

SECTION C — CHEMISTRY; METALLURGY

C12 BIOCHEMISTRY; BEER; SPIRITS; WINE; VINEGAR; MICROBIOLOGY; ENZYMOLOGY; MUTATION OR GENETIC ENGINEERING

C12C BREWING OF BEER (cleaning of raw materials A23N; pitching or depitching machines, cellar tools C12L; propagating yeasts C12N 1/14; non-beverage ethanolic fermentation C12P 7/06)

Note(s)

In this subclass, it is desirable to add the indexing codes of subclass C12R.

Subclass index

RAW MATERIALS FOR PREPARING BEER.....	1/00, 3/00, 5/00
PREPARATION AND TREATMENT OF WORT; FERMENTATION PROCESSES FOR BEER.....	7/00, 11/00
SPECIAL BEER.....	12/00
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 A23L)

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 C12C 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 C12C 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 (C12H takes precedence; containers with means specially adapted for effervescing potable liquids B65D 85/73) [6]

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

- 12/02 • Beer with low calorie content (C12C 12/04 takes precedence) [6]
- 12/04 • Beer with low alcohol content (removal of alcohol C12H 3/00) [6]

13/00 Brewing devices, not covered by a single group of C12C 1/00-C12C 12/04 [3, 6]

C12C

- 13/02 • Brew kettles [3]
- 13/06 • • heated with fire [3]

- 13/08 • • with internal heating elements [6]
- 13/10 • Home brew equipment [6]