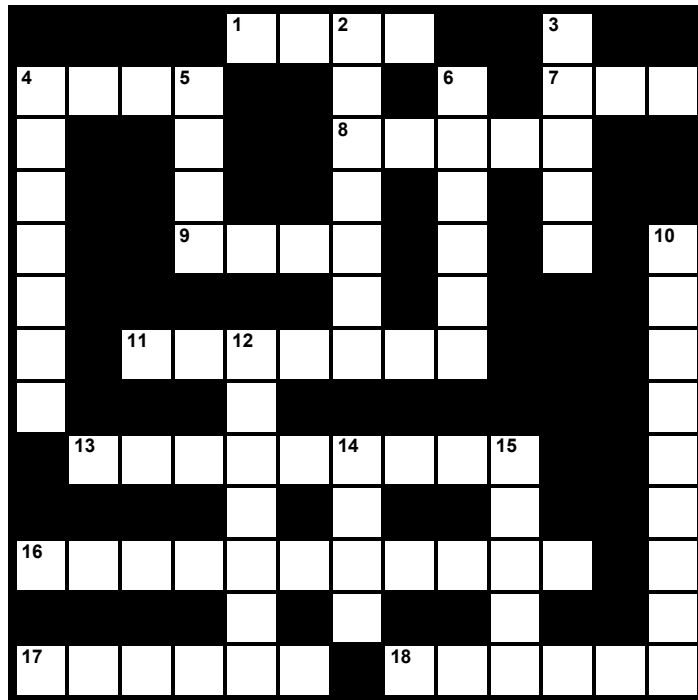


Beers_13x13_2003-03-28

B.B. Huria



Across

- 1 The density of a beer. (4)
- 4 Ground malt blended with water. (4)
- 7 Fermented alcoholic beverage similar to but heavier than beer. (3)
- 8 It is a single cell organism whose metabolism converts the sugars contained in the malt into alcohol and carbon dioxide. (5)
- 9 A traditional Japanese fermented drink made from rice. (4)

- 11 The science of brewing beer. (7)
- 13 Rare, unique hop varieties that are prized for their quality flavour and aroma characteristics. (5,4)
- 16 The process whereby seeds or spores sprout and begin to grow. (11)
- 17 To wash out all soluble products from the mash prior to boiling. (6)
- 18 The flavour characteristic of beer, contributed by the hops. (6)

Down

- 2 A term for light-bodied brews with little aftertaste and more alcohol. (3,4)
- 3 The largest and most neutral ingredient of beer. (5)
- 4 The process of combining the ground malt with water. (7)
- 5 The universal spice of beer. (4)
- 6 The grain used to produce the malt used in brewing. (6)
- 10 Any beer containing a high proportion of malted wheat. (5,4)

- 12 The first step in the brewing process. Crushing of malt between pairs of rollers in a mill. (7)
- 14 The foam or froth that accumulates at the top when you pour beer. (4)
- 15 A very dark, heavy, top-fermented beer made from pale malt, roasted unmalted barley, and often caramel malt. (5)