

Topic: Brewing Beer
General Purpose: To Inform
Specific Purpose: To Help My Audience Understand the Malting, Mashing, Brewing, and Fermenting Processes in Making Beer.
Thesis: Brewing beer is a process that involves a series of complex steps, each modified to give the beer its individual flavor.

Introduction:

1. Have you ever wondered how this (*show a vial of grains*) turns into this (*show a bottle of beer*)? (Attention Getter)
2. Brewing beer is a process that involves a series of complex steps, each modified to give the beer its individual flavor. (Thesis Statement)
3. I have been brewing beer for about 5 years and enjoy both the process and the product. (Motivation/Credibility Statement)
4. By providing an overview of the malting, mashing, brewing and fermenting processes involved in making beer, I hope to give you a better understanding of the brewing process. (Preview of Main Points)

Body:

- I. The first step in the brewing process is called malting (Freemantle, 1996).
 - A. Barley is placed in the maltster.
 - B. The grains are steeped for a couple of days.
 - C. The grains are then dried.
 - D. The grains are roasted.
 1. This step gives flavor to the barley
 2. We now have malted barley.
- II. The second step in brewing is called mashing.
 - A. The barley is sent to the mill, where it is cracked.
 - B. The cracked grain is sent from the mill to the mash tunnel, where the mashing process begins.
 - C. The Mash is filtered.
 - D. Think of this process as brewing coffee (Bamforth & Stewart, 2010).
- III. The third step in the brewing beer is actually brewing the liquid (Coghlan, 1998).
 - A. Think of this step as brewing a stew - heating and seasoning.
 - B. The liquid is heated to sterilize and coagulate proteins.
 - C. Hops are added near the beginning of the boil (Canova, 2008).
 1. Hops are a flower that is picked off a vine and pelletized for brewing purposes.
 2. They can be thought of as roses or grapes.
 3. Hops add a bitter flavor and aroma to the beer.
- IV. The fourth major step is fermentation (Bamforth & Stewart, 2010).
 - A. Liquid is strained and cooled.
 - B. This is the step where the liquid actually turns to beer.

- C. The yeast begins to consume the sugars, producing equal parts alcohol and carbon dioxide.
 - D. This process takes anywhere from four to seven days.
- V. After the brewer decides the process is complete, the beer is piped into the serving vessel as any additional yeast and hops particles are filtered so that the beer is as crisp and as clear as possible.
- VI. The final step is to keg and bottle the beer, and then you get this (*hold up unopened bottle of beer*).

Conclusion:

1. So you're fascinated, right? Or maybe you're just content to enjoy your beer and you don't care where it came from. Or maybe you don't even like beer.
2. Whatever your stance, I hope you leave today with a better understanding of the brewing process.

References

- Bamforth, C., & Stewart, G. (2010). Brewing - the transformation of a craft into a technology. *Biologist*, 57(3), 139-147.
- Canova, J. (2008). Surrendering to Hops: American Craft Beer. *Gastronomica*, 8(2), 3-4.
- Coghlan, A. (1998). Just add water. *New Scientist*, 160(2156), 12.
- Freemantle, M. (1996). From barley to beer in the glass. *Chemical & Engineering News*, 74(46), 32.