



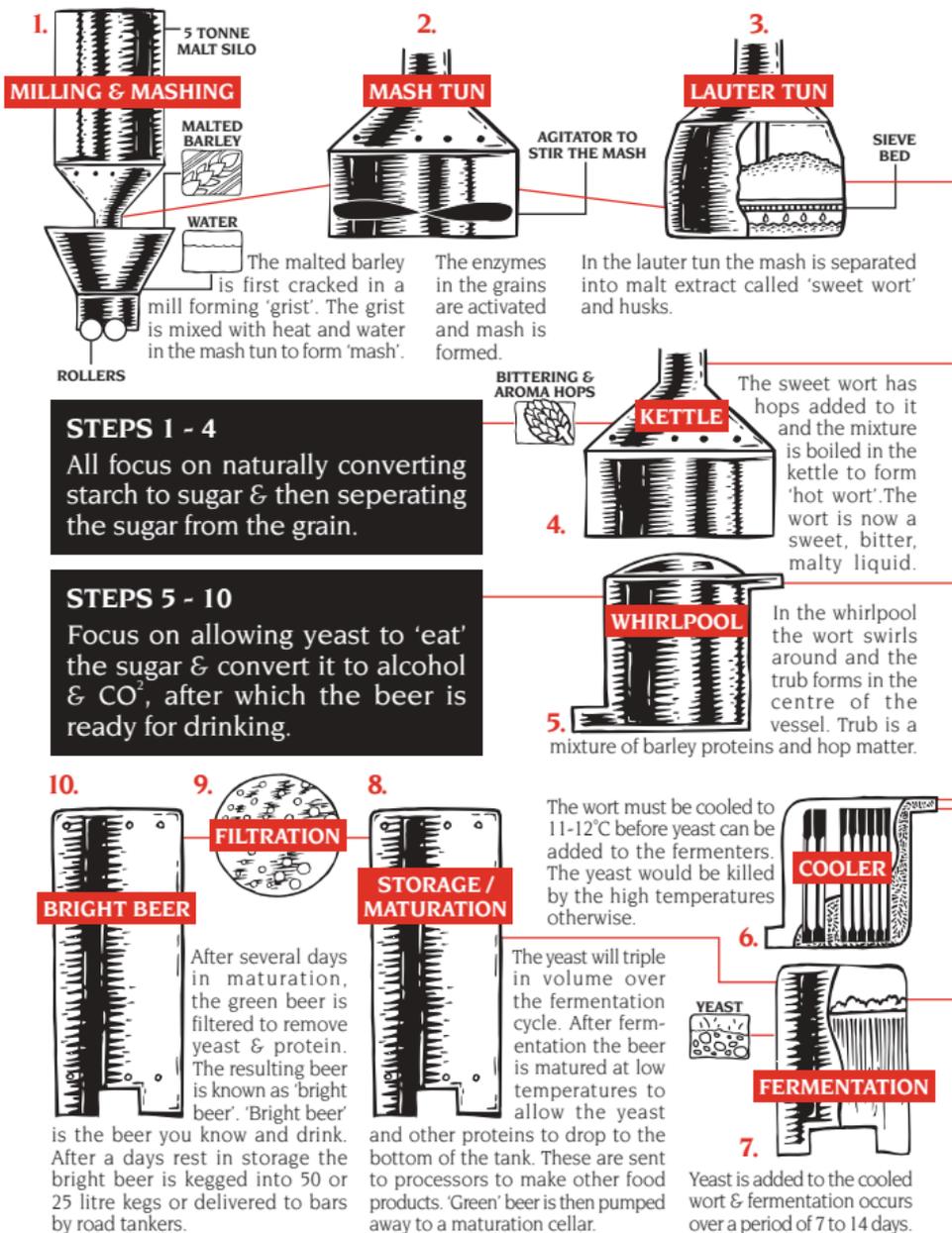
## SHED 22 BREWING COMPANY

WELLINGTON

"IT'S ALL ABOUT THE BEER"

# THE BREWING PROCESS

Fermentation is a naturally occurring process that the brewer manages in the brewery to ensure the flavours/aromas & aftertaste of the beer are correct.



### STEPS 1 - 4

All focus on naturally converting starch to sugar & then separating the sugar from the grain.

### STEPS 5 - 10

Focus on allowing yeast to 'eat' the sugar & convert it to alcohol & CO<sub>2</sub>, after which the beer is ready for drinking.