

SNS COLLEGE OF TECHNOLOGY (An Autonomous Institution) Coimbatore.



Unit IV - Topic 2 Ingredients- Malt- hops- adjuncts- water, yeast

Ingredients for Beer Production

The following ingredients are necessary for the production of beer.

- Malt is obtained from cereal. The best cereal for beer making is barley.
- Water is the major component of beer. The taste and type of water influences the character of beer.
- Hops are specially grown for brewing and the best hops are produced in Kent, Sussex and Worcestershire of Europe.
- Sugar refined sugars are added for fermentation and to add sweetness
- **Yeast** is a living organism which is essential to fermentation. Yeast helps to convert the sugar into alcohol and release carbon dioxide gas. One of the two types of yeast is used in the beer making process; they are *saccharomyees cerevisiae* and *saccharomyees carlsbergenisis*.
- **Finings** are the brightening agents added to clear and brighten the beer. Isinglass is commonly used fining agent taken from air bladder of various fish