

The decisive moment in brewing is when the yeast turns the beer wort into beer. This is when alcohol and carbon dioxide are produced in the hopped sugar water.

Fermentation



Beer wort is added to the yeast for fermentation. This takes place at temperatures of 6-9 °C for bottom-fermenting yeast and 15-20 °C for top-fermenting yeast. During this process, the yeast takes the sugars in the beer wort and metabolizes them into carbon dioxide and alcohol. The process can be completed within a few days, but can sometimes take several weeks. A good average is 7 days. Above all, the temperature and the number of yeast microorganisms in the beer are the decisive factors here.

The unit of measurement: alcohol

The alcohol content of a beer is measured in ethanol. This is calculated by the density of the original wort.

For this purpose, the original wort in SG is taken before the yeast is used at 20 °C and then the original wort in SG is measured again after fermentation.

With the help of the difference in density, the alcohol content can be determined in this way.