

The malt is milled and weighed then it is crushed to get all of the juice. Then the malt is put into a massive kettle and then 20 kilos of hops are added. The mixture is added into a machine that cools the beer down. The beer is put into a machine called the whirlpool. The whirlpool sucks down all of the sediments in the beer. The beer is left in the fermentation room for 7-9 days to let it ferment. The fermentation room is where the yeast is added into the beer. The beer is then moved into the conditioning room for 3 weeks-2 months. The beer is put into the conditioning room to bring out the flavors. 60 litres are conditioned at the same time. The conditioning room is about 0 degrees. A machine then filters the beer and then a carbonator fizzes it up. Beer goes in two different directions one is into kegs to go to the bars and the other direction is into bottles. The beer then is sealed (if it goes into bottles) and after it has been sealed it is pasteurized to rid bacteria. Beer is then labeled, packaged and then sent away around the country.

*20,000 liters of beer are made each day

Emma

The brewery is old fashioned and organic. Dani

Malt is weighed. The malt goes through a machine and is cracked open to take out all the sugar. Then the malt goes into a machine with 20 kilos of hops and water. It gets up to about 100°C. Then the malt, hops and water goes into a machine that cools down the mixture. Hannah. Then the mixture goes into a machine called the Whirlpool that mixes it all up. Then it goes into the fermentation room for 7-9 days. Hannah. After that it is put into the conditioning room for 2-3 weeks. Hannah.

Pasteurization is a process that kills any bad bugs. Hannah.

McCashins make 20,000 litres of beer in one day. Hannah.

Hops are formed into pellets for the McCashins brewery and added to the malt juices to form the start of the beer process.

By Ajay

They use lots of different types of malt to make their beer.

Jamie

When we saw the rooms they had clear signs in it. By Bridgett & Susannah

Malt and hops are used and smell bad. By Bridgett & Susannah

Logos and slogans are important to the business. By Bridgett & Susannah

They make 20 000 litres of beer in one day. By Bridgett & Susannah

The beer is sent through the pasteurization machine to get all the bad bugs out and it takes 3 hours.

By Marina

Cows like to eat the left over malt stuff that the bear doesn't need.

By Jakob

Stoke won a gold medal in the world for bear.

By Jakob

Different malts make different flavors of beer. - Scarlett

45,000 bottles are used a day at McCashins Brewery. - Scarlett

the malt gets weighed, then cracked open. Water and malt goes through a pipe up to 100 degrees. It gets cooled down and then goes in the whirlpool tank. It goes in the fermentation room and the yeast gets added and creates alcohol, beer is in here for a week. Beer is conditioned for up to two months to remove antioxidants in conditioning tanks, the conditioning tanks are cold so the yeast goes to sleep. Next, the beer gets filled up and sealed. Then, it gets pasteurized to kill yeast.

The malt is weighed then it is crushed and the sugar is taken out. It gets put into the lautering tuns, the stuff they want is taken out and made into a syrup. The rest is given to the cows.

- To make beer hops are used
- Hops were once used to numb people (you chewed them beforehand)
- Malt is also used in some beers
- Beer is put into tanks (conditioning tanks) and left for 2 months
- Any waste is made into pellets for cows to eat

By Sheens