



## THE ART OF BREWING IN 12 STEPS



**WEST - BREWERY, BAR AND RESTAURANT**

Templeton Building, Glasgow Green, Glasgow, G40 1AW  
Phone: 0141-550-0135 Fax: 0141 556 3397 Email: [info@westbeer.com](mailto:info@westbeer.com)



## 1 INGREDIENTS

At WEST, we are passionate about the quality of our beers, and this starts with our ingredients. We hand-select the world's best malts and the finest and freshest hops, all from Germany and import them direct to us, here in Glasgow. Brewing according to the German Purity Law means we use no additives, colouring, sugar, chemical preservatives or artificial stabilisers in our beer, only the four pure ingredients of water, malt, hops and yeast.

## 2 RECIPES:

Each of our recipes is carefully designed to extract all of the character, complexity and goodness from our natural ingredients to produce the rich variety found in our family of beers. Our beer recipes are individual blends of malts and hops that we then gently mix with water in the brewing process to produce the template of flavours and aromas that, with a little patience, become beer.

## 3 MALT AND MILLING:

From the recipe, we measure an exact quantity of barley or wheat malt (about 275kg) and mill in our special German-built 2-Row mill. This grinds the malt to a fine, husky powder which is then termed grist.

## 4 MASHING:

Mashing is the process where we extract all of the natural goodness from the malt and create the character of the beer. We mix all of our grist with an exact quantity of hot water in our Mash Tun, and through a controlled combination of times and temperatures, activate the naturally present enzymes in the malt to convert the starches into fermentable sugars. Mashing is part-art and part-science and where our brewers keep all of their secrets.



## 5 **Lautering**

We transfer the entire mash into our Mash Filter where we separate the spent grain away from our liquid extract, now termed wort. Our Mash Filter is a very advanced element in our process and ensures we achieve the highest quality of extraction and clarity in our wort. We rinse the mash in the filter through a process called sparging which ensures we maximise the goodness from the malt. Our spent grain is then sold to a local farmer as animal feed.

## 6 **Wort Boiling**

The wort is then boiled which intensifies the character of the wort and also sterilises it. Hops are added to the wort which adds distinctive bitterness and elegant aroma profiles, and the antioxidant nature of the hops also naturally stabilises the wort. At WEST, we operate a zero-emission policy and we recycle all of the residual steam during boiling, converting it into hot water for the next brew.

## 7 **Whirlpool**

The hopped wort is then transferred into the whirlpool, where centrifugal forces help clarify the wort. Solid proteins and hop by-products fall out of suspension and ensure we have beautifully clear and finished wort.

## 8 **Cooling**

The wort is then cooled to 'pitching temperature' to enable stable mixing with fresh yeast to start fermentation. We achieve this via our heat-exchange system which cools the wort to around 14-16°C and also yields more recycled hot water for future production.

## 9 Fermentation

We transfer our cooled wort into a sterile fermenter, already filled with fresh yeast, and commence the fermentation process. The yeast cells quickly metabolize the sugars into alcohol, natural CO<sub>2</sub> and flavour esters transforming the wort into beer. Fermentation is different for all beers in terms of controlled time and temperature, but typically lasts around 7-10 days. Once fermentation is complete, we isolate the yeast away from the beer, and store it for future fermentations.



## 10 Lagering

The word lager is derived from the German verb, 'lagern', meaning to 'store'. The process we call lagering is the conditioning and maturing phase of creating our beer, which occurs at cold temperatures, as low as -3°C. This stage is critical for the styles of beer we create and is where we achieve the final stability and complexity of flavours.



## 11 Filtration:

To give our beers a polish, we filter out yeast and protein haze via our natural filtration process. This ensures clarity and stability in our beer, however we are careful not to over-filter the flavours and complexity away from our finished beer we have worked so hard to produce.

## 12 Finished Beer

Once our beer is ready, we either serve it directly through our taps in the Beer Hall or rack it into kegs for our other customers. We also sell 5-litre party kegs which you can take home to enjoy the fresh flavour of WEST beer in the comfort of your own home.

