

The brewing process is divided into several steps. In the first part, mashing, the first step is to dissolve the sugars from the malt to create a base for the beer.

The mash process



During mashing, the starch is dissolved from the malt and converted into sugar with the help of enzymes. To do this, the malt is first ground in a malt mill. Then the malt is heated slowly in stages to 78 °C. The mashing process continues until most of the starch has been removed. The process continues until most of the starch in the mash has been converted into short-chain sugars. This is done by the enzymes produced during malting.

The duration and temperature of this process determines the body of the beer in the end.

Of course, in the process other substances, such as proteins & minerals dissolved from the grain.