To understand how long it takes to brew the super dry taste, read this.

Perhaps you want to get a chair before we start. Maybe some snacks too. Yes, this is going to take that long. To brew Hahn SuperDry, requires patience. Patience so vast, it borders on stagnation. It requires an Einsteinian-like understanding of time. Above all, it requires the doting caress and adoring gaze of a Hahn Brewer; doting caresses and adoring gazes are essential when the brewing process is as long as ours. Oh yes, Hahn SuperDry is brewed for really long. And when we say long, we mean like wow-that-grass-is-really-growing-fast kind of long.

For the purposes of brevity, we'll need to gloss over the process of how we source our ingredients. It's an incredibly involved, meticulous process and we simply don't have enough billboard space. Selecting the very best quality ingredients is an art that cannot be easily expressed in words – it relies on expert eyes and brilliant selection skills. Just know that we don't compromise on our ingredients. We use the best.

It all begins with malting – the process of converting barley grain to malt. While the word may be fancy, the process is decidedly not. Creating the premium super dry finish begins with a waiting-intense three-step procedure that is designed to release the starches in the grain and allow the flavours to be extracted later on. Think of it as a really slow, elaborate unwrapping of a gift. Except the gift doesn't yet exist.

The first stage of malting is steeping; the grain is added to a vat of water and allowed to soak for more than a day. It doesn't sound particularly long. But imagine immersing yourself in water for that length of time, and then you'll understand the effect it can have. (Please don't immerse yourself in water for more than a day. It's a technique that's great for turning grain into mush. You'll turn into a prune.)

After much soaking, the wet grain is allowed to germinate. This is the second step in the malting process. The grain is spread out on the floor of the germination room for about 4-5 days and is kept under constant surveillance for any action. If you think that making barley grain sprout rootlets is action, then this is a fiesta. To the ordinary person, this process would inspire something that closely resembles nothing. It's a pretty unremarkable visual transformation. But to our Hahn Brewers, this is anything but ordinary; at a cellular level, we've just created the canvas for the Mona Lisa.

On to the final malting stage. And, good heavens, it's a humdinger. No, not really. It's actually just more waiting. This time in a very hot room. We place the wet barley in a

kiln and dry it at really high temperatures for cruelly long. During kilning, the water content is lowered, germination is stopped and the colour and flavour compounds are formed. Once that's done, Bob's your uncle, easy as pie, boom! We've got malt.

For those of you who chose not to get the chair at the outset, how is that moment of bravado working out for you? (Those of you with a chair can insert a haughty laugh here.) Seriously though, get a chair. That was only stage one.

Stage two is mashing. Mashing is when the malt is milled and mixed with hot water and held at varying temperatures in a large vessel known as a mash tun. It's a key moment in creating our super dry taste (by moment, we mean over two hours). Oh you thought the waiting was over? Hahahahahahahahahahahahahaha - pause for breath - hahahahahahahaha. We wait over two hours because that's how long it takes to produce just the right amount of natural sugars, which will eventually be brewed out to develop our unique taste (the fact that this slow process yields a low-carb beer is just a happy accident - you're welcome). This intricate process is like our "11 herbs and spices" secret (except there aren't any herbs or spices and now it's not a secret).

The result of mashing is a liquid called "wort". Wort is transferred to the lauter tun and strained through the bottom into a large tank known as a "copper" where it is boiled. The boiling process is essential for many chemical and technical reactions (words like 'enzymatic' are bandied about the brewery during this stage). It's all very impressive and scientific (a euphemism for "it's brutally complicated"). The boiling process is when our beer throws its proverbial hair back and whispers "Things are about to get fabulous up in here".

At the end of the boil, the hopped wort is allowed to settle and clarify in a vessel called a "whirlpool", where the solid bits are separated out. Whirlpool! Now there's a misnomer. Your mind probably goes to a dramatic vortex created by rushing water swirled vigorously. But, if you've read this far – actually, if you've read this far, what exactly do you do for a living? If you've read this far, you'll be aware that 'speed' and 'vigour' are two words that cannot be used when describing how the super dry taste is created. Yes, a vortex is created. But whoever came up with the name 'whirlpool' had a penchant for exaggeration. If you've ever seen a real whirlpool, you'd be unimpressed by our process of the same name; you'd probably say it should be called an 'eddy'. That's right - even the whirlpooling is slow. And so, it is in characteristically un-emphatic fashion, the wort is cleared.

The brew is cooled and transferred to a fermentation tank where yeast is added. So begins the final stages of transforming our humble brew into a mouthwateringly delicious, superior beer. Now, if you want to imagine how long this takes, picture this: you have about as much beer to fill a small pool (sorry, give us a moment to savour the image...okay, thanks). And you've got tiny yeast particles inside here, slowly working their magic and making alcohol, carbon dioxide and flavour. It's a pool of beer (one moment...thanks) against microscopic organisms. Unsurprisingly, the Hahn SuperDry fermentation process is oh-my-word-I-can-feel-the-hair-growing-on-my-head long.

For those of you hoping this will reach a quick and dramatic conclusion, we have great news for you. There is a quick and dramatic conclusion. But not yet.

After the painstakingly long fermentation period, comes the heart-wrenchingly long conditioning period. This is where the beer ages and the flavours become smoother and cleaner. It is a tortuous and desperate wait in the conditioning tank before the brew is filtered. Then the beer still needs to be chilled to settle the flavours. Then it's bottled with absolutely no preservatives. Then it's shipped far and wide. Then it's poured. And then, only then, is the distinct Hahn SuperDry taste absolutely perfect for you to sip, savour and wet your parched lips.

If you've managed to get through this billboard (seated or not), you deserve the invigoratingly crisp taste of a Hahn SuperDry. And for that, no patience is required.