

Grains de malt concassés
Crushed malt seeds

Eau + Malt + Orge
Water + Malt + Barley

Mélange filtré
Filtered preparation

Mélange houblonné
Hopped preparation

Mélange fermenté
Fermented preparation

Produit final
Final product

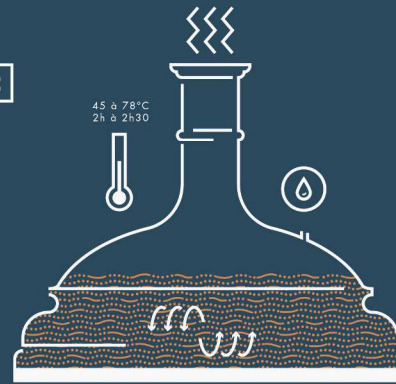


1



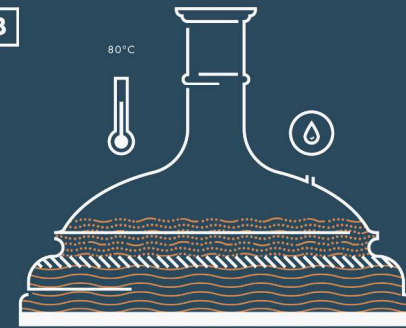
CONCASSAGE
CRUSHING

2



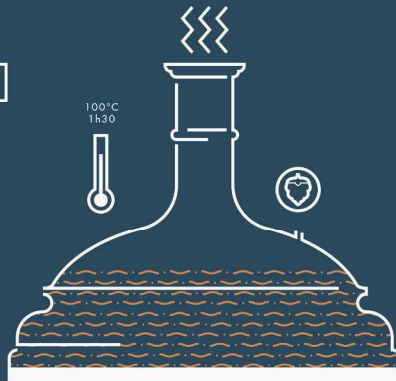
BRASSAGE
MASHING

3



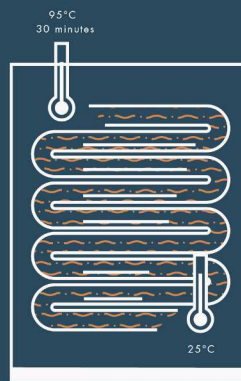
FILTRATION ET RINÇAGE
LAUTERING : FILTRATION AND SPARGING

4



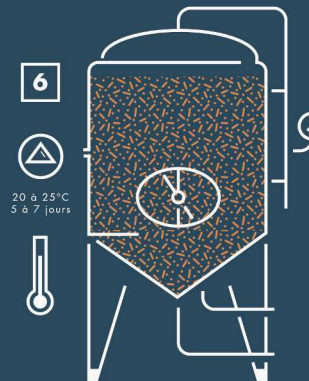
ÉBULLITION ET HOUBLONNAGE
BOILING AND HOPPING

5



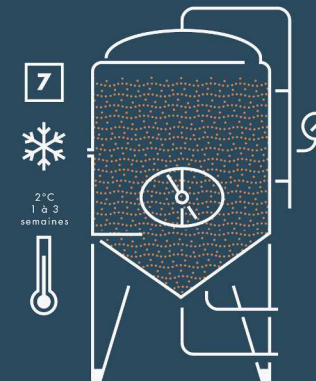
RÉFRIGÉRATION
COOLING

6



FERMENTATION HAUTE
TOP FERMENTATION

7



MATURATION – GARDE AU FROID
COLD STORAGE LAGERING

8

EMBOUEILLAGE ET ENFÛTAGE – REFERMENTATION POUR PRISE DE MOUSSE (8J À 20°C)
BOTTLING AND KEGGING - SECONDARY FERMENTATION FOR CARBONATION