

SECTION C — CHEMISTRY; METALLURGY

C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

C12C BEER; PREPARATION OF BEER BY FERMENTATION (ageing or ripening by storing C12H 1/22; methods for reducing the alcohol content after fermentation C12H 3/00; methods for increasing the alcohol content after fermentation C12H 6/00; venting devices for casks, barrels or the like C12L 9/00); **PREPARATION OF MALT FOR MAKING BEER; PREPARATION OF HOPS FOR MAKING BEER**

Note(s) [6]

In this subclass, it is desirable to add the indexing codes of subclass C12R.

Subclass index

RAW MATERIALS FOR PREPARING BEER.....1/00, 3/00, 5/00
 PREPARATION AND TREATMENT OF WORT; FERMENTATION PROCESSES FOR BEER.....7/00, 11/00
 SPECIAL BEER.....12/00
 BREWING DEVICES.....13/00

1/00 Preparation of malt [1, 2006.01]

- 1/02 • Pretreatment of grains, e.g. washing, steeping [1, 2006.01]
- 1/027 • Germinating [6, 2006.01]
- 1/033 • • in boxes or drums [6, 2006.01]
- 1/047 • • Influencing the germination by chemical or physical means [6, 2006.01]
- 1/053 • • • by irradiation or electric treatment [6, 2006.01]
- 1/067 • Drying [6, 2006.01]
- 1/073 • • Processes or apparatus specially adapted to save or recover energy [6, 2006.01]
- 1/10 • • Drying on fixed supports [1, 2006.01]
- 1/12 • • Drying on moving supports [1, 2006.01]
- 1/125 • Continuous or semi-continuous processes for steeping, germinating or drying [6, 2006.01]
- 1/13 • • with vertical transport of the grains [6, 2006.01]
- 1/135 • • with horizontal transport of the grains [6, 2006.01]
- 1/15 • Grain or malt turning, charging or discharging apparatus [6, 2006.01]
- 1/16 • After-treatment of malt, e.g. malt cleaning, detachment of the germ [1, 2006.01]
- 1/18 • Preparation of malt extract or of special kinds of malt, e.g. caramel, black malt (malt products for use as foodstuffs A23L) [1, 2006.01]

3/00 Treatment of hops [1, 2006.01]

- 3/02 • Drying [1, 2006.01]
- 3/04 • Conserving; Storing; Packing [1, 2006.01]
- 3/06 • • Powder or pellets from hops [6, 2006.01]
- 3/08 • • Solvent extracts from hops [6, 2006.01]
- 3/10 • • • using carbon dioxide [6, 2006.01]
- 3/12 • • Isomerised products from hops [6, 2006.01]

5/00 Other raw materials for the preparation of beer [1, 2006.01]

- 5/02 • Additives for beer [1, 2006.01]

- 5/04 • • Colouring additives [1, 2006.01]

7/00 Preparation of wort (malt extract C12C 1/18) [1, 2006.01]

- 7/01 • Pretreatment of malt, e.g. malt grinding [6, 2006.01]
- 7/04 • Preparation or treatment of the mash [1, 2006.01]
- 7/047 • • part of the mash being unmalted cereal mash [6, 2006.01]
- 7/053 • • part of the mash being non-cereal material [6, 2006.01]
- 7/06 • • Mashing apparatus [1, 2006.01]
- 7/14 • Lautering, i.e. clarifying wort [1, 2006.01]
- 7/16 • • by straining [1, 2006.01]
- 7/165 • • • in mash filters [6, 2006.01]
- 7/17 • • • in lautertuns [6, 2006.01]
- 7/175 • • by centrifuging [6, 2006.01]
- 7/20 • • Boiling the beerwort (brew kettles C12C 13/02) [6, 2006.01]
- 7/22 • • • Processes or apparatus specially adapted to save or recover energy [6, 2006.01]
- 7/24 • Clarifying beerwort between hop boiling and cooling [6, 2006.01]
- 7/26 • Cooling beerwort; Clarifying beerwort during or after the cooling [6, 2006.01]
- 7/28 • After-treatment [6, 2006.01]

11/00 Fermentation processes for beer [1, 2006.01]

- 11/02 • Pitching yeast [1, 2006.01]
- 11/06 • Acidifying the wort [1, 2006.01]
- 11/07 • Continuous fermentation [6, 2006.01]
- 11/09 • Fermentation with immobilised yeast [6, 2006.01]
- 11/11 • Post fermentation treatments, e.g. carbonation or concentration (methods for reducing the alcohol content after fermentation C12H 3/00; methods for increasing the alcohol content after fermentation C12H 6/00) [6, 2006.01, 2019.01]

C12C

12/00	Processes specially adapted for making special kinds of beer [6, 2006.01]	13/00	Brewing devices, not covered by a single group of C12C 1/00-C12C 12/04 [3, 6, 2006.01]
12/02	• Beer with low calorie content (C12C 12/04 takes precedence) [6, 2006.01]	13/02	• Brew kettles [3, 2006.01]
12/04	• Beer with low alcohol content (methods for reducing the alcohol content after fermentation C12H 3/00) [6, 2006.01]	13/06	• • heated with fire [3, 2006.01]
		13/08	• • with internal heating elements [6, 2006.01]
		13/10	• Home brew equipment [6, 2006.01]