

spicybeer

NEWSLETTER

THE NEW BEER IS

**ARRIVING AND
YOU CAN NOW
DISCOVER THE
BLACK FLAVOR**

IS BLACK PALE
A NEW FASHION FLAVOR?



**“IT SMELLS AND TASTES SO
GOOD, I'D LIKE TO HAVE IT
EVERY DAY “**



THE PROCESS OF MAKING AN EXCELLENT BEER

of making beer is known as brewing. A dedicated building for the making of beer is called a brewery, though beer can be made in the home and has been for much of its history. A company that makes beer is called either a brewery. Beer made on a domestic scale for non-commercial reasons is classified as homebrewing regardless of where it is made, though most homebrewed beer is made in the home.

Brewing beer is subject to legislation and taxation in developed countries, which from the late 19th century largely restricted brewing to a commercial operation only.



BREWING IS A GLOBAL BUSINESS

More than 133 billion liters (35 billion gallons) are sold per year - producing total global revenues of \$294.5 billion (£147.7 billion) as of 2006.

However, the UK government relaxed legislation in 1963, followed by Australia in 1972 and the USA in 1978, allowing homebrewing to become a popular hobby. I'll also mention briefly that BeerEasy has put together a nice online video series that many starting brewers will find useful. Production and trade.



BREWING IS A GLOBAL BUSINESS AND IT'S MAKING GOOD BUSINESS

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BEER COMPOSITION OR COMPETITION

The basic ingredients of beer are water; a starch source, such as malted barley, able to be saccharified (converted to sugars) then fermented (converted into alcohol and carbon dioxide); a brewers yeast to produce the fermentation; and a flavouring such as hops.



Less widely used starch sources include millet, sorghum and cassava root in Africa, recipe is collectively called the grain bill.



Indian pale



Non alcoholic



Belgian Black



Blond

The diversity of size in breweries is matched by the diversity of processes, degrees of automation, and kinds of beer produced in breweries. A brewery is typically divided into distinct sections, with each section reserved for one part of the brewing process. Brewing is typically divided into 9 steps: milling, malting, mashing, lautering, boiling, fermenting, conditioning, filtering, and filling. Mashing is the process of mixing milled, usually malted, grain with water, and heating it with rests at certain temperatures to allow enzymes in the malt to break down the starches in the grain into sugars, especially maltose.

IN THIS EDITION

Have you ever wanted to make beer at home? Home brewing for the first time? We've decided to start the new year with a three part guide that takes you through your first batch of beer including the equipment needed, how to brew the beer and how to ferment, bottle and age it.



BEER WHAT IS IT?

Beer is an alcoholic beverage produced by the saccharification of starch and fermentation of the resulting sugar. The starch and saccharification enzymes are often derived from malted cereal grains, most commonly malted barley and malted wheat. Most beer is also flavoured with hops, which add bitterness and act as a natural preservative, though other flavourings such as herbs or fruit may occasionally be included. The preparation of beer is called brewing.

Brewing

The process of making beer is known as brewing. A dedicated building for the making of beer is called a brewery, though beer can be made in the home and has been for much of its history. A company that makes beer is called either a brewery or a brewing company.

Beer is the world's most widely consumed alcoholic beverage, and is the third-most popular drink overall, after water and tea. It is thought by some to be the oldest fermented beverage. The strength of beer is usually around 4% to 6% alcohol by volume (abv) although it may vary between 0.5% (de-alcoholized) and 20%, with some breweries creating examples of 40% abv and above in recent years. Beer forms part of the culture of beer-drinking nations and is associated with social traditions such as beer festivals.



chili option 1



chili option 2

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