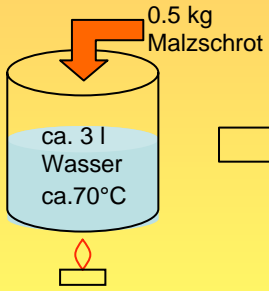


Brauprozess mit Malzextrakt für Einsteiger (für ca. 20 Liter Bier)

Zwergenbräu

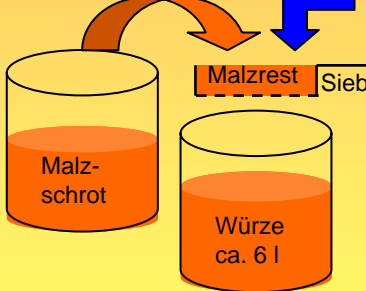
1. Einmischen



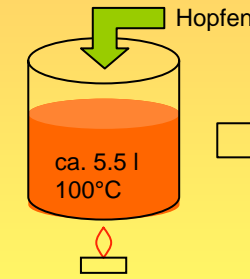
2. Rast (30 Minuten)



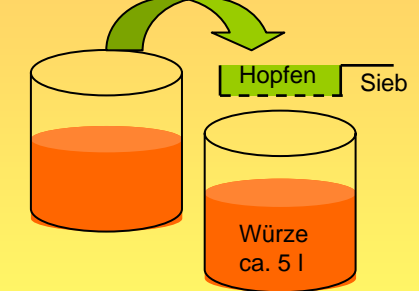
3. Abläutern



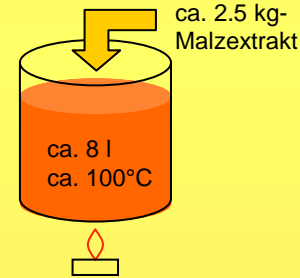
4. Würze kochen



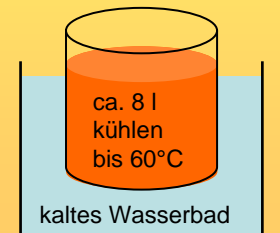
5. Hopfen absieben



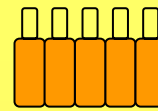
6. Beigabe Malzextrakt



7. Würze kühlen

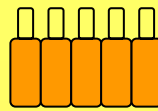


14. Lagerung (mind. 3 Wochen bei 5°C)



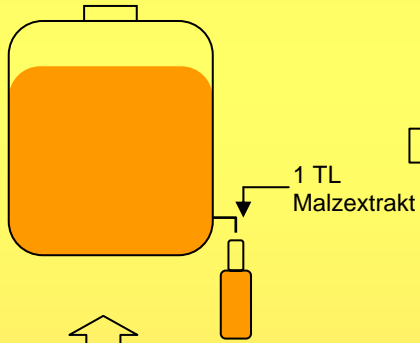
Prost !

13. Flaschengärung (mind. 3 Tage bei 20°C)

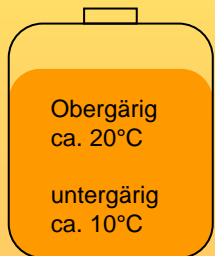


ca. 20 l Bier

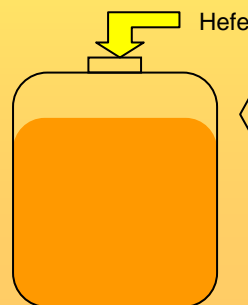
12. In Flaschen abfüllen



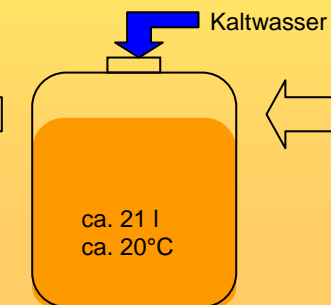
11. Gärung (ca. 1 Woche)



10. Beigabe Hefe



9. Auffüllen und Stammwürze messen



8. ins Gärfass

