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

1/00 Preparation of malt
1/02 . Pretreatment of grains, e.g. washing, steeping
1/027 . . [on single or multi-stage floors]
1/0275 . . [in boxes or drums]
1/047 . . Influencing the germination by chemical or physical means
1/053 . . by irradiation or electric {or wave energy} treatment
1/067 . . Drying
1/073 . . Processes or apparatus specially adapted to save or recover energy
1/10 . . Drying on fixed supports
1/12 . . Drying on moving supports
1/125 . Continuous or semi-continuous processes for steeping, germinating or drying
1/13 . . with vertical transport of the grains
1/135 . . with horizontal transport of the grains
1/15 . Grain or malt turning, charging or discharging apparatus
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
3/08 . . Solvent extracts from hops
3/085 . . [Extraction of hops with beerwort]
3/10 . . using carbon dioxide
3/12 . . Isomerised products from hops

5/00 Other raw materials for the preparation of beer
5/002 . [Brewing water]
5/004 . [Enzymes]
5/006 . . [Beta-glucanase or functionally equivalent enzymes]
5/008 . [Hop surrogates]
5/02 . Additives for beer
5/023 . . [enhancing the vitamin content]
5/026 . . [Beer flavouring preparations]
Preparation of hop extracts (extraction with beerwort C12C 9/02); Isomerisation of these extracts; Treatment of beerwort with these extracts; Surrogates of the hop

Fermentation processes for beer (preparation of wine C12G 1/00)

Fermentation of beerwort

Fermentation tanks therefor

Pitching yeast

Acidifying the wort

Continuous fermentation

Bioreactors for continuous fermentation

Fermentation with immobilised yeast

Post fermentation treatments, e.g. carbonation, or concentration (methods for reducing the alcohol content after fermentation C12H 3/00; methods for increasing the alcohol content after fermentation C12H 6/00)

Processes specially adapted for making special kinds of beer

[using special microorganisms]

Genetically modified microorganisms

Yeasts (processes for seeding C12C 11/02)

Lactic acid bacteria

Beer with low calorie content (C12C 12/04 takes precedence)

Beer with low alcohol content (methods for reducing the alcohol content after fermentation C12H 3/00)

WARNING

Group C12C 12/04 is impacted by reclassification into groups C12H 3/00, C12H 3/02, and C12H 3/04.

All groups listed in this Warning should be considered in order to perform a complete search.

Brewing devices, not covered by a single group of C12C 1/00 - C12C 12/04

Brew kettles

Heated with steam

Heated with fire

With internal heating elements

Home brew equipment

Special features

Use of specific genetic variants of barley or other sources of fermentable carbohydrates for beer brewing

Use of genetically modified microorganisms in the preparation of beer

Clarifying wort before or during or after cooling

Dissolving, reconstituting or diluting concentrated or dried wort