

From grain to glass

Our brewery is modern, all shiny stainless steel and clean white floors, but that doesn't mean our brewers sit around pressing buttons all day! We mix 150 years of brewing experience with modern technology to produce our beers.



Inside Everards Brew House

All beers start with four basic ingredients – water, (which brewers call liquor) malt, hops and yeast. Everards ales are no different, but we do make sure that we have the absolute best of everything before we start.

Liquor

Did you know it takes 6 pints of liquor to produce 1 pint of ale? We use Leicestershire water that is filtered and 'Burtonised' - treated to make sure our beer is consistent and always has the same flavour.

Malt

Barley is put through a process called malting that allows the grain to germinate, a process that breaks down the starch in the barley into sugars we can brew with. It is then heated or kilned to give the characteristic biscuity taste to our ales.

Hops

Hops add bitterness and aroma to the beer – different varieties of hops produce different aromas and levels of bitterness. We carefully select the best leaf hops each year that are then converted into pellets and vacuum packed to preserve the flavours and aromas of the fresh hops.



Pelletised and dry leaf hops

Yeast

Yeast is used to convert the malt sugars into alcohol. Our strain of yeast is unique to the brewery, giving our beers a distinctive quality.

The brewing process

Step 1: The Mill

The first thing that happens in the brewing process is the grinding of the malt to produce the grist, a coarse powder. This process cracks open the grain to release the sugar in the malt.

Step 2: The Mash Vessel

The Grist is mixed with warm liquor in the mash vessel creating, not surprisingly, mash! This mash is then kept at a constant temperature whilst the sugars in the mash are broken down, ready for the yeast to set to work on them.



The Lauter Tun

Step 3: The Lauter Tun

The mash is then put into the lauter tun and hot liquor is sprayed or sparged onto it. This rinses all of the sugars out of the grains through a slotted plate at the bottom of the lauter tun. The resulting thick sweet brown liquid is known as wort.

The spent grain that is left is dried and sold to local farmers to use as animal feed.



The Kettle (left)

Step 4: The Kettle

The wort is next put into the kettle and hops are added. The mixture is boiled for one and a half hours to infuse the flavours and aromas from the hops into the beer. A whirlpool effect is then created, separating the clear wort from the hop residue.

Step 5: Cooling

As hot temperatures would kill the yeast, the mixture is cooled to about 15 °C before being transferred to the fermentation vessels where yeast is pitched into the beer to start the fermentation process.

Step 6: Fermentation

Fermentation is a natural process that takes 3 –5 days. During fermentation the yeast reacts with the sugar in the cooled wort to produce alcohol, carbon dioxide and heat. Due to the production of heat during the process the temperature has to be carefully controlled.



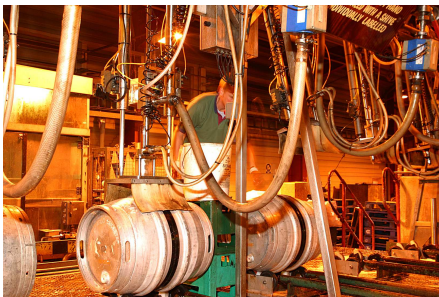
Fermentation Vessels

Step 7: Conditioning 1

After fermentation, the beer is cooled and put into casks. A small amount of priming sugar is added at this point and any yeast remaining in the beer will break down the sugar in a secondary fermentation.

Step 8: Dry Hopping

We add dry leaf hops by hand to each cask to add extra aroma to our beers. This is a traditional English procedure called dry hopping and we are one of very few breweries who still use this process.



Filling Casks

Step 9: Maturing

The casks of 'green' or young beer are then left to mature for seven days in a temperature controlled cellar.

Step 10: Clarifying

Finings are added to help clear the beer when it is settling in the pub cellar.

Step 11: Conditioning 2 - in the pub

Once the beer has been delivered to the pub, the cask is laid horizontally and the shive that covers the hole at the top of the cask is pierced. A wooden peg is put in this hole to vent excess gas in the beer. The beer is then left to condition for at least 3 days whilst the finings work and the flavour in the beer develops.

Step 12: Tapping

The seal called a keystone at the front of the cask is broken with a tap about 24 hours before the beer is to be served. This tap is then connected to the beer line that pumps the beer to the bar.

Step 13: The perfect pint

Your pint of beer is served and there we have it – from grain to glass, how a perfect pint is brewed.

Quality Control

The high quality of our beers is something we are proud of and checks are done all through the brewing process to make sure our beer is served at its best. Our lab carries out checks all the way through the brew in the brewery and our trade quality control team make sure that the beer is properly looked after once it gets to the pub so that your pint is perfect.

