

Process Analysis Essay Format

I. Introduction

- A. Archaeologists believe that beer might be responsible for civilization itself.
- B. Beer is 9000 years old, with the first examples being rice beer from China.
- C. Thesis: The process of brewing beer is a three-stage process, involving the germination of grain, fermentation, and maturation.

II. Malting: Beer begins as a sprout.

- A. Brewing beer starts by taking a grain and malting it to bring out the sugars.
- B. The malting process is like germination, in that it starts the growth cycle in the seed.
- C. To make beer, the brewer needs to stop the germination cycle before the seed begins to sprout but after the seed releases fermentable sugars.

III. Fermentation: The magic of yeast.

- A. The difference between wild yeast and pitched yeast.
- B. Yeast eats sugar and converts sugar into alcohol
- C. Beer begins to acquire its frothy appearance.

IV. Maturation: Entering flavor country.

- A. After the beer ferments, it is potable and has some alcoholic content but might not be palatable or tasty.
- B. Now is the time to add hops and other adjuncts to improve the flavor of the beer.
- C. Some beers, especially lagers using bottom-fermenting yeast, need to be matured for long periods of time before reaching peak flavor.

V. Conclusion

- A. The process of brewing beer is simple but to do it well requires skill and practice.