

# HALF-DAY CRAFT BEER TOUR IN QUITO



Quito was the first city to make craft beer. Also, it had its first brewery, located in the convent of San Francisco in 1550. Old craft breweries experience is a great time to know more about the history, preparation and testing of this famous beverage.

The tradition of beer was introduced by the Franciscan friars, since the water they drank from the streams of the Pichincha volcano caused them stomach aches. For this reason, it was safer for them to drink beer, and they did this with a glass of beer in the morning and another one at the evening with dinner.

## **Itinerary:**

Our Guide will be you pick up from your hotel to be transferred to the Church of San Francisco de Quito, in the old town.

## **Quito`s historical centre.**

Our day will begin with a visit to the old brewery in the convent of San Francisco. Who we will learn about the ancient beer process. The ingredients that were possibly used for this preparation, and here a question arises: ¿Did they use Andean ingredients to make the first beer in the Americas?

**Local brewery;**

You will try some of the best Quito beers. A brewmaster will teach you how local beer is made.

Perhaps for many, brewing beer is a simple manufacturing process, but in reality, it is a different world. For others it may be a cooking recipe, but for many amateur and professional brewers, brewing beer is an art and a lifelong passion. Our beer expert will summarize all this for you on the tour.

The process is divided into 4 main steps, the day of cooking, fermentation and maturation, the day of Packaging and Carbonation and the most anticipated day to enjoy and evaluate the beer we have made. The brew day, takes 6 to 8 hours, essentially involves extracting sugars from the malted grains and then boiling them with hops for bitterness, aromas and flavors. This wort is then cooled and yeast is added to begin fermentation. Fermentation is where the yeast consumes the sugars and produces alcohol, this step traditionally in most styles takes approximately 7 days. Then, in the maturation stage, the beer acquires its optimal flavors and aromas and is clarified. This stage takes about 7 more days. Finally, Packaging consists of putting the beer in bottles or barrels, where it will be carbonated, this being the final step before being able to enjoy that beer.

To participate in this activity you must be 18 years old. At the beginning of the tour, you will have to show your ID card or passport, thanks for your understanding.

**The tour includes:**

- Guide/driver (English-speaking)
- Comfortable transportation
- Tasting Craft beer
- Activities according to the program

**The tour does not include:**

- Travel insurance
- Personal expenses
- Meals