

GCP Section 21: Glossary of Technical Terms**NOT TO BE EXAMINED - INFORMATION ONLY**

Absorption	The process of material being swallowed up
ABV	A measure of alcohol content by volume
Acetaldehyde	A flavour compound
Acetic Acid	Acid (Vinegar) produced by aerobic bacteria
Acetobacter	A type of aerobic bacteria (producing acetic acid from ethanol)
Adjunct	A supplementary raw material
Aeration	The addition of air to wort
Alcohol	Compound formed by fermentation (ethanol or ethyl alcohol)
Ale	Beer brewed using UK methods
Aleurone Layer	Layer under the barley skin (produces enzymes during germination)
Alpha acid	A resin from the hop plant (which produces bitterness when isomerised)
Amber Malt	A type of medium coloured malt (produced by gentle roasting)
Amino Acids	Breakdown products of protein
Ammonia	A gas used as a refrigerant
Amphoteric Surfactant	A type of sterilant
Amylase	An enzyme that breaks down starch
Antifoam	An additive used to reduce foaming
Ascorbic Acid	Vitamin C used to reduce oxygen
Astringency	A mouth drying/bitter flavour
Attemperation	A term for cooling down beer during fermentation
Attenuation Limit	A measure of the fermentability of wort
Auxiliary finings	A liquidised form of silica or alginate used to clarify beer
Bacteria	Minute living organisms (smaller than yeast); can produce off flavours

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Barley	The main cereal used to produce malt
Barm Ale	Beer recovered from yeast
Barrel	A measure of 36 gallons of beer or a 36 gallon cask
Beer	An alcoholic beverage brewed from malted barley
Bentonite	A stabilising agent (rarely used for beer; still used for wine)
Beta Glucan	A gummy material in barley (endosperm cell wall)
Bicarbonate	An insoluble salt formed from carbonates; important in pH control
Bitter	A type of ale with a high hop rate
Black Malt	A type of very dark coloured and strong flavoured malt (produced by heavy roasting)
Blending	The mixing of beers to achieve quality
Bloom	A deposit on bottles
BOD	A measure of effluent quality
Body Feed	Powder added to the beer flow to aid filtration
Boiling Wort	A process when wort is boiled to sterilise, etc.
Bottom Fermentation	A fermentation where the yeast subsequently sinks to the bottom
Break	The formation of solids in hot wort
Breakdown Liquor	Water used to dilute wort or beer
Bright Beer	Beer that has been filtered
Brown Malt	A type of coloured malt, intermediate between Amber and Black malts
Buffer Tank	A tank used to control beer flow to the filter
Calcium	A metal ion important to yeast
Calorie	A measure of heat energy
Candle Filter	A type of beer filter
Canned Beer	Beer packaged into can

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Capacity	A measure of the specified throughput of plant
Caramel	Dark colouring material, derived from sugar
Carapils	A type of slightly dark lager malt (produced by gentle stewing)
Carbohydrate	A food source
Carbon Dioxide	An inert gas that causes fizz in beverages
Carbonate	A salt dissolved in water, but can produce scale.
Cask Conditioned Beer	Beer that matures in cask (contains live yeast, is unfiltered and not pasteurized)
Centrifuge	Equipment for clarifying beer
Cereal Cooker	Equipment for cooking cereals
Chill Haze	Haze formed when beer is chilled
Chloride	A salt dissolved in water; important contributor to flavour
Chocolate	A type of dark malt, slightly paler than Black, with chocolate flavour
CIP Cleaning In Place	An automated method of plant cleaning
Clarification	Removal of particles from beer
Cling	The adherence of foam to a glass
Coagulation	Formation of solids during boiling
COD	A measure of effluent quality
Collagen	A protein important to beer clarification
Conditioning	Maturation of beer when CO ₂ is formed
Conversion	A term to describe the breakdown of starch into sugar
Coolant	A liquid used to cool beer or wort
Copper	A vessel for boiling wort (also known as Kettle)
Copper finings	Material added to the copper (kettle) to aid clarification
COSHH	Regulations for handling hazardous material (Control of Substances Hazardous to Health)
Crown Cork	A cap for sealing bottles

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Crystal Malt	A type of coloured malt with biscuit/ caramel flavour (produced by stewing)
Customs & Excise	The regulatory body for duty collection
De-palletiser	Equipment for offloading packs from pallets
Deaerated Liquor/Water	Water with dissolved oxygen removed
Decoction Mashing	A method of heating the mash
Detergent	A cleaning material
Dextrin	Unfermentable sugar derived from starch (larger than maltotriose)
Diacetyl	A flavour compound produced by fermentation
Diastase	Enzymes that break down starch
Diatomaceous Earth	A powder used as a filter aid
Dissolved Oxygen	A measure of oxygen dissolved in beer
DMS Dimethyl Sulphide	A flavour compound
Dormancy	The delay in the onset of barley germination
Draught Beer	Beer served from large containers (casks or kegs)
Dry Hopping	The process of adding hops to casks for aroma
EBU	A measure of beer bitterness
Efficiency	A comparison between actual performance and capacity
Effluent	Process waste
Endosperm	The food store of the barley corn
Esters	A group of flavour compounds
Ethanol	The main alcohol produced by fermentation
Extract	A measure of yield from the raw materials
False Bottom	The slotted base of a mash or lauter tun
Fermentation	The process when yeast produces alcohol

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Filtration	The process of removing solids from beer
Finings	A liquidised form of collagen used to clarify beer
Firkin	A cask containing 9 gallons
Flash Pasteurization	Pasteurization through a heat exchanger
Flavour Stability	The maintenance of flavour quality
Foam	The stable head/bubbles on beer
Fob	Uncontrolled foam
Forcing Test	A procedure for microbiological analysis
Formaldehyde	An aggressive sterilant
Gelatinisation	The process of making starch accessible
German Purity Laws	Reinheitsgebot. Beer is made from malt, hops, yeast & water only.
Germination	The growth of seeds
Glucose	A simple fermentable sugar
Gram Stain	A procedure for identifying micro contamination
Green Beer	Immature beer
Green Malt	Germinated barley before it is kilned
Grind	The degree to which malt is milled
Grist	A term for crushed malt ready for use
Gypsum	Calcium Sulphate (present in high levels in Burton water)
Halogen	A member of a group of chemicals including Chlorine
Haze	A description of cloudy beer
Head Retention	The stability of the head on beer
Headspace	The volume above the beer in a bottle
Hectolitre	A volume of 100 litres

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High Gravity Brewing	Brewing where the OG in process is higher than the OG in package
Hogshead	A cask holding 54 gallons
Hop Back	A vessel for hot wort clarification
Hop Extract	An extract of the useful components of hops
Hop Oil	An extract of the oil of hops
Hops	A plant used to 'bitter' beer
Horizontal Leaf Filter	A type of beer filter
Hydrogen Peroxide	A mild sterilant
Hydrometer	An instrument for measuring specific gravity
Ice Beer	Beer which is frozen to concentrate its alcohol content
Infusion	A term for single temperature mashing
Invert	A type of sugar (sucrose converted into 1:1 mix of glucose & fructose)
Ion Exchange	A method of treating water (used to demineralise or soften)
Isinglass	The active ingredient in finings (collagen from fish swim bladders)
Isohumulone	Isomerised hop resin (isomerised form of alpha acid; gives bitterness)
Jetting	Agitating beer in bottle/can before capping
Keg	A metal container for holding beer
Kettle	A vessel for boiling wort
Keystone	A bung which holds the tap in a cask of beer
Kieselguhr	A powder used in beer filtration
Kilderkin (Kil)	A cask holding 18 gallons
Kilning	The process of drying and cooking malt
Krausen	The head on fermenting beer

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Krausening	The process of adding fermenting wort to fermented beer
Labeller	Equipment for labelling bottles
Lacing	The effect of foam clinging to a glass of beer as it empties
Lactic Acid	An acid produced by certain anaerobic bacteria
Lactobacillus	A type of lactic acid (anaerobic) bacteria; major cause of off flavours)
Lag Phase	The early stage of fermentation (yeast cells multiplying)
Lager	Beer brewed using traditional 'Continental' methods
Lagering	The process of maturing lager beer (cold storage)
Lagging	Insulation material used on vessels to maintain temperature
Lautering	The process of wort separation
Lees	The sediment remaining in a cask
Legionella	A type of bacteria found in water
Lipids	Fatty material in malt used by yeast (major component of cell membranes)
Liquor	A term for brewing water
Losses	A comparison between volumes at the start and finish of a process
Lupulin	A term for the bitter resin in hops
Maize Flake	Maize processed for brewing
Maize Grits	Maize milled for brewing (needs cereal cooker in brewing)
Malting Variety	A type of barley suitable for malting
Maltose	Sugar produced by conversion of starch (disaccharide of glucose)
Maltotriose	Largest fermentable sugar (tri-saccharide of glucose from starch)
Mash	The process of mixing malt and water

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Maturation	Post fermentation processing
Medium	Nourishment provided for microbiological growth
Micro-organism	A very small living organism
Modification	A term to describe the change of barley into malt
Nitrates	Chemical salts indicating water contamination
Nitrogen	Inert gas used to eliminate air or to give beer a stable head
Non Biological Shelf Life	The time that beer remains free of non biological haze
Non-biological	Processes where microbes are not involved
Obesum Bacteria	Bacteria that can contaminating wort
OG	Original Gravity. The specific gravity of wort before fermentation
Oxygen	Gas required by living organisms but will cause beer staleness
Palletiser	Equipment for loading packs onto pallets
Pasteurization	Procedure for heating beer to sterilise it
Pasteurization Unit	A measure of the degree of pasteurization
Pediococcus	A type of bacteria affecting beer (lactic acid bacteria)
Peracetic Acid	An effective sterilising agent
Perlite	A type of filter aid
pH	A measure of the acidity/alkalinity of a liquid
Pils/Pilsner	A style of beer (lager) originally from Pilsen
Pin	A cask holding 4.5 gallons
Pitching	The process of adding yeast to wort to start fermentation
Plate And Frame Filter	A type of filter

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Plate Heat Exchanger	Equipment for cooling or heating liquids flowing through
Plato	Unit of measurement of specific gravity expressed in percentage of sugar
Polish Filtration	Fine filtration of beer
Polyclar PVPP	A beer stabilising agent (binds to polyphenols)
Precoat	Procedure for coating a filter with filter aid
Pressure Filter	A type of beer filter
Primings	Sugar added to fermented beer
Protein	Complex organic matter important in malt quality
Proteolysis	The process of protein breakdown
Pure Culture	A procedure for providing high quality pitching yeast
Quaternary Ammonium	A sterilising agent
Racking	The process of filling casks/kegs with beer
Recovered Beer	Beer recovered from yeast after fermentation
Refrigeration	The process of cooling beer down to low temperature
Respiration	The process of oxygen use by living matter
Roast Barley	An adjunct used in some dark beers and stouts (produced by heavy roasting)
Rough Filtration	Filtration to remove most particles from beer
Saccharification	The process of starch breakdown into sugars
Saccharometer	An instrument for measuring specific gravity
Saccharomyces cerevisiae	Yeast used in beer fermentations

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Saccharomyces uvarum	Old name for yeast used in lager fermentation
Secondary Fermentation	Continuation of fermentation at a slow rate
Shelf Life	The time during which a beer retains its specified quality
Shive	A bung that fits into the top of a cask
Silica Hydrogel	A material for stabilising beer (binds to proteins/polypeptides)
Skimming	Removal of yeast after fermentation
Snift	The controlled release of pressure from bottles/cans after beer filling)
Sparge	Water used to wash out extract from the mash
Spear	The tube in a keg used for filling and emptying
Specific Gravity	A measure of the relative density of a liquid
Spent Grain	Waste malt husk
Spray Ball	Equipment fitted to a tank for cleaning
Stabilisation	The process of processing beer to retain quality
Staling	The process whereby beer loses its fresh flavour (involves oxidation)
Starch	The carbohydrate food source of plants
Starch Granules	How starch is held in the barley endosperm
Steeping	Adding water to grain to start germination
Sterilant	Material for killing micro-organisms
Sterile Filtration	Fine filtration where micro-organisms are removed
Sucrose	A simple sugar (disaccharide of glucose and fructose); main sugar of Cane
Sulphate	A salt dissolved in water (important in beer flavour)
Sunstruck Flavour	The 'skunky' flavour created when hopped beer is subjected to sunlight or UV light
Tannin	A substance in barley or other plants (including hops) which affects beer stability (polyphenols)

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Top Fermentation	A fermentation where the yeast subsequently floats to the surface
Torrified Wheat	Processed wheat used as a brewing material
Trim Chiller	A heat exchanger for cooling beer
Trub	Solids created when wort is boiled
TTT Trueness To Type	A measurement of standardised flavour
Tunnel Pasteuriser	Equipment for pasteurising small packs
Turbidity	A term for the cloudiness of beer
Ullage	Waste beer
Vertical Leaf Filter	A type of beer filter
Viability	A measure of the number of live yeast cells
Vitamins	Substances essential for healthy growth
Washer	Equipment for washing bottles
Water Softening	A process for removing water hardness
Whirlpool	Equipment for clarifying hot wort
Widget	A smallpack insert for creating foam
Wild Yeast	A type of undesirable yeast; can cause off flavours
Wort	Product from the brewhouse before fermentation
Yeast	A micro-organism used to ferment wort
Yeast Cell	A single unit of yeast
Yeast Count	A measure of the number of yeast cells in a sample
Zymomonas	A type of bacteria