

Brauhaus Castel

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Restaurant ~ Brewery ~ Beergarden

With us in Castel brewery is only under German Purity. Soft Water a source in the Taurus, high summer barley, and German Aroma-Doldenhopfen a clean-selected breeding yeast provide a high quality end product-our beer!

Brew house

At the beginning hot water is mixed with grind malt into the mash kettle (1. brew vessel) between 58° and 78° C the activated natural enzymes convert the starch in the malt to fermentable sugars.

The lauter tun (2. brew vessel) separates the liquid part (the wort) from the solid part (the spent grain).

Wort boiling with hops lasts at least 60 minutes. Then the hot wort is cooled by passing it through a heat exchanger on its way to one of the fermentation tanks.



Fermentation cellar

The addition of fermenting yeast takes place at temperatures from 5 to 7°C and initiates the fermentation process. Alcohol and CO₂ are the result of this fermentation of sugar by the yeast.



Storage cellar

When the fermentation process is complete, the green beer is pumped into a vertical storage tank where the maturation takes time from 4 up to 6 weeks.

Finally we fill up the finished beer in kegs and bottles.



*Castel' er Beer
... the elixir of life!*

Cheers!

Your Brewer
Brauhaus Castel