuse.

# Fermentation

- Yeast reproduces itself after the fermentation is over & is collected for re-use.



# Fermentation

- The CO<sub>2</sub> gas is collected & is used for bottled beer.
- After 36 hrs, the wort is transferred to fermenting squares.
- It takes 7 days from the mashing to the wort becoming beer.
- The beer is matured & racked in to wooden casks.
- Finings are added at this stage to brighten beer & is allowed to settle,
- Finally the beer is tasted for quality.

# Types of beer



- Lager- the wort is fermented by a bottom fermentation type of yeast
- In the fermenting vessel the yeast is added from the bottom of vessel
- Then is stored in refrigerated cellars (lager) at freezing for a 6 months.
- The process matured the beer.
- Lager is a German word meaning to store

# Ale beer

- Ale is a synonymous with beer
- Except that it is a term used for ordinary mild beer
- While bitter beer is referred to as beer.



## ➤ Porter beer

- It is a black beer achieved by roasting the malt.
- It is more malt in flavor with less flavoring of hops.
- This name is originated from the fact that,
- London porters used to drink this beer.





# Stout Beer



- It is similar to porter in as much as the malt is roasted.
- It has a strong malt flavor & sweet taste, but has a strong hops character.
- This a name given by the Irish & the meaning almost similar to porter.

## Bock beer

- A heavy sweet beer, dark brown in color, rich in taste, usually served in the spring.

# Draught Beer

- These are usually racked in casks,
- which have been sterilized before being distributed to the market.
- The beer is sold/ serve from the casks
- Casks have the pumping system attached to it.
- The beer passes through a chilling unit before it is being topped out.

# Weiss Beer

- Made from wheat, malt,
- Using top fermentation of yeast  
With second fermentation in the bottle.



# Service of beer

- Beer should be serve at a temperature of 13c- 15c.
- The only beer served chilled is lager.
- Draught beer on its rout from keg/cask passes through a chilling unit
- . Draught beer should be served with a small head

# Service of beer

- When pouring bottle beer
- It should be poured down the inside of the glass
- Which is held at an angle of 45\*.
- It should be poured slowly.
- This is specially important where a beer-

# Service of Beer

- Beer should be poured slowly & carefully.
- All the glasses used should be spotlessly clean,
- There shouldn't be grease or lipstick marks or else the beer will go flat quickly.
- More care need while pouring in hot weather



## ➤ Service of Beer

- The neck of the bottle shouldn't be placed in the glass while pouring
- Beer have a sediments when pouring
- Beer must be left in the base of the bottle holding the sediments back. s

# International Beer



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# International Beers

## Beer Brands

- Becks
- Heni
- Bass
- Guinness
- Anstel
- Heineken

## Indian Beer Brands:

- God Father
- King Fisher
- Sandpiper
- Golden Eagle
- Hayward's 5000