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 CO2 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 CO2 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





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



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 reuse.





Fermentation

- ➤ The CO2 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.



Gautam Singh, Hospitality Trainer, 0783029

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





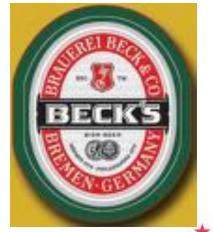
nternational Beer















International Beers

Beer Brands

Becks

Heni

Bass

Guiness

Anstel

Heineken

Indian Beer Brands:

God Father

King Fisher

Sandpiper

Golden Eagle

Hayward's 5000

