1. Record Nr. UNINA9911020453203321 **Autore** Boulton Chris (Christopher M.) Titolo Brewing yeast and fermentation / / Chris Boulton and David Quain Oxford, : Blackwell Science, 2001 Pubbl/distr/stampa **ISBN** 9780470999400 (e-book) 9780632054756 (hbk.) 9781405152686 (pbk.) 1-281-31277-0 9786611312770 0-470-99941-1 0-470-99940-3 Descrizione fisica 1 online resource (xii, 644 p.) : ill Altri autori (Persone) QuainDavid Disciplina 663.33 663.42 663/.42 Soggetti Yeast **Brewing** Llevats Elaboració de cervesa Llibres electrònics Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Description based upon print version of record. Note generali 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 Fermenta n and post-fermentation processes; 2.4 Wort composition; 2.4.1 Carbohydrates; 2.4.2 Nitrogenous components; 2.4.3 Polyphenols;

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Sommario/riassunto

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.

4.3.3.2 Cell division and brewery fermentation