Steps in Production for Alcohol Making

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| **Step** | **Wine** | **Beer** | **Cider** | **Liquor** |
| 1 | Harvesting | Harvesting | Harvesting | Harvesting |
| 2 |  | Malting |  | Varies, generally follows the steps to the left depending on the base material |
| 3 | Crushing | Milling (Crushing) | Crushing |
| 4 |  | Mashing |  |
| 5 | Pressing | Lautering (Pressing) | Pressing |
| 6 |  | Boiling |  |
| 7 | Fermentation | Fermentation | Fermentation | Fermentation |
| 8 |  |  |  | Distillation |
| 9 |  |  |  | Aging |
| 10 |  |  |  | Blending |
| 11 | Clarification (Filtration) | Filtration | Filtration | Filtration |
| 12 | Aging |  |  |  |
| 13 | Bottling (Packaging) | Packaging | Packaging | Packaging |

**Terms:**

**Harvesting:** Gathering of the crop to be made into alcohol.

**Malting:** Grain is steeped in water, then rested under precise conditions to encourage germination, and finally dried in a kiln and/or a roaster.

**Crushing (called Milling for beer):** organic matter (e.g. grapes or grain) is broken up.

**Mashing:** Natural enzymes found in grain break down the grain's starches; hot water then dissolves the starches so they leach out of the cracked grain. The mixture is then boiled.

**Pressing (called Lautering for beer):** liquid matter is separated from solid matter.

**Boiling:** Pressed liquid is heated to 212 degrees Fahrenheit.

**Fermentation:** Yeast converts sugars in the liquid to alcohol.

**Distillation:** Liquid is purified through a process of heating and cooling.

**Filtration (called Clarification for wine):** sediment and haze are removed from the liquid by passing it through a porous device.

**Aging:** Alcohol is stored in a cool, dark place for a period of time.

**Bottling/Packaging:** Finished product is transferred to bottles, cans, kegs, etc.