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# Brewing Yeast And Fermentation

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both ale and lager yeasts are members of the family Saccharomyces Cerevisiae. Lager yeast was earlier classified as S. Uvarum, but a recent reclassification put it in the S. Cerevisiae family. Beer Yeast, Fermentation, and Home Brewing | Home Brewing ...The Fermentation process is a simple one. Yeast is the key to fermentation. Yeast devours sugars and spits out both alcohol and CO<sub>2</sub>. In order to get the best results out of your brewing yeast, control the

temperature of your beer as it is fermenting. By keeping your beer in a cool place, you keep the yeast colony from replicating too fast. Yeast and Fermentation - Home Brewing ShopWhere Fermentation and Distillation Diverge. Sparging. Also known as lautering, this is the process of rinsing the mashed grain to soften the flavor and lessen the alcohol content. This separates the mashed grain from the liquid that will become the fermented beverage and

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your fresh wort on top of  
the yeast cake and have  
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process of rinsing the  
mashed grain to soften  
the flavor and lessen the  
alcohol content. This  
separates the mashed  
grain from the liquid that  
will become the  
fermented beverage and  
also dilutes the brew to  
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