

**C 12 C BREWING OF BEER** (cleaning of raw materials [A 23 N](#); pitching or depitching machines, cellar tools [C 12 L](#); propagating yeasts [C 12 N 1/14](#); non-beverage ethanolic fermentation [C 12 P 7/06](#))

**Note**

In this subclass, it is desirable to add the indexing codes of subclass [C 12 R](#). The indexing codes should be linked. [6]

**Subclass Index**

RAW MATERIALS FOR PREPARING BEER .....	1/00, 3/00, 5/00	SPECIAL BEER.....	12/00
PREPARATION AND TREATMENT OF WORT; FERMENTATION PROCESSES FOR BEER .....	7/00, 11/00	BREWING DEVICES .....	13/00

**1/00 Preparation of malt**

- 1/02 . Pretreatment of grains, e.g. washing, steeping
- 1/027 . Germinating [6]
- 1/033 . . . in boxes or drums [6]
- 1/047 . . . Influencing the germination by chemical or physical means [6]
- 1/053 . . . . by irradiation or electric treatment [6]
- 1/067 . Drying [6]
- 1/073 . . . Processes or apparatus specially adapted to save or recover energy [6]
- 1/10 . . Drying on fixed supports
- 1/12 . . Drying on moving supports
- 1/125 . Continuous or semi-continuous processes for steeping, germinating or drying [6]
- 1/13 . . with vertical transport of the grains [6]
- 1/135 . . with horizontal transport of the grains [6]
- 1/15 . Grain or malt turning, charging or discharging apparatus [6]
- 1/16 . After-treatment of malt, e.g. malt cleaning, detachment of the germ
- 1/18 . Preparation of malt extract or of special kinds of malt, e.g. caramel, black malt (malt products for use as foodstuffs [A 23 L](#))

**3/00 Treatment of hops**

- 3/02 . Drying
- 3/04 . Conserving; Storing; Packing
- 3/06 . . Powder or pellets from hops [6]
- 3/08 . . Solvent extracts from hops [6]
- 3/10 . . . using carbon dioxide [6]
- 3/12 . . Isomerised products from hops [6]

**5/00 Other raw materials for the preparation of beer**

- 5/02 . Additives for beer
- 5/04 . . Colouring additives

**7/00 Preparation of wort** (malt extract [1/18](#))

- 7/01 . Pretreatment of malt, e.g. malt grinding [6]
- 7/04 . Preparation or treatment of the mash
- 7/047 . . . part of the mash being unmalted cereal mash [6]

- 7/053 . . . part of the mash being non-cereal material [6]

- 7/06 . . Mashing apparatus
- 7/14 . Clarifying wort (Läuterung)
- 7/16 . . by straining
- 7/165 . . . in mash filters [6]
- 7/17 . . . in lautertuns [6]
- 7/175 . . by centrifuging [6]
- 7/20 . . Boiling the beerwort (brew kettles [13/02](#)) [6]
- 7/22 . . . Processes or apparatus specially adapted to save or recover energy [6]
- 7/24 . Clarifying beerwort between hop boiling and cooling [6]
- 7/26 . Cooling beerwort; Clarifying beerwort during or after the cooling [6]
- 7/28 . After-treatment [6]

**11/00 Fermentation processes for beer**

- 11/02 . Pitching yeast
- 11/06 . Acidifying the wort
- 11/07 . Continuous fermentation [6]
- 11/09 . Fermentation with immobilised yeast [6]
- 11/11 . Post fermentation treatments, e.g. carbonation, concentration ([C 12 H](#) takes precedence; containers with means specially adapted for effervescing potable liquids [B 65 D 85/73](#)) [6]

**12/00 Processes specially adapted for making special kinds of beer [6]**

- 12/02 . Beer with low calorie content ([12/04](#) takes precedence) [6]
- 12/04 . Beer with low alcohol content (removal of alcohol [C 12 H 3/00](#)) [6]

**13/00 Brewing devices, not covered by a single group of 1/00 to 12/04 [3,6]**

- 13/02 . Brew kettles [3]
- 13/06 . . heated with fire [3]
- 13/08 . . with internal heating elements [6]
- 13/10 . Home brew equipment [6]