

# The Brewing

The brewing process is separated into two steps: mashing and fermentation. At first, the malt is laced with water tempered to 63-68 °C and mixed thoroughly in the mash tun for several hours to solve the malt sugar. Product of the mashing is the wort, which is extracted through the perforated base of the mash tun. The remaining draff is used as animal feed.

The next step is the fermentation. The wort is cooled to approx. 18 °C and filled into the wash-backs. Yeast is added, and after two days, the fermented wort has 5-10 per cent alcohol by volume.

