



SHANGHAI

PAULANER BRÄUHAUS SHANGHAI
The same brewing process since 1634

INGREDIENTS AND THE “LAW”

Even in today’s modern times and even in Shanghai – one of the most fast paced cities – Paulaner Bräuhaus Shanghai proudly brews its beers as in the old days: unfiltered and natural, thus retaining its characteristic smoothness and unique flavor. Like with any good recipe you must begin with good, high quality ingredients. Using state of the art equipment, our beer is still brewed according to the 1516 German Law of Purity, issued by Duke Heinrich. It is considered to be one of the oldest food preparation rules in the world. The law stipulates that only the purest ingredients can be used to brew beer: water, malt, hops and yeast. Since opening in 1634, Paulaner is still committed to using only these pure and fresh ingredients.

The entire brewing process – from raw ingredients to enjoying a fresh draft – takes approximately 28 days, or six stages, to complete:

STAGE 1 – MASHING

In this stage the malt is mashed and mixed with warm water. Enzymes present in the malt turn it into a liquid solution called “mash”

STAGE 2 – LAUTERING

In the lauterun cattle the insoluble grains are separated from the mash. The insoluble malt residue settles as spent grains on the bottom of the vat.

The liquid extract is collected in the kettle.

STAGE 3 – BOILING

The liquid is then boiled for approximately 70 minutes. Meanwhile hop is added.

STAGE 4 – COOLING

The wort is cooled to a temperature of 10-12° C and aerated with pressurized air.

STAGE 5 – FERMENTATION

The sufficiently cooled wort is transferred to fermentation tanks where yeast is added to activate the fermentation process, which takes about six days to complete. At the end of this stage, the malt sugar in the wort is converted into alcohol and CO₂.

STAGE 6 – AGING STORAGE

Before the beer is considered ready, it must undergo an aging process. The beer is stored for approximately three weeks in storage tanks at 0° C. It is during this stage that the beer develops its characteristic flavor and color. After the maturation stage, the beer is transferred directly to dispensing tanks at the bar and is ready for consumption.