

1. Record Nr.	UNINA9910824520703321
Autore	Barth Roger
Titolo	The chemistry of beer // Roger Barth, Ph.D
Pubbl/distr/stampa	Hoboken, New Jersey : , : John Wiley & Sons, Inc., , 2013 ©2013
ISBN	1-118-73379-7 1-118-73374-6 1-118-73387-8
Descrizione fisica	1 online resource (350 p.)
Disciplina	663/.42
Soggetti	Beer Beer - Analysis
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	"Published simultaneously in Canada". Includes index.
Nota di contenuto	Cover; Title page; Copyright page; Contents; Preface; Acknowledgments; About the Author; Periodic Table of Elements; CHAPTER 1: Introduction; 1.1 Brief History; Beer Origins; Babylon and Egypt; Europe; Monasteries; Hops; Commerce and Regulation; 1.2 The World of Beer; Beer Consumption; Varieties of Beer; Beer in Africa; Beer in Central and South America; Beer in the Far East; 1.3 Beer and Chemistry; 1.4 Alcohol and Prohibition; 1.5 Beer Tradition; Prestige of Beer; Role of Beer; Bibliography; Questions; CHAPTER 2: What Is Beer?; 2.1 Beer Ingredients; Malt; Hops; Yeast; Water; 2.2 Beer as Food Calories in BeerGluten in Beer; Carbohydrates in Beer; 2.3 How Beer Is Made; Milling; Mashing; Wort Separation; Boiling; Chilling; Fermentation; Conditioning; Packaging; Bibliography; Questions; CHAPTER 3: Chemistry Basics; 3.1 Atoms; 3.2 Energy Levels and the Periodic Table; 3.3 Compounds; Ions; Lewis Dot Diagrams; 3.4 Ionic Bonds; 3.5 Covalent Bonds and Molecules; 3.6 Molecular Shape; 3.7 Polarity and Electronegativity; 3.8 Intermolecular Forces; Dispersion Forces; Stacking Forces; Dipole-Dipole Interactions; Hydrogen Bonding; Hydrophobic Force; 3.9 Molecular Kinetics 3.10 Chemical Reactions and Equations3.11 Mixtures; Bibliography;

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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
