

# COMPARE BREWING, DISTILLING, & WINE MAKING

## BEER

## SPIRITS

## WINE

	BEER	SPIRITS	WINE
<b>MALT</b> 	 Grain is soaked in water, germinated, and dried to prepare for brewing.	 This step in distilling is used only certain types of spirits such as whiskey.	 Made from grapes during the harvest season.
<b>MILL</b> 	 Crushing the grain prepares it for mashing.	 Crushing the grain prepares it for mashing.	 Although not considered "milling" at this phase the grapes are de-stemmed and crushed.
<b>MASH</b> 	 Milled grain is combined with water and heat is applied to activate the enzymes, allowing the starch to be chopped into a short grain sugar (called wort).	 Heat is applied to a mix of grain known as the "grain bill" (typically malted barley with supplementary grains such as corn, sorghum, rye, or wheat) is combined with water - known as "liquor".	
<b>LAUTER</b> 	 Wort (sugars) are separated from the grain to dilute the alcohol content to meet the recipe requirements.	 The sugar is diluted to meet the recipe requirements.	
<b>BOIL</b> 	 This step is for sterilizing the wort (malt extracts) and hops are added to gain different characteristics.		
<b>FERMENT</b> 	 Yeast is added to the wort to begin the fermentation process.	 Different variables are added to begin the fermentation process, for example Brandy starts with fruit, and rum uses molasses.	 Yeast is added to the grapes to begin the fermentation process. Wine is aged in barrels.
<b>DISTILLATION</b> 		 Distilling means that the liquid is evaporated and re-condensed.	
<b>FILTER</b> 	 The filtration process is done cold so the protein molecules clump together and are easier to filter out.	 Filtering is sometimes performed depending on the spirit.	 After aging, wine is cleared and filtered.
<b>BOTTLE</b> 	 Additives such as sugar to make beer fizzy are added during the bottling process.	 Some additives may be used during the bottling process.	 Some additives may be added to keep wine from turning to vinegar.
<b>UTILITIES &amp; WATER USE</b> 	 Steam, water, and gas is measured and controlled.	 Water quality parameters are measured.	 Steam, water, and gas is measured and controlled.



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 PART OF PROCESS

 NOT A PART OF PROCESS

