

1. Record Nr.	UNINA9910145586103321
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Titolo	Brewing yeast and fermentation [[electronic resource] /] / Chris Boulton and David Quain
Pubbl/distr/stampa	Oxford [England] ; ; Malden, MA, : Blackwell Science Ames, Iowa, : [Distributed by] Iowa State University Press, 2001
ISBN	1-281-31277-0 9786611312770 0-470-99941-1 0-470-99940-3
Descrizione fisica	1 online resource (660 p.)
Altri autori (Persone)	QuainDavid
Disciplina	663.33 663.42 663/.42
Soggetti	Yeast Brewing Llevats Elaboració de cervesa Electronic books. Llibres electrònics
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references (p. 586-637) and index.
Nota di contenuto	Brewing Yeast and Fermentation; Contents; Preface; Acknowledgements; 1 Beer and brewing; 1.1 Introduction; 1.2 Historical perspective; 1.3 Current developments; 1.4 Legislation; 2 The brewing process; 2.1 Overview; 2.2 Beer types; 2.2.1 Beverages related to beer; 2.2.1.1 Sake; 2.2.1.2 Sorghum beer; 2.3 The brewing process; 2.3.1 Malting; 2.3.2 Adjuncts; 2.3.3 Brewing water; 2.3.4 Hops; 2.3.5 Production of sweet wort; 2.3.6 Wort boiling; 2.3.7 Fermentation and post-fermentation processes; 2.4 Wort composition; 2.4.1 Carbohydrates; 2.4.2 Nitrogenous components; 2.4.3 Polyphenols; 2.4.4 Lipids 2.4.5 Sulphur compounds 2.4.6 Minerals; 2.4.7 Miscellaneous; 2.5

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Now Available for the First Time in Paperback! This unique volume provides a definitive overview of modern and traditional brewing fermentation. Written by two experts with unrivalled experience from years with a leading international brewer, coverage includes all aspects of brewing fermentation together with the biochemistry, physiology and genetics of brewers' yeast. Brewing Yeast and Fermentation is unique in that brewing fermentation and yeast biotechnology are covered in detail from a commercial perspective. Now available for the first time in paperback, the book is
