

INTERNSHIP REPORT



Submitted by
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UNITED BREWERIES LIMITED

25th Sep 2021

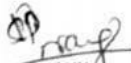
TO WHOMSOEVER IT MAY CONCERN

This is to certify that Ms. Sandhiya S (Reg No-40910010) of 2nd Year MSc Chemistry of Sathyabama University Chennai has successfully completed her Summer Internship.

During the period of her Internship from 10th September 2021 to 25th September 2021, her character and conduct was good.

We wish her all success in her future endeavors.

For United Breweries Limited,


Mr. Naveen Wilson
Executive Human Recourse



This certificate is computer generated and can be verified by scanning the QR code given below.

Roll No: NPTEL22BT01S14533920

To
SANDHIYA S
1/10A, 26TH CROSS STREET,
VENKATESWARA NAGAR, RAMAPURAM
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TAMILNADU - 600089
PH. NO : 6369026336



Score	Type of Certificate
≥ 90	Elite+Gold
75-89	Elite+Silver
≥ 60	Elite
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for successfully completing the course

Maternal Infant Young Child Nutrition

with a consolidated score of **50** %

Online Assignments	19.75/25	Proctored Exam	30.3/75
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Total number of candidates certified in this course: **809**

Jan-Apr 2022
(12 week course)

Prof. Sridhar Iyer
Head CDEEP & NPTEL Coordinator
IIT Bombay



Indian Institute of Technology Bombay



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ABOUT COMPANY

Kingfisher is an Indian beer brewed by United Breweries Group, Bangalore. The brand was launched in 1978. With a market share of over 36% in India, it is also available in 52 other countries.[1] The Heineken Group holds 42.4% equity shares in United Breweries Ltd.[2] Kingfisher is ranked 74th among India's most trusted brands according to the Brand Trust Report 2012, a study conducted by Trust Research Advisory. In the Brand Trust Report 2013, Kingfisher was ranked 102nd among India's most trusted brands and subsequently, according to the Brand Trust Report 2014, Kingfisher was ranked 198th among India's most trusted brands.[3]

Kingfisher



INTRODUCTION

This report is the compilation of the basic techniques in research labs and processing of beer. An alcoholic beverage made by brewing and fermentation from cereals, malted barley, flavoured with hops with a slightly bitter taste. The alcohol must be produced exclusively from those ingredients which are converted to fermentable products during the brewing process.

WHAT IS BEER?

- Beer is one of the oldest and most widely consumed alcoholic drinks in the world.
- It is also the third most popular drink overall after water and tea.
- Beer is brewed from cereal grains - most commonly from malted barley, wheat, maize, and rice.
- Beer is distributed in bottles and cans and is also commonly available on draught, particularly in pubs and bars.

Types of Beer:

1. Pale ale is a beer which uses a top- fermenting yeast and predominantly pale malt. It is one of the world's major beer styles.
2. Wheat beer is brewed with a large proportion of wheat although it often also contains a significant proportion of malted barley. It is usually top fermented.
3. The flavour of wheat beer varies, depending upon the specific style.

Raw Materials:

- MALT - The body and soul of beer.
- YEAST - The life of beer.

- HOPS - The spice of beer.
- WATER - The purity of beer.

INSTRUMENTS

FIG.1 WORT BOILING MACHINE



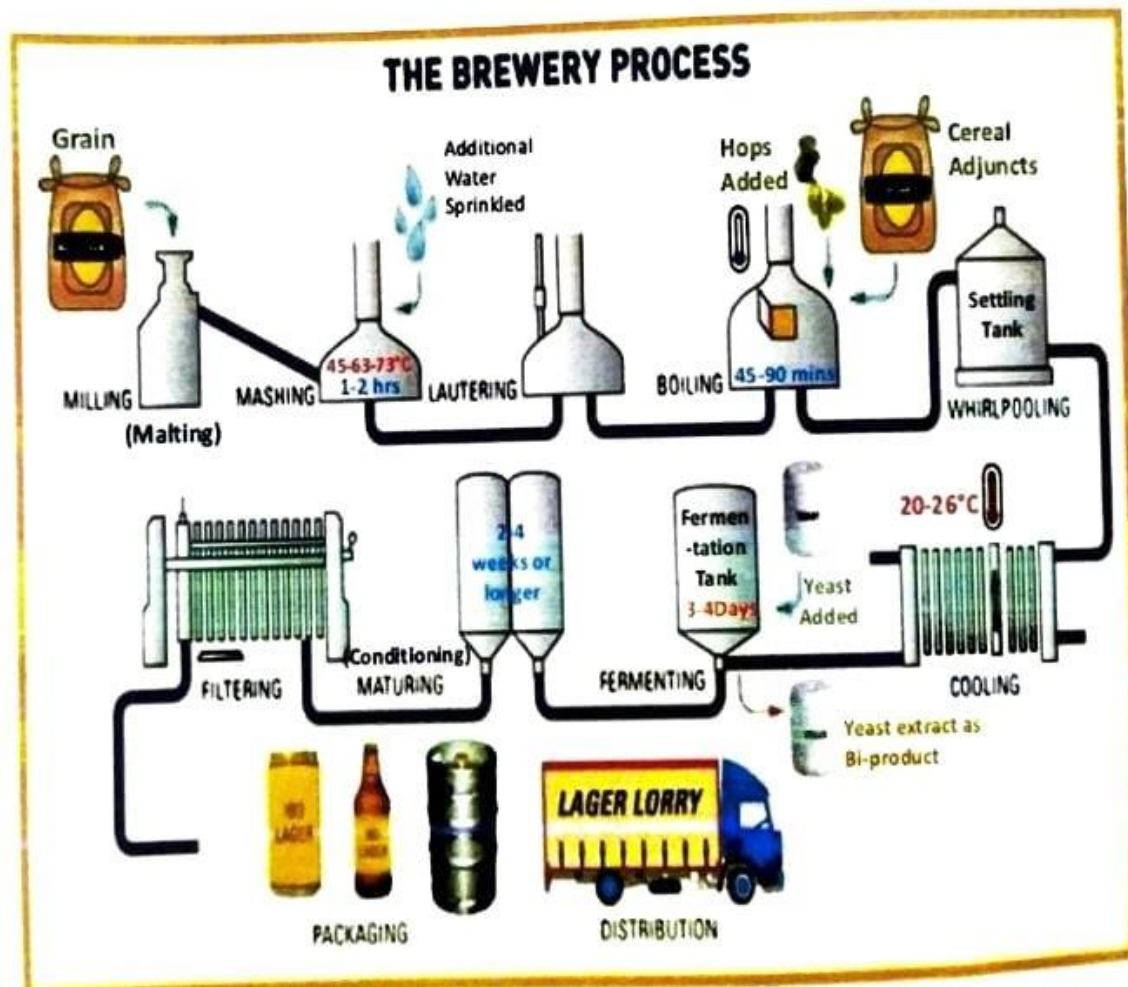
BREWERS BREWMASTER 502 WITH FERMENTERS 1000L



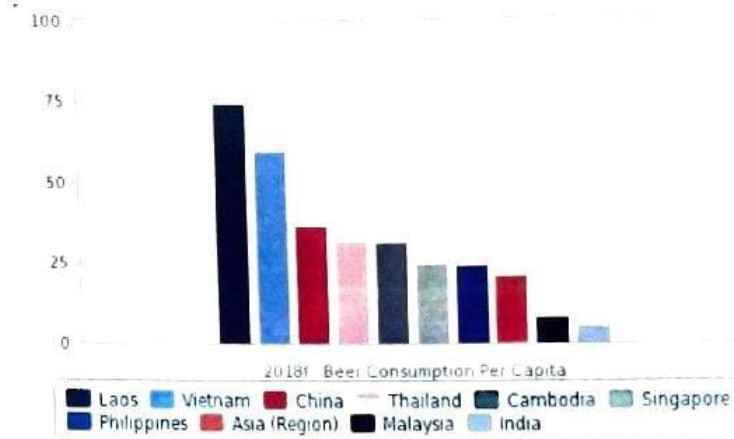
METHODS

Brewing beer: the brewing process

Beer is more than just water, hops, malt and yeast. In the beer making process various ingredients are mixed, processed and sometimes the structure of the raw materials is altered. The brewing process is made up of ten production steps from the fresh barley to the finished beer – we would like to present these steps in more detail(FIG.4).

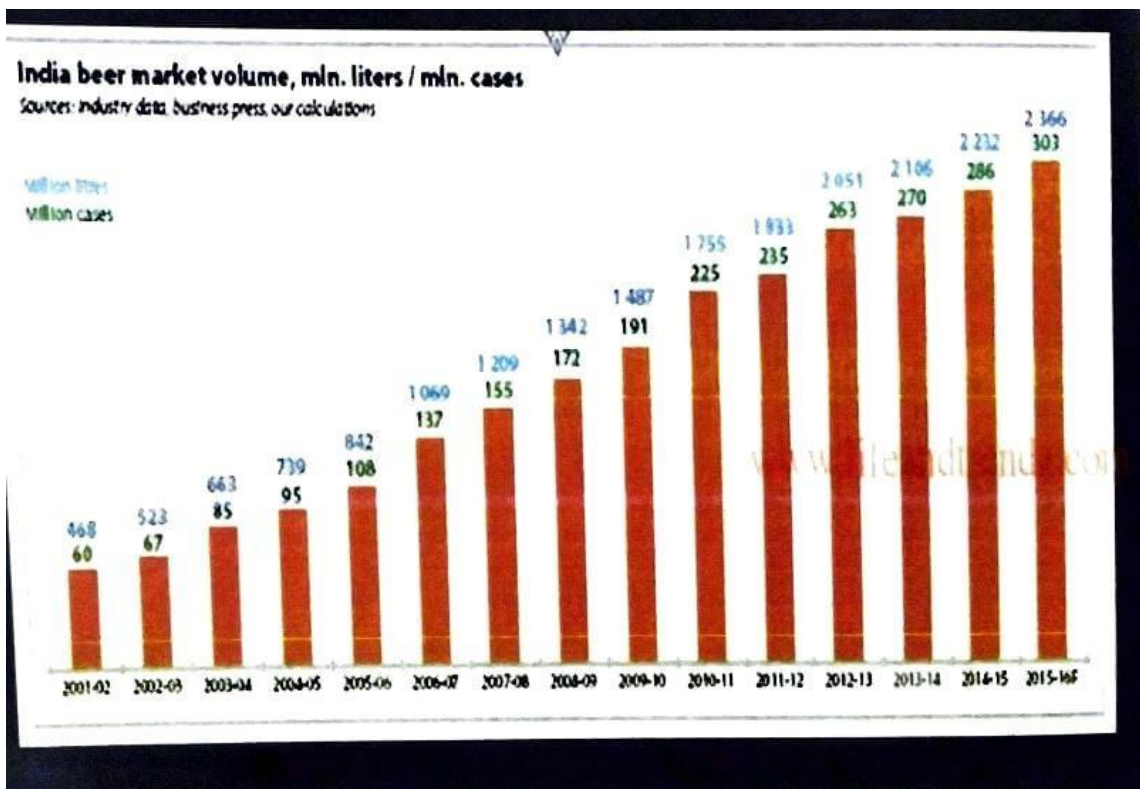


WORLD BEER PRODUCTION



According to the census of 2018, the consumption of beer in the top ten countries are shown in the above table. Where f = BMI forecast

CONSUMPTION OF BEER WORLD WIDE



CONSUMPTION OF BEER IN INDIA

CONCLUSION

1. The process of brewing involves many stages and the use of suitable raw material are required for producing quality beer
2. The use of suitable machineries and fermenting agents are highly necessary for producing beer.
3. Various types of beer can be synthesized by the use of suitable raw materials.
4. Beer can increase good cholesterol, fight heart disease and many more health related issues.

REFERENCE

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5. ^ "Jar in Iranian Ruins Betrays Beer Drinkers of 3500 - B.C." *The New York Times*. 5 November 1992. Retrieved 10 November 2010.
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