



## Bushwacker Brewery-Virtual Brew Tour

Bushwacker Brewpub

2206 Dewdney Avenue Regina, SK, Canada

TEL:(306)359-7276 FAX:(306)359-7750 EMAIL: [beer@bushwacker.com](mailto:beer@bushwacker.com)



The Brewer starts his day in the malt room, where he grinds the malted barley used to brew Bushwacker beer. We get malted barley from Saskatchewan, British Columbia, Germany, Belgium, the United Kingdom, and the States. We use between 125 & 250 Kilograms of malt to brew one 800-liter batch of beer. Here we see a close-up of the “Grist” or ground malted barley. The inset picture is the Brewer bringing the grist into the Brewhouse.



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The brewing process starts by adding “hot liquor” or brewing water to the “Mash Tun”. The mash tun has screens in it to keep the grist from flowing into the beer. By adding the liquor, then some grist, stirring, then repeating, we get a thorough mix called a “Mash”. It almost looks like a big bowl of porridge.





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Once all the grist & liquor are added, the Brewer stirs the mash to ensure consistency. The brewery now has a wonderful smell of malt & sweet toasty bread. It's a beautiful thing on a cold day!



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The malt dust tends to stick to everything. Here you see the Brewer rinsing off the brewing equipment to keep it clean.



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During the mashing stage, naturally occurring enzymes in the malt convert the barley starches to simple sugars. This takes about 30 minutes, and leaves us with a cloudy tea brewer's call "Sweet Wort" (pronounced like hurt). The wort is mixed with the grain, though, so we recirculate it until it is clear. We set up the piping to allow the wort to flow into this small vessel called the "Wort Grant"(see inset picture). While this is filling, we turn on a pump & move the wort back into the mash tun. This gives us relatively clear wort to send into the brew kettle.



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As we run the sweet wort into the brew kettle, we rinse the mash with hot brewing liquor to get all of the sugars out of the malt. This process is called “Sparging”, and takes about an hour.



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After sparging, the last bit of wort running into the brew kettle is very clear, and not too sweet anymore. The grain that is left over is scooped out of the mash tun, and a farmer comes to pick it up. When mixed with flaked barley, and molasses, this “Spent Grain” makes excellent cattle feed.





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After running the wort into the brew kettle, we bring it to a boil. We'll boil the wort for an hour, adding hops at different times in the boil for different effects on the brew. Here we see the hop pellets we use in the brew kettle.

Hops boiled for:

- 60 minutes give the beer its bitterness
- 20 minutes or less give the beer hop flavors
- 5 minutes or less give the beer hop aroma

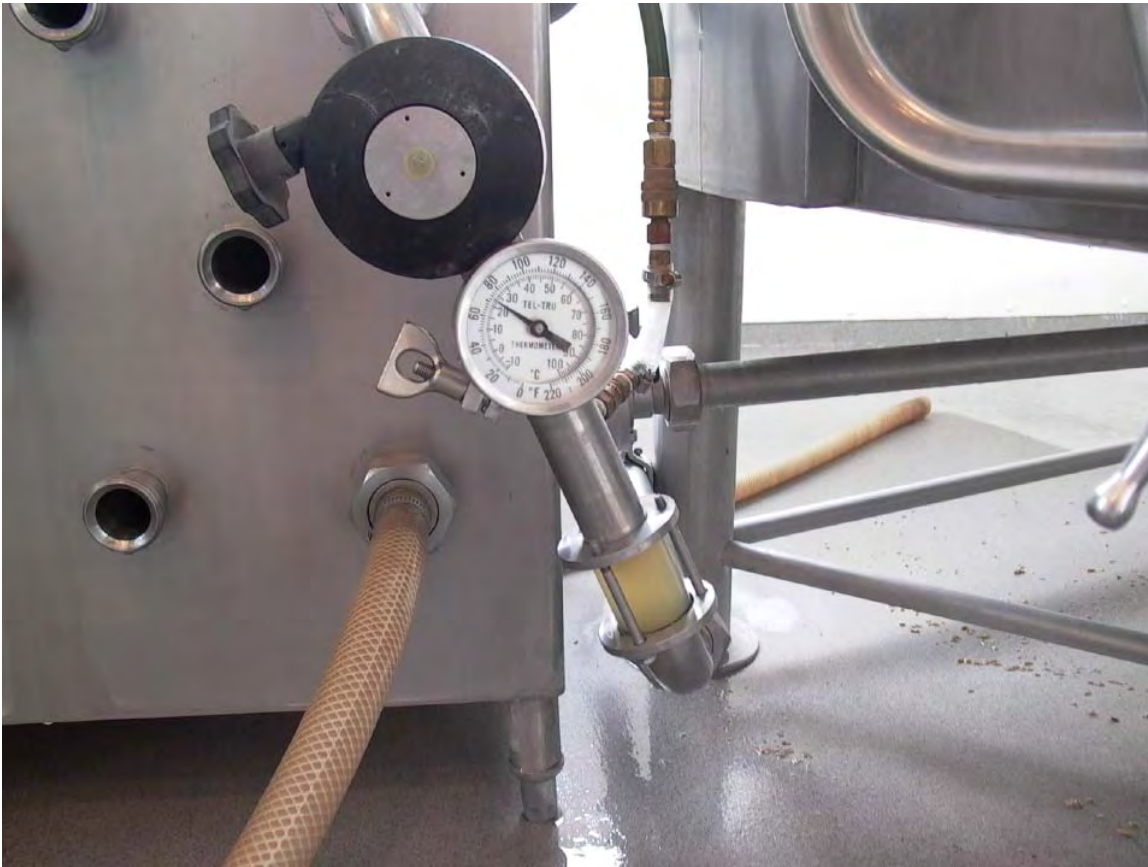


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After the boil, we transfer the hot wort through a heat exchanger to cool the liquid down to room temperature. The now room temperature wort gets transferred into a fermenter in the basement via a tube we affectionately call “The Beer Highway”.



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As we're running the sweet wort into the fermenter, we prepare the yeast. The Bushwacker uses two different strains of yeast on a regular basis, Ale & Lager. Here we see the Brewer stirring the yeast before adding it into the fermenter. When the yeast goes into the brew, it will convert the sugars in the sweet wort to alcohol & carbon dioxide. Once the yeast is added, the brew starts to look & smell more like the beer we know every day.



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This is our fermenting Regina Pale Ale one day after adding the yeast. Over the course of three to five days at 20° C, the yeast will convert most of the sugars to alcohol. Ale yeast settles and forms a thick mat over the brew on about day three. We will cool the brew down to 1° C. after fermentation to get that yeast to settle to the bottom of the tank. This helps us harvest the yeast easily for the next brew.

To sum up:

### Ale Yeast

Ferments warm (20° C)

Naturally settles at the top of the tank

Gives the beer fruity, full flavors



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This is our fermenting Last Mountain Lager one day after adding the yeast. Notice the rocky head on the brew, which is typical of traditionally made lagers. Over the course of two to three weeks at 12° C, the yeast will convert most of the sugars to alcohol. Lager yeast naturally settles to the bottom of the tank over the course of its fermentation. We will cool the Lager down to 1° C. after fermentation to make it easier to harvest the yeast off the bottom of the tank.

To sum up:

Lager Yeast

Ferments cool (12° C)

Naturally settles to the bottom of the tank

Gives the beer clean, crisp flavors



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This is a serving tank that resides in the cold room in the basement. The beer is transferred from the fermentation room into one of these tanks, and left to settle for 2-3 weeks for ales and 2-5 months for lagers.

We then transfer the beer again and carbonate it to prepare it for serving.

Bushwacker **NEVER FILTERS** the beer because it would strip flavor and aroma from the beer. We simply wait & have patience.

Good beer comes to those who wait.



For some beers (Stubblejumper Pils, Bombay IPA, Chico Pale Ale) we add fresh whole hops directly to the serving tank. This process, called “Dry Hopping”, gives these beers a noticeable fresh hop aroma.

Similarly, we can add fruit (as in our Blackberry Mead), or spices (like the Vanilla Porter we sometimes brew), to give the final beer a different flavor and aroma.