

A. The malted grain is crushed between rollers and soaked in water again to a *mash*.

Q. Why is it soaked in water after it is dried?

A. To wash out the sugar.

Q. What is that liquid called?

A. "Sweet wort."

Q. How is the sweet wort separated from the mash?

A. By a sort of strainer in the bottom of the mash tub.

Q. How is beer obtained from the sweet wort?

A. By boiling hops in it, after which it is cooled and put into large vats, and yeast added to make it ferment.

Q. What change does this fermentation produce?

A. A poisonous carbonic acid gas is formed and set free, which leaves all the glucose, or sugar, to form into alcohol, which remains in the beer.

Q. What becomes of the gas?

A. Being heavier than air, it settles down upon the surface of the fermented mass, or runs down into empty vats near by, or to the floor of the room.

Q. Is this carbonic acid gas a deadly poison?

A. It is, and men sometimes die from breathing it.

Q. Does it kill rats that may run into the vats, or on the floor where it is settled?

A. It does.

Q. What does the great German chemist, Baron Liebig, tell us about beer?