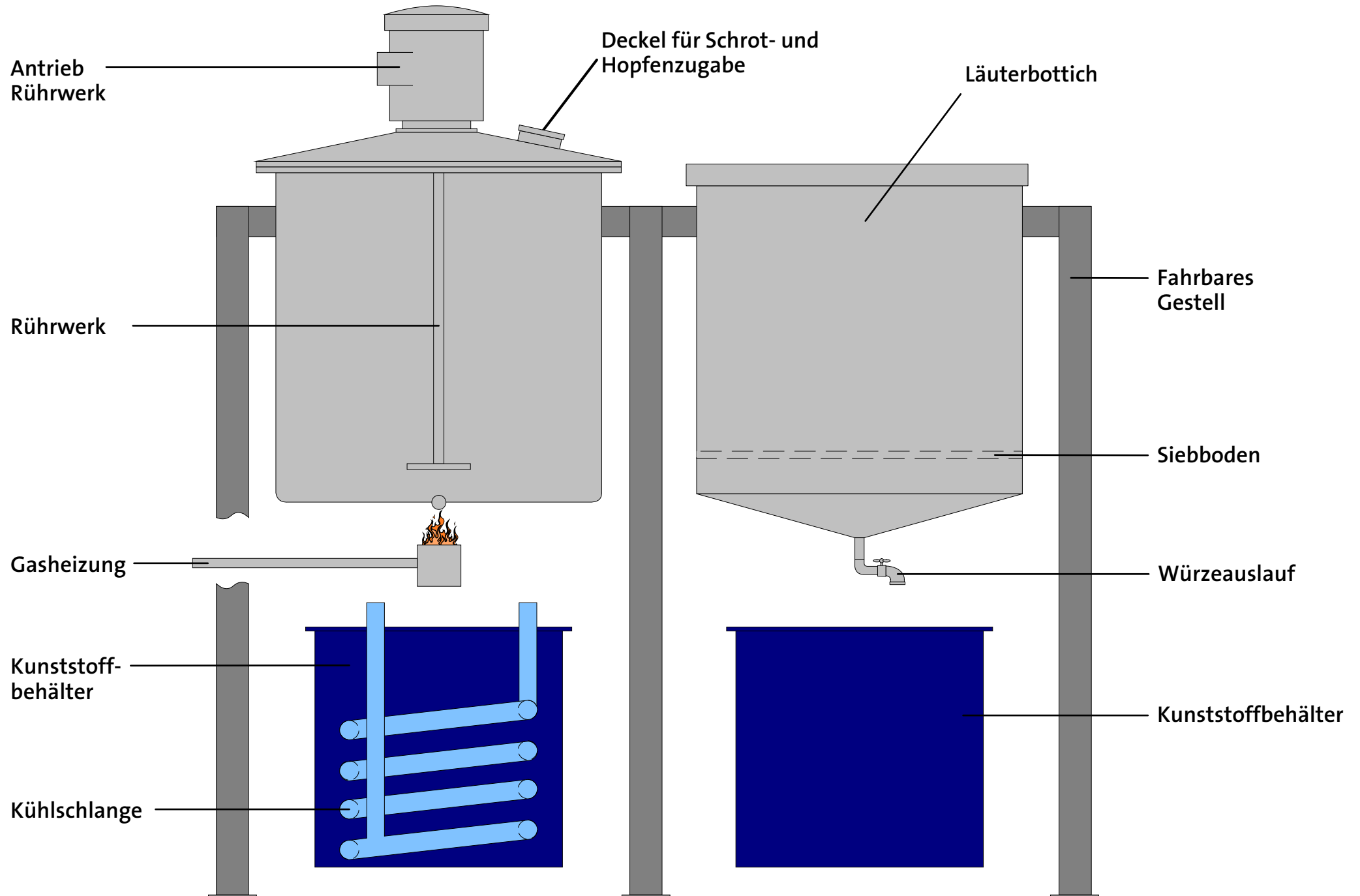
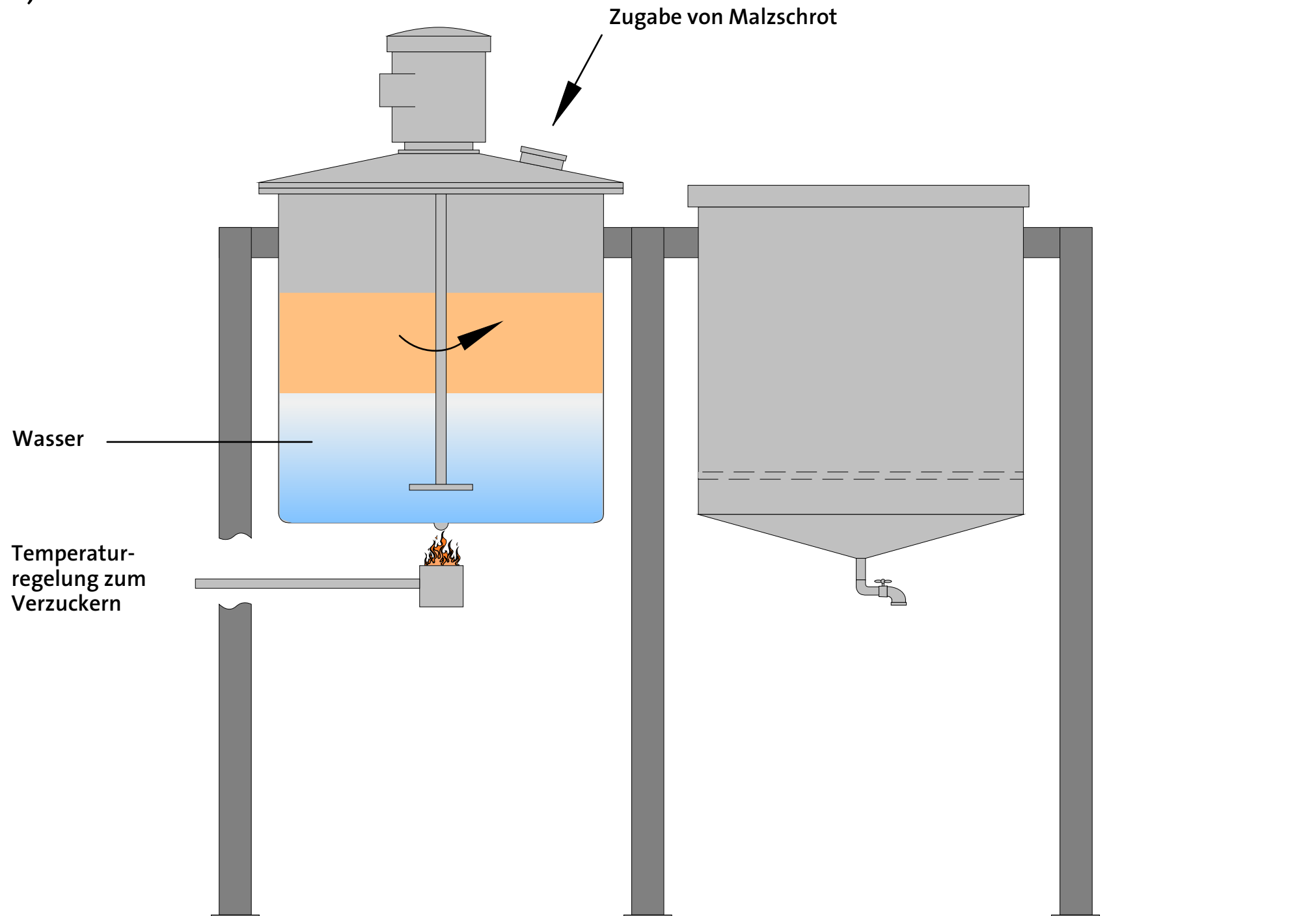


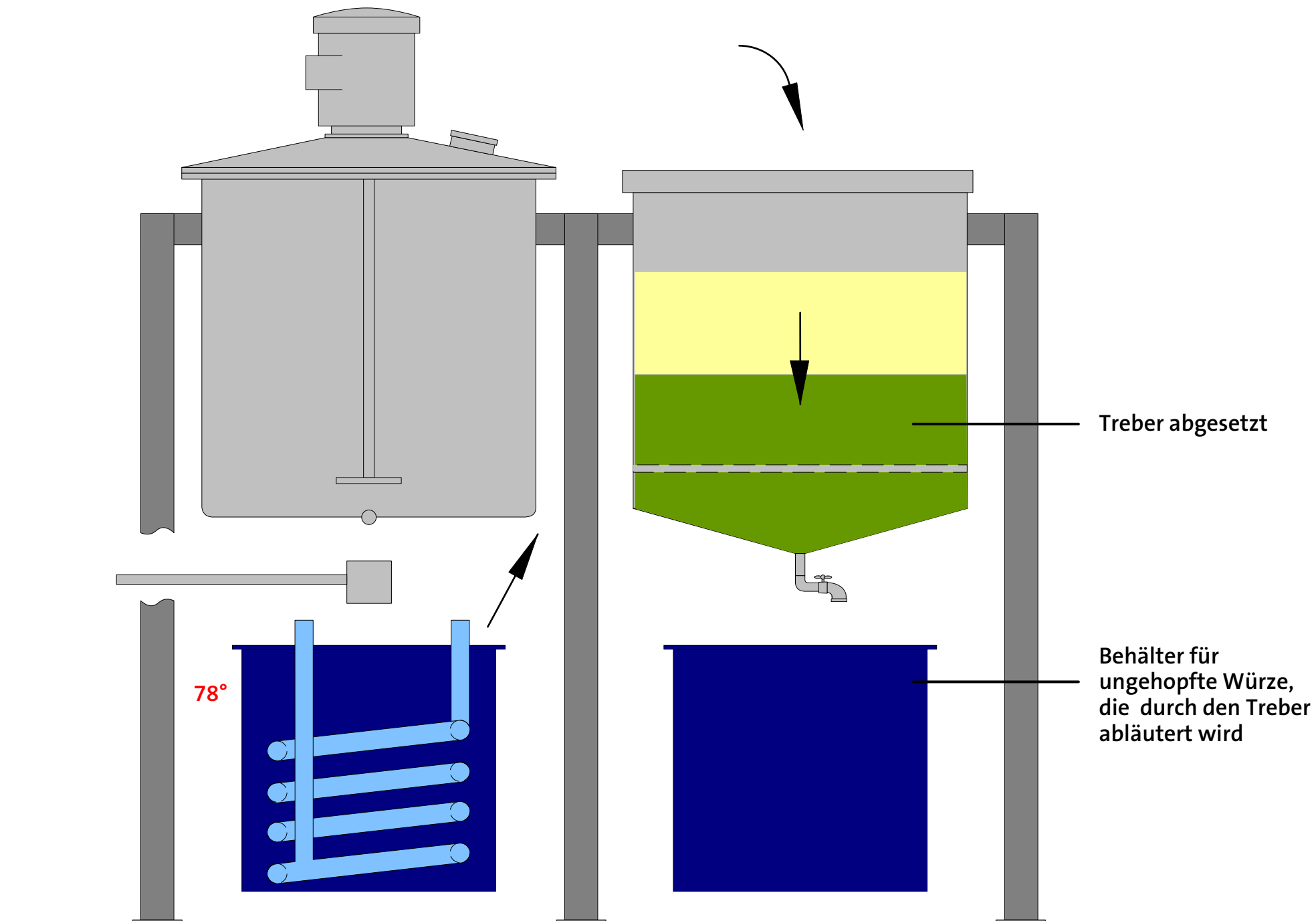
# Maischbottich / Würzepfanne



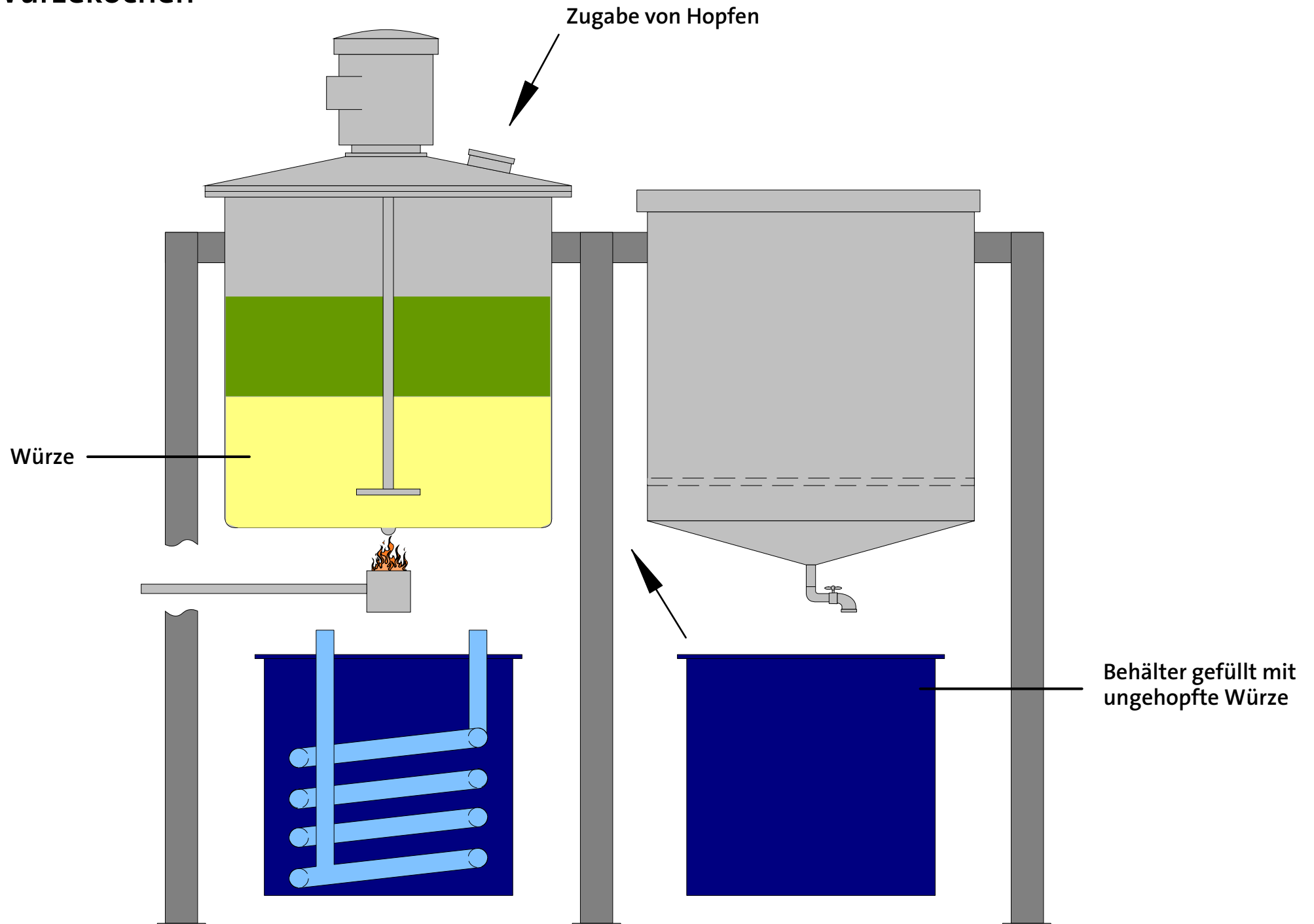
# A., Einmaischen



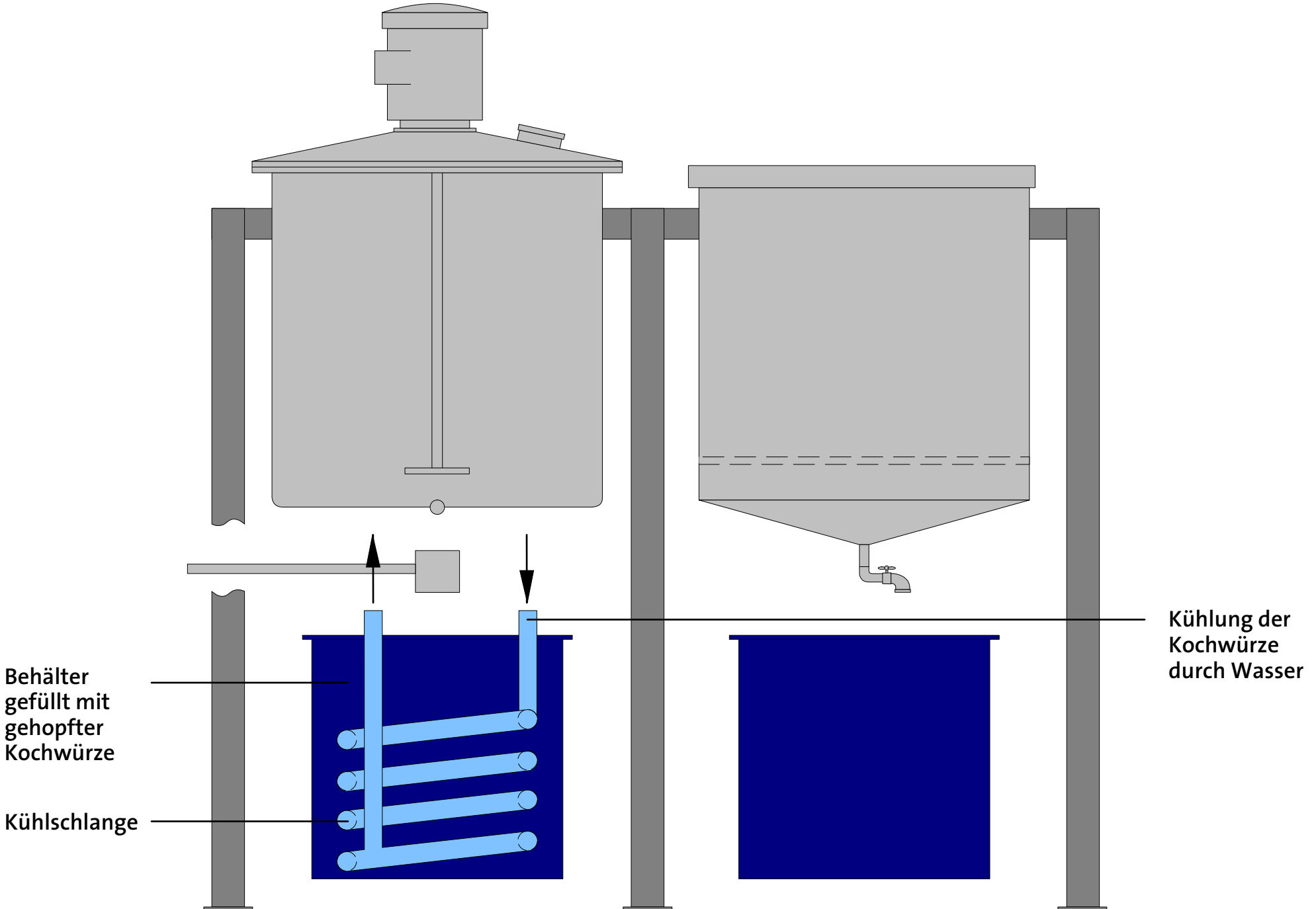
## B., Abläutern



# C., Würzekochen



# D., Kühlen

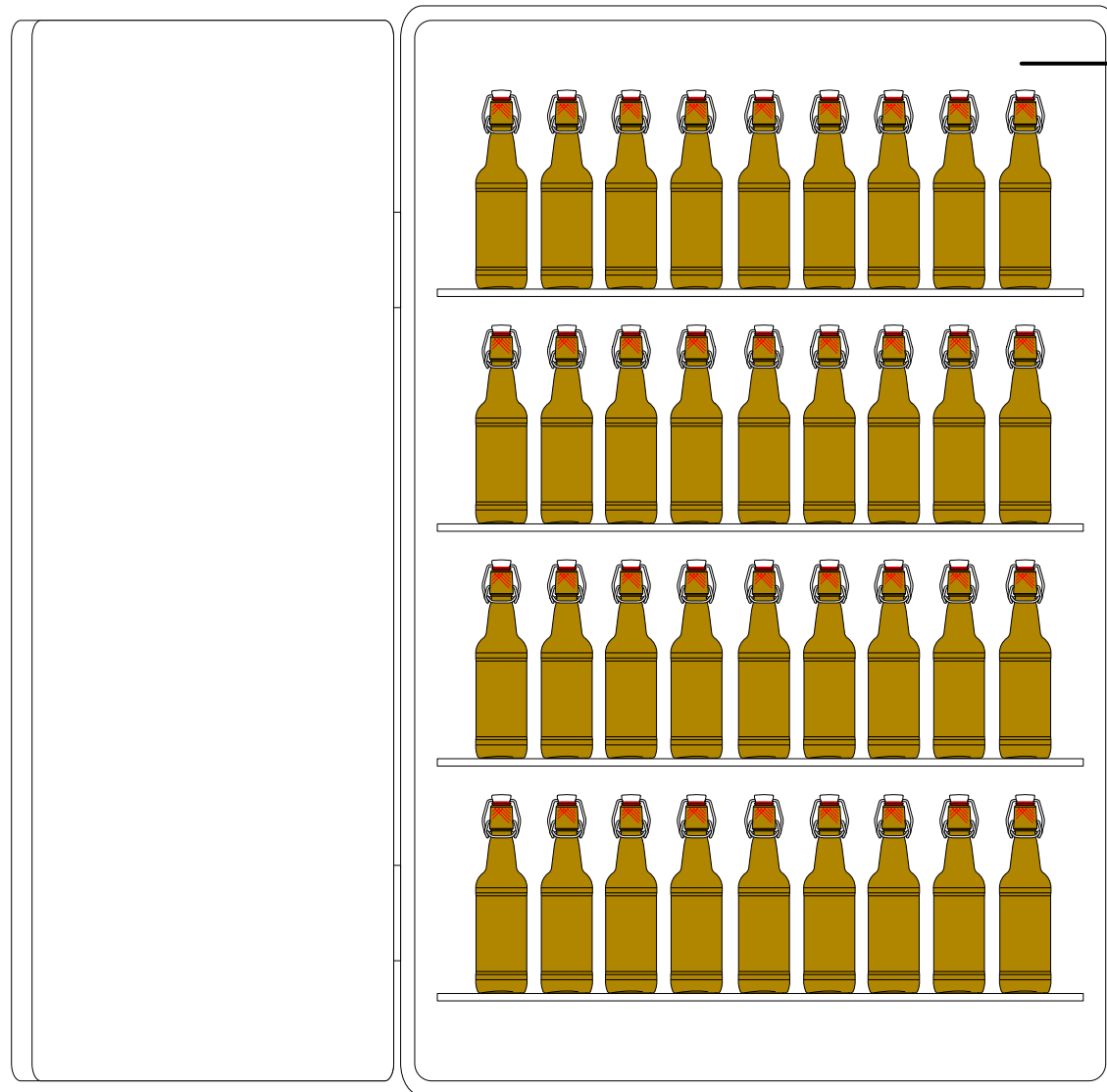


Behälter gefüllt mit gehopfter Kochwürze

Kühlschlange

Kühlung der Kochwürze durch Wasser

# E., Gären



Kühlschrank  
Temperatur 8-14°C