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Questions; APPENDIX TO CHAPTER 3: Measurement in Chemistry; Numbers; International System; SI Base Units; Derived Units; Volume; Energy; Force; Pressure; Amount of Substance (Moles); Mass Relationships in Compounds; Composition of Mixtures; Mass Percent; Weight-Volume Percent; Volume Percent; Molar Concentration; Examples; Bibliography; Questions; CHAPTER 4: Water; 4.1 The Water Molecule; 4.2 Acids and Bases; Strong and Weak Acids and Bases; Le Chatelier's Principle; 4.3 pH; 4.4 Ions and Beer; Carbonate; Hard and Soft Water
Ions and Mash pH4.5 Water Treatment; Filtration; Iron Removal; Reverse Osmosis; Ion Exchange; Activated Carbon; Oxygen Removal; Boiling; Water Adjustment; Bibliography; Questions; CHAPTER 5: Introduction to Organic Chemistry; 5.1 Structural Formulas; 5.2 Functional Groups; Alkanes and Alkyl Groups; Alkenes/Aromatic Compounds/Alkynes; Alcohols; Ethers; Amines; Carbonyl Compounds; Aldehydes and Ketones; Keto-enol Tautomerism; Carboxylic Acids; Esters; Amides; 5.3 Using the Functional Group Guide; Bibliography; Questions; CHAPTER 6: Sugars and Starches; 6.1 Monosaccharides; 6.2 Chirality Diastereomers Axial and Equatorial; 6.3 Disaccharides; 6.4 Polysaccharides; Gums; Bibliography; Questions; CHAPTER 7: Milling and Mashing; 7.1 Milling; 7.2 Mashing; Gelatinization; Liquefaction; Saccharification; 7.3 Enzymes and Proteins; Catalysts; Amino Acids; Protein Structure; Enzyme Function; 7.4 Mashing Process; Amylase; Peptidase; Mash Tun; 7.5 Dextrins, Light Beer, and Malt Liquor; Bibliography; Questions; CHAPTER 8: Wort Separation and Boiling; 8.1 Wort Separation; Mash Tun Separation; Lauter Tun; Mash Filter; 8.2 Boiling; 8.3 Hops; Hop Products; 8.4 Hot Break; 8.5 Chilling
Bibliography

Sommario/riassunto

Discover the science of beer and beer making Ever wondered just how grain and water are transformed into an effervescent, alcoholic beverage? From prehistory to our own time, beer has evoked awe and fascination; it seems to have a life of its own. Whether you're a home brewer, a professional brewer, or just someone who enjoys a beer, The Chemistry of Beer will take you on a fascinating journey, explaining the underlying science and chemistry at every stage of the beer making process. All the science is explained in clear, non-technical language, so you don't need to be a
