

PALAX CRAFT BEER

Rioja



THE BEER

Palax may have a somewhat “murky” look. Why is that? The filtering process is performed after the primary fermentation. The secondary fermentation is done in the bottle, which means the remains of the yeast settle to the bottom of the bottle. Breathe in deeply and find the beer’s aromas of grain, honey, flowers and citrus fruits.

We use malts with different degrees of roasting according to the type of beer we want to make (blonde, brown ale or dark). The longer and the greater the temperature during the malting stage gives the grain and beer more color. We use 100% malted barley for our “Palax” pale lager. The malt is ground in a roller mill.

MACERATION AND FILTRATION

At this stage we soak the malt and monitor the times and temperatures to obtain higher quality and we take advantage of the free sugars extracted. The higher concentration and extraction, the higher alcohol content in the final product. We separate the solid residue from the malt in the maceration tank. The filtered wort is racked to the cooking tank.

COOKING AND ADDING HOPS

We bring the wort to a boil in order to completely eliminate any microorganisms. We add hops at this stage, which gives the beer its characteristic bitter taste and provides desired floral nuances and aromas, also helping to stabilize the head.

COOLING AND RACKING

Once we finish cooking we apply a quick thermal shock before starting primary fermentation. The final temperature depends on the type of beer we are brewing; top-fermenting for ales and bottom-fermenting for lagers. “Palax” is a lager.

