

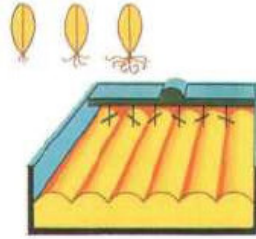
# From Barley to Beer



1  
Wholesome Danish  
barley



is steeped in water



and germinated into green  
malt,



which is dried into malt.



2  
The malt is crushed in the brew  
house,



3  
mixed with water and  
heated gradually to 76°C  
in the mash coppers.



In the mash filter  
spent grains are  
separated from  
the wort.



The spent grains  
are sold for cattle  
fodder.



The clarified wort is boiled  
in the wort coppers with  
hops, which are subsequently  
separated.



The wort is cooled in plate coolers and  
pure yeast is added. Fermentation takes  
place in vertical outdoor fermenting  
tanks. The yeast is removed and the beer  
matures in the tank for two to three  
weeks.



4  
The beer is stored in  
underground tanks at  
a constant temperature  
of minus 2°C for at  
least 24 hours.



clarified in beer centrifuges, and then  
filtered in the filtration rooms.



5  
Finally, the pure, sparkling beer is brought to the high speed bottle-filling  
sections for automatic bottling, crowning, pasteurising, labelling and  
packing.



Thorough routine production control and frequent laboratory tests during and after the brewing process ensure that the quality of the beer is consistently high.