All Lagers are beers; the first part of the process of making Lager is similar to making Ale. The difference is the yeast that is used and toward the end of the process, Lager goes through an additional process where the mixture is fermented for second time at a very cold temperature.

How long a beer needs to ferment before tasting its best is determined by the temperature of fermentation and the quality of the yeast. There are two main types of beer: Ale and Lager. Ale yeast (top fermenting yeast) and a temperature above 18 ˚C will taste its best when bottled after two weeks. Lager requires a very high quality yeast (bottom fermenting yeast) and a temperature below 7 ˚C. – Joy p36

Sê iets oor dat die process consistent produkte moet yield

**Yeast**

Lager yeast produces less fruity esters than the yeast used for ales and contains an enzyme that can ferment a sugar called raffinose that is not found in the ale yeast, but since beer wort does not contain raffinose, this will not have any effect. Lager yeast also contains more sulfur compounds during the primary fermentation than ale yeast, leading to a smell of rotten eggs. This is normal and the sulfur will be completely vented by bottling time. – John J Palmer p 99

**Yeast Fermentation**

It is more difficult to brew a good lager than good ale. Lagers should have a clean taste. Since Lagers are fermented at lower temperatures, the fermenting takes longer

**Material Selection**

Copper is the best material to use, but is very expensive. This is due to the fact that in order to be strong enough, a very thick layer of copper must be used. A more affordable option is stainless steel. Reasons – moonshinestillpro.com