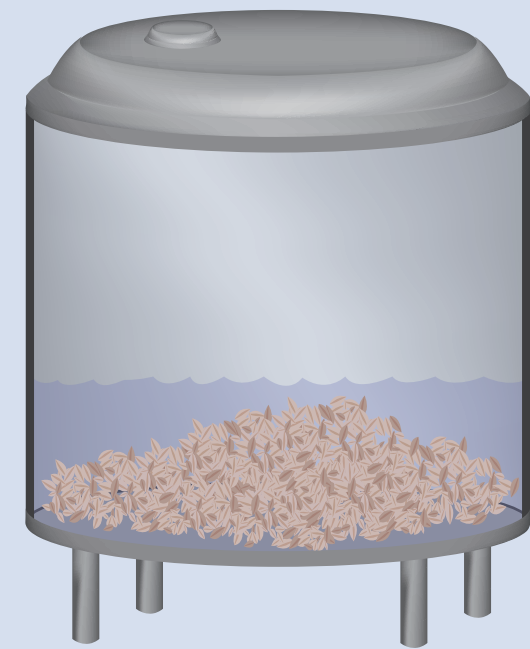
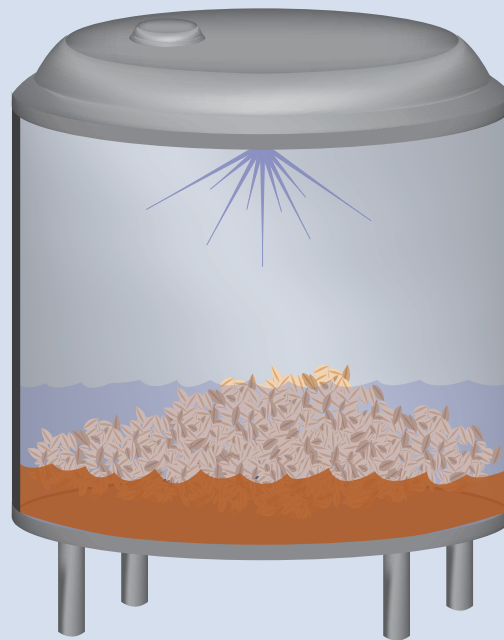


The Science Behind Craft Brewing

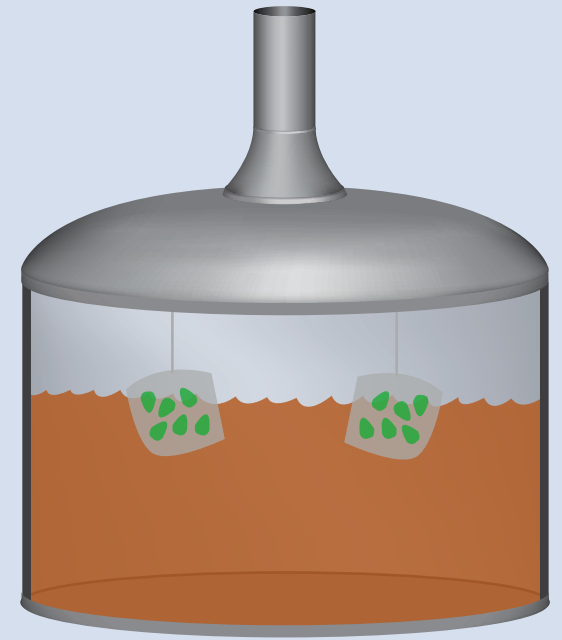
A step by step look into the process of brewing craft beer.



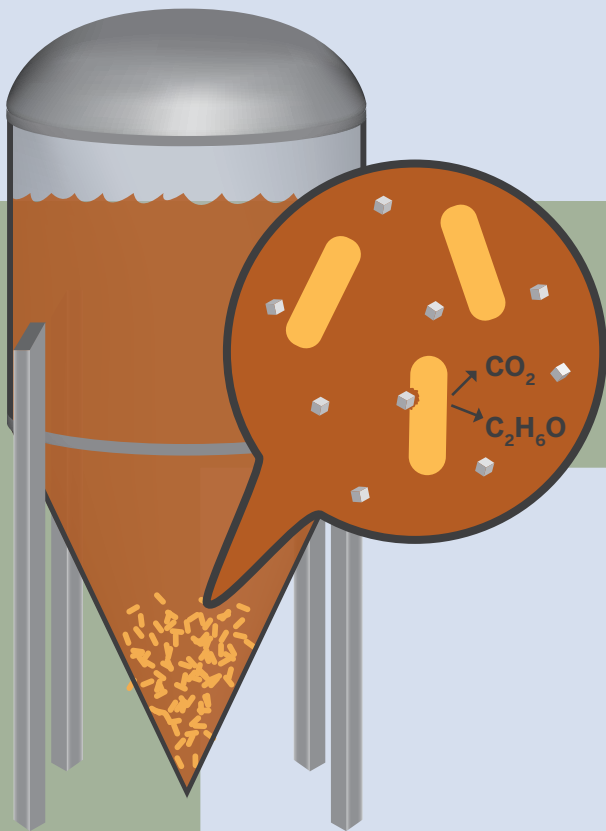
1 Hot water, heated to 180 degrees, and a grain mixture is added to the mash tun. This steps for one hour.



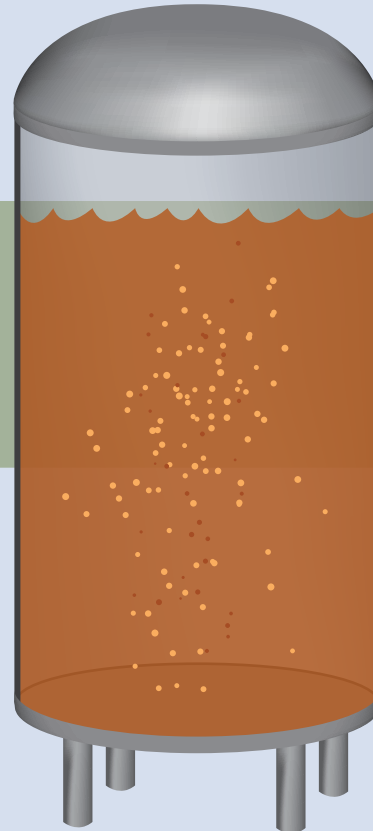
2 Hot water is sparged from the top to keep the grain wet. The grain acts as a filter as the water pulls sugars from the grain to form wort at the bottom.



3 The wort is transferred to the kettle and brought to a boil. Hops are added to the kettle in mesh bags. It steeps in the boiling wort to add bitterness and flavor.



4 The wort is flash-cooled to 70 degrees, transferred to the fermenter where yeast is added. The liquid ferments for seven days, during which time the yeast consumes the sugar and produces carbon dioxide and alcohol.



5 The beer is then transferred to a bright tank where it is cooled and carbon dioxide is added for carbonation.



6 Finally, the beer is ready to be kegged, sent to distributors, served, and enjoyed!