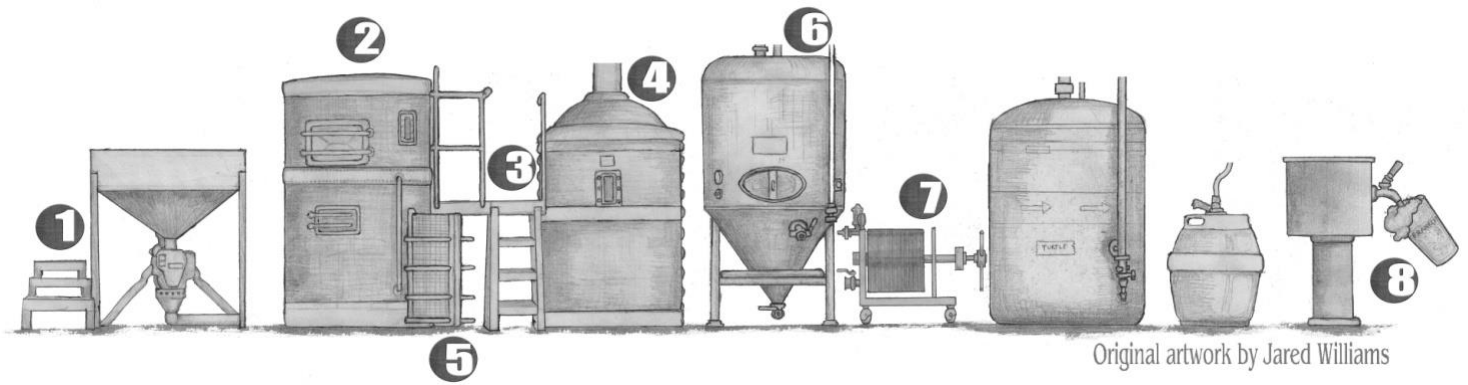


# Franklins

## Brewing Process



- 1. Milling:** Grains are selected depending on the beer style and poured into the grist hopper. They are then gravity fed into the mill cracking the grains in half before our auger system delivers them to the mash tun.
- 2. Mashing:** Grain then enters the mash tun through a grist hydrator where it is mixed with hot water to convert the starch to sugar.
- 3. Lautering:** Hot water is sprayed over the grains to remove all sugars during a process called sparging. The solution, or wort, flows from the mash tun into the kettle.
- 4. Boiling:** The wort is boiled and hops are added for bitterness and aroma.
- 5. Cooling:** The hot wort is passed through a heat exchanger where it is cooled to a temperature appropriate for the yeast to ferment.
- 6. Fermentation/conditioning:** The wort is transferred to a fermentation tank where yeast is added and it is allowed to ferment, converting sugar to alcohol and  $\text{CO}_2$ . Depending on the type of beer, this process takes 14-30+ days.
- 7. Beer Transfer:** After conditioning, the beer is sent through a filter to remove haze (or transferred unfiltered depending on the style) to a serving tank.
- 8. Serving:** Finally, the  $\text{CO}_2$  level is adjusted and it is ready to be sent to our taps for consumption