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Autore	Bacon Francis <1561-1626.>
Titolo	The essayes or counsels, civill and morall, of Francis Lo. Verulam, Viscount St. Alban [[electronic resource]] : with a table of the colours, or apparances [sic] of good and evill, and their degrees, as places of perswasion, and disswasion, and their severall fallaxes, and the elenches of them
Pubbl/distr/stampa	London, : Printed by Jo. Beale for Richard Royston ..., 1642
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2. Record Nr.	UNINA9911006700903321
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schedules; 4.3 Alternating mashing conditions; 4.4 Mashing biochemistry
4.5 Mashing and beer flavour 4.6 Spent grains; 4.7 References; 5 The
preparation of grists; 5.1 Intake, handling and storage of raw materials;
5.2 The principles of milling; 5.3 Laboratory mills; 5.4 Dry roller
milling; 5.5 Impact mills; 5.6 Conditioned dry milling; 5.7 Spray steep
roller milling; 5.8 Steep conditioning; 5.9 Milling under water; 5.10
Grist cases; 5.11 References; 6 Mashing technology; 6.1 Introduction;
6.2 Mashing in; 6.3 The mash tun; 6.4 Mashing vessels for decoction,
double mashing and temperature-programmed infusion mashing
systems; 6.5 Lauter tuns; 6.6 The Strainmaster
6.7 Mash filters 6.8 The choice of mashing and wort separation
systems; 6.9 Other methods of wort separation and mashing; 6.10
Spent grains; 6.11 Theory of wort separation; 6.12 References; 7 Hops;
7.1 Introduction; 7.2 Botany; 7.3 Cultivation; 7.4 Drying; 7.5 Hop
products; 7.6 Pests and diseases; 7.7 Hop varieties; 7.8 References; 8
The chemistry of hop constituents; 8.1 Introduction; 8.2 Hop resins;
8.3 Hop oil; 8.4 Hop polyphenols (tannins); 8.5 Chemical identification
of hop cultivars; 8.6 References; 9 Chemistry of wort boiling; 9.1
Introduction; 9.2 Carbohydrates
9.3 Nitrogenous constituents 9.4 Carbohydrate-nitrogenous constituent
interactions; 9.5 Protein-polyphenol (tannin) interactions; 9.6 Copper
finings and trub formation; 9.7 References; 10 Wort boiling,
clarification, cooling and aeration; 10.1 Introduction; 10.2 The
principles of heating wort; 10.3 Types of coppers; 10.4 The addition of
hops; 10.5 Pressurized hop-boiling systems; 10.6 The control of
volatile substances in wort; 10.7 Energy conservation and the hop-boil;
10.8 Hot wort clarification; 10.9 Wort cooling; 10.10 The cold break;
10.11 Wort aeration/oxygenation; 10.12 References
11 Yeast biology

Sommario/riassunto

Brewing is one of the oldest and most complex technologies in food and beverage processing. Its success depends on blending a sound understanding of the science involved with an equally clear grasp of the practicalities of production. Brewing: science and practice provides a comprehensive and authoritative guide to both of these aspects of the subject. After an initial overview of the brewing process, malts, adjuncts and enzymes are reviewed. A chapter is then devoted to water, effluents and wastes. There follows a group of chapters on the science and technology of mashing, including grist preparation. The next two chapters discuss hops, and are followed by chapters on wort boiling, clarification and aeration. Three chapters are devoted to the important topics of yeast biology, metabolism and growth. Fermentation, fermentation technologies and beer maturation are then reviewed, followed by a consideration of native African beers. After a discussion of brewhouses, the authors consider a number of safety and quality issues, including beer microbiology and the chemical and physical properties of beer, which contribute to qualities such as flavour. A final group of chapters cover packaging, storage, distribution and the retail handling of beer. Based on the authors unrivalled experience in the field, Brewing: science and practice is a standard work for the industry.
