CRAFT & ARCHITECTURE
the redefinition and relevance of craft today
MSc. Graduation Presentation
Drawings and Plans
Aukje Schukken - April 20, 2017
THE PROCESS OF BREWING BEER

THE INGREDIENTS
- WATER
- Malted Barley
- Yeast
- Hops

THE PROCESS

STEP 1: MALTING
Malting is the process where barley grain is prepared for brewing. Grain is added to water and soaked for 40 hours. After germinating for 5 days, the grain is dried in a kiln.

STEP 2: MILLING
Milling cracks the grain and makes it easier for them to absorb water when mixed, which extracts the sugars from the malt.

STEP 3: MASHING
Mashing combines the milled grain with water and heat for 1-2 hours.

STEP 4: LAUTERING
Lautering is the separation of the wort from the grains.

STEP 5: BOILING
The wort is then boiled for sterility. During this process, the hops are added which bring bitterness, flavour, and aroma to the beer.

COOLING
The wort is set into a whirlpool, then cooled in a hot back and cooled for fermentation.

STEP 6: FERMENTING
After the wort has cooled and aerated with sterile air, yeast is added and fermenting begins.

STEP 7: CONDITIONING
Beer is cooled to around freezing point which settles the yeast and causes proteins to coagulate.

STEP 8: FILTERING
Filtering the beer stabilises the flavour and gives it a shine and brilliance.

THE BEER IS THEN BOTTLED, CANNED OR KEGGED AND TRANSPORTED TO CUSTOMERS.