

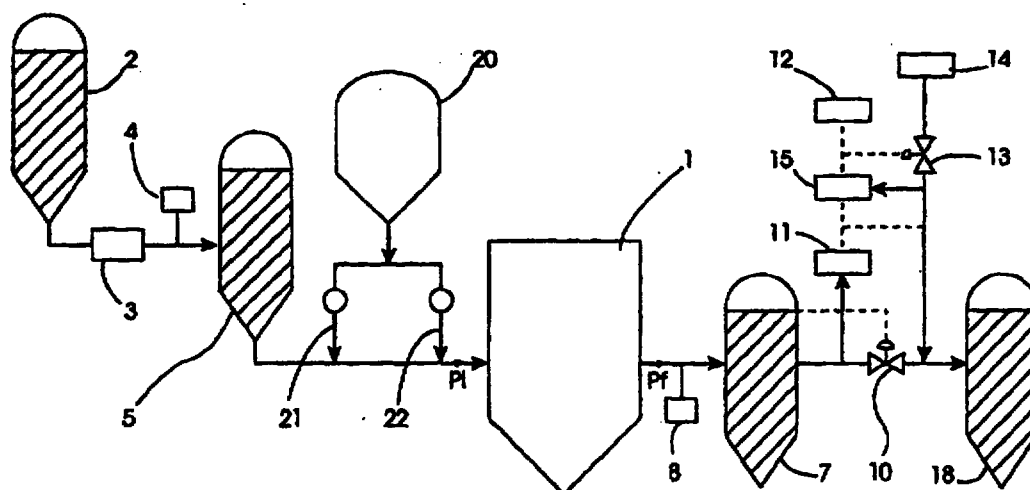


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(54) Title: A BREWING PROCESS**(57) Abstract**

Malt and roasted barley are mixed with hot water in a mash tun. The brew is transferred to a lauter tun to separate the sweet wort which is boiled and hops are added. The sweet wort is cooled and then fermented with yeast to form stout. A plate filter (1) is used to substantially clarify the stout. The flow of beer from a storage vessel (2) is monitored by a flowmeter (3) and the oxygen content is monitored by an analyser (4). Beer is delivered from a balance tank (5) to the filter (1) and bright diluted beer from the filter (1) is collected in a buffer vessel (7). A control valve (10) with a feedback control loop is used to control the flow of bright stout from the vessel (7).