Objectives

By the end of this training session you will…

- Be able to identify the four main ingredients for making beer.
- Have a basic understanding of how beer is made.
- Identify two main beer types
- Learn how to pour beer
- Take an order for beer (Role Play)
Beer

DID YOU KNOW?

That historians believe beer was developed before bread in 4000 BC.

At the time when prehistoric men were learning how to make bread they first discovered how to make beer with grain and water.
What is Beer?

Beer is an alcoholic beverage fermented from malted cereals e.g. malted barley, wheat, water, yeast and flavored with hops.
Ingredients
Water

Beer is composed mostly of water. Up to 95%.

The water components are different in each region and country, therefore the taste, type and style of the beers will vary.
Barley is the most common grain used for making beer.

Other grains used to make beer are wheat, rice, corn, oats, rye.

Grains are the main constituent for beer; same as grapes are for wine.
The grains give beer its colour, flavour, proteins (which help form the head (foam) of the beer.

Malting the grains starts the process of turning the starch into sugars making it available for brewing.
Grains-
Malted Barley

The barley is malted by soaking it in water allowing it to begin germination (sprouting), then dried and roasted for flavour.

Different roasting times and temperatures are used to produce different colours of malt from the same grain.

Darker malts will produce darker beers.
Hops

Hops are the flowers from the hop plant that can grow to a height of 20 feet.

It is the primary ingredient for the beers flavours and aromas.

They contain an essential oil with a very bitter flavour. The bitterness counters the sweetness from the malt to create a more balanced beer.
Adding the yeast is a very important part of the fermentation process as it grows on the sugar producing alcohol and carbon dioxide (CO2).

The yeast influences the beers character and flavour.
The two main types of yeast to make beer are:

- Ale Yeast (Top Fermenting) &
- Lager Yeast (Bottom Fermenting)
What are the ingredients for making beer?

- Yeast
- Hops
- Water
- Grains
The Beer Making Process

1. Milling
2. Mashing
3. Lautering
4. Boiling
5. Whirlpooling
6. Cooling
7. Fermenting
8. Maturing/Conditioning
9. Filtering
10. Packaging

Grains (Malted Barley)
After the grains have crushed through the milling machine they are then placed into the Mash Tun. This is where the grains are soaked with hot water to release the sugars.
The mashing process produces a liquid sugar which is called the “Wort”.

The Lautering process is when the Wort is separated from the remains of the grains.
The Wort (liquid sugar) is then moved to a large tank known as “Copper” or “Kettle”.

The Wort and Hops are boiled together. The Hops add flavour, aroma and bitterness to the beer.
After boiling the Wort with the Hops the mixture is then transferred to the whirlpool tank to separate the solids from the liquid.
After the whirlpool the wort is then cooled down and transferred to the fermentation tank.

The yeast (for Ale or Lager) is then added and the fermentation process begins where the sugars turn into carbon dioxide (CO2).
Maturing also known as conditioning is the aging process. The flavour becomes smoother and unwanted flavours are removed.
Filtering is the final process before the beer is packaged and ready for sale. It removes all the sediment left over from the brewing the beer, making it clear and stabilizes the flavor.
The beer is now ready to be packaged and sold to consumers.
ACTIVITY

Complete activities 1, 2 & 3 on your handouts

1. Name the four main ingredients for making beer:
   - Yeast
   - Barley
   - Water
   - Hops

2. Match the ingredient with the description:
   - Yeast: A very important part of the fermentation process as it grows on the sugar-producing alcohol and carbon dioxide.
   - Barley (Grain): Up to 85% of beer is made up by this.
   - Water: They are the primary ingredient for the beer's tastes and aromas.
   - Hops: They give the beer its colour, flavour, proteins (which help form the head (foam)) of the beer.

3. Place in the correct order when each ingredient is added to the beer making process:
   - 1. Barley
   - 2. Yeast
   - 3. Hops
   - 4. Water
Types of Beer

There are two main type of beer;

Lager Beer  Ale Beer
# Types of Beer

<table>
<thead>
<tr>
<th>LAGER BEER</th>
<th>ALE BEER</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fermentation Process</strong></td>
<td>Fermented in cooler temperatures</td>
</tr>
<tr>
<td></td>
<td>Yeast sinks to the bottom</td>
</tr>
<tr>
<td><strong>Characteristics</strong></td>
<td>Pale in colour</td>
</tr>
<tr>
<td></td>
<td>Lighter in taste</td>
</tr>
<tr>
<td></td>
<td>Lower in alcohol</td>
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</tbody>
</table>
## Lager Beers

### Examples of Lager Beers

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Light Lager</strong></td>
<td>Pale Colour, Soft, Dry Taste</td>
<td>Budweiser Light, Millers Lite</td>
</tr>
<tr>
<td><strong>Dark Lager</strong></td>
<td>Dark Colour, Full Body, Sweet, Lighter Hops Taste</td>
<td>Beck’s Dark, Heineken Dark</td>
</tr>
<tr>
<td><strong>Pale Lager / Pilsner</strong></td>
<td>Pale - Golden Colour, Flavours Subtle &amp; can be Bitter, Strong Hops, Dry Taste</td>
<td>Becks, Heineken, Stella Artois</td>
</tr>
<tr>
<td><strong>Dry Beer</strong></td>
<td>Golden Colour, Light &amp; Crisp, Less Bitter Aftertaste</td>
<td>Asahi, Tooheys Extra Dry</td>
</tr>
</tbody>
</table>
## Ale Beers

### Examples of Ale Beers

<table>
<thead>
<tr>
<th>Type</th>
<th>Description</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pale Ale</td>
<td>Colour is Light &amp; Cloudy, Less Hops Flavour</td>
<td>Coopers, Sierra Nevada</td>
</tr>
<tr>
<td>Brown Ale</td>
<td>Amber or Brown Colour, Lightly Hoppy, Sweet &amp; Nutty Flavours</td>
<td>Manns Brown Ale, Newcastle Brown Ale</td>
</tr>
<tr>
<td>Golden Ale</td>
<td>Golden Colour, Low to med Bitterness, Citrus-Spicy Flavours</td>
<td>James Squire, Badger</td>
</tr>
<tr>
<td>Stout</td>
<td>Dark Colour, Full Bodied, Rich Malt, Strong Taste</td>
<td>Guinness</td>
</tr>
<tr>
<td>Porter</td>
<td>Dark Colour, Spicy, Slightly Sweet, Less hops flavour</td>
<td>London Porter, Anchor</td>
</tr>
</tbody>
</table>
How Beer is Served

From a Bottle

From a Can

From a Tap
(Draught Beer)
Serving Beer

Glassware to be clean free of cracks and chips

Cold
Approx. 6° C to 11° C (Degree Celsius)

Tilt the glass 45 degree angle

Straighten glass when pouring

Head (foam) should be no more than 1 inch

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Beer Glasses

- Pilsner/Schooner
- Mug
- Tulip
- Pint

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Good evening Sir, what would you like to drink?

I will have Heineken beer thanks.

Would you like draught or bottled?

Do you have Heineken in a can?

Sorry we do not have.

No problems I will have draught.
Taking the order for draught beer...

STAFF: Good evening Sir, what would you like to drink?

GUEST: I will have a Heineken draught

STAFF: Would you like a schooner or a pint?

GUEST: A pint please
ACTIVITY

‖ Complete activities 4, 5 & 6 on your handouts

‖ Activity 6 – Role Play
With a partner practise reading the role plays and then perform to the class
QUIZ- What is it?
Thank You

Cheers
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