



**Terms/Concepts Used in the Map**

- adding green beer for secondary fermentation
- age and carbonate beer
- aged
- aged in lagering tanks
- ales
- barley cleaned, soaked, germinated
- bottom fermented
- brewing
- caramelized malt
- carbonated
- clarified
- Commercially/culturally important beverages
- convert starch to fermentable (simple) sugar
- converts simple sugar to alcohol (and CO<sub>2</sub>)
- crushing grapes
- enology
- gelatin, clay, racking or centrifuging
- germinated grain dried, ground grains like barley, corn, rice
- grapes
- green beer
- green beer induces digestive enzymes
- lagering
- lagers
- malt
- malt, water and adjuncts are mixed
- mashing
- must
- must sterilized
- not fermentable
- pasteurized or filter sterilized
- proteins settle, flavor improves
- pumping CO<sub>2</sub> into beer
- simple fermentable sugar like glucose and sucrose
- spent hops removed
- starch
- sterilized
- stout
- sulfur dioxide
- top fermented, higher hops, lighter color
- used as inebriants
- used to improve flavor of water
- used to preserve food/drink
- viticulture
- wheat beer
- wine
- wort
- wort and hops boiled
- yeast added
- yeast added and fermentation occurs