



## Beer brewing simplified

This is a flow chart of the general process of brewing beer from start to finish, and does not cover details in the various steps such as sanitizing gear and detailed brewing steps.

### COMMON BREWING TERMINOLOGY

**Boil pot:** The container where wort is boiled to purify itself and hops are introduced to give the beer added flavor and natural preservatives. Boils are typically 60 minutes long.

**False bottom:** a raised filter that is placed at the base of the mash tun, preventing the grains from passing through into the boil pot during mashing.

**Mash/Lauter Tun:** The container used to mix and heat up the grains and water to a target temperature, where enzymes are produced and offers good fermentable sugars for the yeast to digest. The process of getting the wort out is generally called **Mash-Out** or **Lautering**.

**Sparge water:** water that is gently showered over the grain bed at a higher temperature, one that helps stop the enzyme production and prepare the wort for boiling. This tank is sometimes referred to as the Hot Liquor Tank.

**Strike water:** the initial water that is introduced to the dry, cracked grains. This container is also referred to as the Hot Liquor Tank.

**Stuck mash:** when mashing out into the boil pot, sometimes you get grains that pass through the false bottom and become stuck in the tubing, whereby preventing the flow of wort into the boil pot.

**Wort:** the liquid produced from soaking grains in water at a fixed or variable temperature, usually between 154–162° F.

On “bottling day”, the beer is transferred to the kegs. If you’re just bottling or putting into growlers, the beer is first primed with priming sugar to reactivate the yeast to generate natural carbonation.

Natural carbonation generally takes two weeks at room temperature.