



## Erasmus for Young Entrepreneurs

**New Entrepreneur: Daniele Andreozzi, ITALY**

Age: 24

Company NAME: TOF BREWERY

Sector: Food and beverages, beer



*“My Erasmus for Young Entrepreneurs period has been rich in ideas and feelings about beers and all brewing process.*

**Host Entrepreneur JAMES DUNNE, IRELAND**

Age:

Company NAME: BRU BREWERY

Sector: Food and beverages, beer





**GREEN EYE**

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***“My Erasmus for Young Entrepreneurs period has been useful to meet new guy who brought us his experience that will be very beneficial to our new beer line.”***



***Brewing process starts when grains meet water, then boiling, fermenting and it finishes when beer is packed. If you say so, beer process seems very simple, but there are many factors during all steps above. During my internship in Brù brewery I learnt all factors influence main brewing step.***

***At the first time I got to know all their facilities and how their 70hl brewing system works. So at work I followed the head brewer and his team in every steps in the brewing process.***

***Starting from the mash stage, the day before batch we milled grains which is one of the crucial step determines your facility efficiency, so I saw which the perfect grinding is. Then we set water temperature and in this moment you decided which enzymes will work in the worth.***



GREEN EYE

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*During batch day, we cleaned fermentation vessel which will be filled by the wort. Cleaning is probably the most important step you don't have to miss or don't pay attention, cause bacteria or wild yeasts are very dangerous to wort and beers. They are more delicate than other alcohol products due to low alcohol quantity and high pH. After boiling wort need to be cooled down to the ideal temperature yeasts work, thanks to a heat exchanger.*

*During fermentation I saw daily they checked progress. At the end some beers have to be dry dropped and others are going straight to crash cooling. So in this step the most important thing brewer paid attention in how he managed the tanks. In the first place the vessels had pressure inside, so if he opened the top hatch he minded to open a valve previously and furthermore he needed to sterilize everything he touched so as to avoid some beer infections.*

*Final step is packaging. This is absolutely the most delicate stage of brewing process. If the beers stay in contact with oxygen, all batch is gone. I saw how they prepared all packaging lines both bottling, canning and kegging. I was lucky to see the beginning of new product line, indeed they started to fill some whiskey barrels with beer. It was very interesting to see, cause beer trade is moving in that direction.*

*During all this time I strengthen my knowledge about the main ingredients of the beer: water, malts, hops and yeasts. After all this time working near to the brewing team I am able to build a beer receipt.*