



The Lingo

As your passion for craft brews grows, you'll want to understand these commonly used terms defined by the Craft Brewer's Guild

Aerate: To mix air into solution to provide oxygen for the yeast.

Lager: Beers produced with a bottom-fermenting yeast strain. Requires colder fermentation temperatures than ales.

Malting: The process by which barley is steeped in water, germinated, then kilned to convert insoluble starch to soluble substances and sugar.

Yeast: In the fungus family; responsible for consuming fermentable sugar and producing alcohol, carbon dioxide, flavors and aromas in beer.

Wort: Sweet liquid produced in the brewing process by mashing malted barley and water.

Shelf life: The number of days a beer will retain its peak drinkability.

Ale: Brews bottled with top-fermentation yeast strains.

Hops: Green cone-shaped flowers from a female hop vine are used to add flavor and aromatics and to bitter beer.

Hoppy: A hop aroma or flavor of the essential oils of hops.

Sediment: Byproducts at the bottom of a bottle created by yeast and fermentation.

Serving tank: Vessel in which beer is served.

Liquor: Brewer's term for hot or cold water used in the brewing process as included in the mash or used to sparge the grains after mashing.

Lauter: To strain or separate the wort from grain via filtering and sparging.