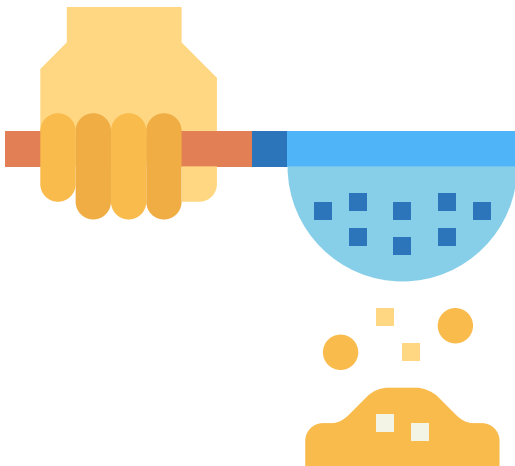


Before the hops are added to the beer wort, it must first be filtered from the malt. This process is called lautering.



Lautering

Lautering is the process of filtering the beer wort after mashing. During the malt milling process, the malt is already broken up so that husks are formed. These husks serve as a natural filter in the lautering process and separate the spent grains, i.e., the skimmed malt, from the beer wort. After successful filtration, a post-pour of normal malt is added.

water over the spent grains to ensure that as much dissolved sugar as possible is actually released from the spent grains.

The unit of measurement: Original Gravity

The original wort is the term used to describe all the dissolved parts in the beer wort. This includes for the most part the sugars, i.e. the carbohydrates, but also proteins, minerals & vitamins. The original wort is measured in SG (specific gravity). The density of the original wort is indicated.

The sugars from the original wort are converted into alcohol during fermentation.