

CPC COOPERATIVE PATENT CLASSIFICATION

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	7/062	. . . {with a horizontal stirrer shaft}
1/02	. Pretreatment of grains, e.g. washing, steeping	7/065	. . . {with a vertical stirrer shaft}
1/027	. Germinating	7/067	. . . {with cooling means}
1/0275	. . {on single or multi-stage floors}	7/14	. Clarifying wort (Läuterung)
1/033	. . in boxes or drums	7/16	. . by straining
1/047	. . Influencing the germination by chemical or physical means	7/161	. . . {in a tub with a perforated false bottom}
1/053	. . . by irradiation or electric {or wave energy} treatment	7/163	. . . {with transport of the mash by or relative to a filtering surface}
1/067	. Drying	7/165	. . . in mash filters
1/073	. . Processes or apparatus specially adapted to save or recover energy	7/17	. . . in lautertuns, {e.g. in a tub with perforated false bottom}
1/10	. . Drying on fixed supports	7/175	. . by centrifuging
1/12	. . Drying on moving supports	7/20	. Boiling the beerwort (brew kettles C12C 13/02)
1/125	. Continuous or semi-continuous processes for steeping, germinating or drying	7/205	. . {Boiling with hops}
1/13	. . with vertical transport of the grains	7/22	. . . Processes or apparatus specially adapted to save or recover energy
1/135	. . with horizontal transport of the grains	7/24	. Clarifying beerwort between hop boiling and cooling
1/15	. Grain or malt turning, charging or discharging apparatus	7/26	. Cooling beerwort; Clarifying beerwort during or after the cooling
1/16	. After-treatment of malt, e.g. malt cleaning, detachment of the germ	7/28	. After-treatment, {e.g. sterilisation (C12C 11/00 takes precedence)}
1/18	. Preparation of malt extract or of special kinds of malt, e.g. caramel, black malt (malt products for use as foodstuffs A23L)	7/282	. . {Concentration or beerwort}
		7/285	. . {Drying beerwort}
		7/287	. . {Treating beerwort with hopextract (C12C 7/205 takes precedence)}
3/00	Treatment of hops	9/00	{Methods specially adapted for the making of beerwort}
3/02	. Drying	9/02	. {Beerwort treatment; Boiling with hops; Hop extraction}
3/04	. Conserving; Storing; Packing	9/025	. . {Preparation of hop extracts (extraction with beerwort C12C 9/02); Isomerisation of these extracts; Treatment of beerwort with these extracts; Surrogates of the hop}
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	11/00	Fermentation processes for beer (preparation of wine C12G 1/00)
5/002	. {Brewing water}	11/003	. {Fermentation of beerwort}
5/004	. {Enzymes}	11/006	. . {Fermentation tanks therefor}
5/006	. . {Beta-glucanase or functionally equivalent enzymes}	11/02	. Pitching yeast
5/008	. {Hop surrogates}	11/06	. Acidifying the wort
5/02	. Additives for beer	11/07	. Continuous fermentation
5/023	. . {enhancing the vitamin content}	11/075	. . {Bioreactors for continuous fermentation}
5/026	. . {Beer flavouring preparations}	11/09	. Fermentation with immobilised yeast
5/04	. . Colouring additives	11/11	. Post fermentation treatments, e.g. carbonation, concentration (C12H takes precedence; containers with means specially adapted for effervescing potable liquids B65D 85/73)
7/00	Preparation of wort (malt extract C12C 1/18)	12/00	Processes specially adapted for making special kinds of beer
7/01	. Pretreatment of malt, e.g. malt grinding	12/002	. {using special micro-organisms}
7/04	. Preparation or treatment of the mash	12/004	. . {Genetically modified micro-organisms}
7/042	. . {Mixing malt with water}	12/006	. . {Yeasts (processes for seeding C12C 11/02)}
7/044	. . {Cooling the mash (C12C 7/067 takes precedence)}	12/008	. . {Lactic acid bacteria}
7/047	. . part of the mash being unmalted cereal mash		
7/053	. . part of the mash being non-cereal material		
7/06	. . Mashing apparatus		

C12C

- 12/02 . Beer with low calorie content ([C12C 12/04](#) takes precedence)
- 12/04 . Beer with low alcohol content {(removal of alcohol after fermentation [C12G 3/08](#))}

13/00 Brewing devices, not covered by a single group of [C12C 1/00](#) - [C12C 12/04](#)

- 13/02 . Brew kettles {([C12C 11/075](#) takes precedence)}
- 13/025 . . {heated with steam}
- 13/06 . . heated with fire
- 13/08 . . with internal heating elements
- 13/10 . Home brew equipment

2200/00 Special features

- 2200/01 . Use of specific genetic variants of barley or other sources of fermentable carbohydrates for beer brewing
- 2200/05 . Use of genetically modified microorganisms in the preparation of beer
- 2200/31 . Clarifying wort before or during or after cooling
- 2200/35 . Dissolving, reconstituting or diluting concentrated or dried wort