

Draught Knowledge

Beer Ingredients

Know your product—specifically, what goes into the product. Then, impress your customers with your knowledge of beer ingredients, and use that knowledge as a selling point for different beers.

1. **Good water is critical to beer.** Beer is mostly water. A reliable source of quality water is critical to brewing.

TIP: One of the main reasons breweries are located where they are is because of water sources.

2. **Malted barley is referred to as the soul of beer.** It is the major or only source of starch. Barley is a grain. Brewers steep it in water so that it **germinates or sprouts**. Then it's slowly **dried** and **roasted**, after which it's called malted barley, or just malt for short. The malt acquires its color during the roasting process, and it contributes that color to the beer. Malt also adds sweetness and body to the beer.

TIP: Different colors of malt determine the color of the beer. The darker the malt, the darker the beer; the lighter the malt, the lighter the beer.



3. **Adjunct grains provide additional starch.** Many brewers use adjunct cereal grains like corn or rice as a secondary source of starch. Wheat, of course, is a necessary ingredient in Weiss beer.



4. **Hops add characteristic bitter taste and floral aroma.** Hops is a perennial herb that grows on vines. Different varieties of hops "spice up" beer, adding aroma and flavor characteristics. They give beer its distinctive bitter taste and its floral aroma.

TIP: Hops also act as a natural preservative, helping to keep beer tasting fresh.



5. **Yeast is the active ingredient that creates alcohol and carbonation.** Yeast is a microscopic organism that consumes the sugars in the wort and produces alcohol and carbon dioxide. Yeast can also influence the flavor and aroma of the beer.

