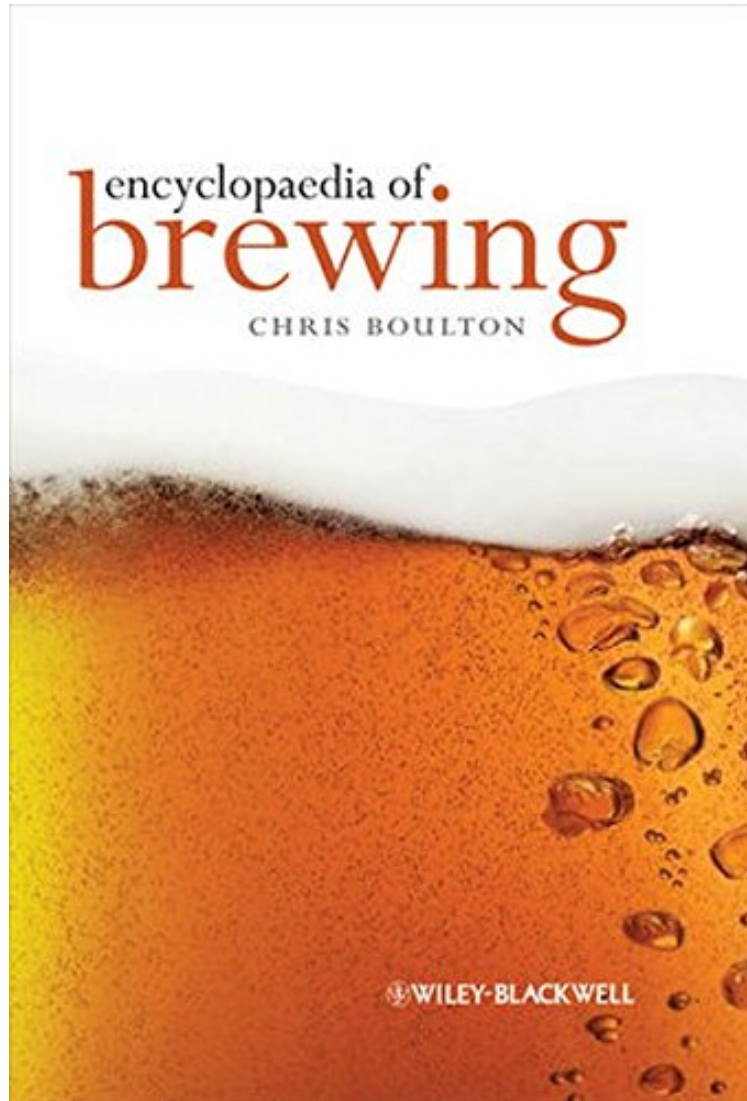


(Download pdf ebook) Encyclopaedia of Brewing

Encyclopaedia of Brewing

From Wiley-Blackwell
*ebooks | Download PDF | *ePub | DOC | audiobook*



#2030466 in Books 2013-08-05Original language:EnglishPDF # 1 9.70 x 1.30 x 6.90l, .0 #File Name:
1405167440716 pages | File size: 32.Mb

From Wiley-Blackwell : Encyclopaedia of Brewing before purchasing it in order to gage whether or not it would be worth my time, and all praised Encyclopaedia of Brewing:

2 of 2 people found the following review helpful. Encyclopaedia of BrewingBy D. A. ThomasSeven hundred compared to nine hundred pages; 155 vs. 92 definitions of beer styles; thirty vs. forty-six biographies, and one author rather than 168 contributors. These are a few of the compulsory comparisons, respectively, between the brand new encyclopaedia of brewing by Chris Boulton (Wiley-Blackwell, 2013) and last years's The Oxford Companion to Beer edited by Garrett Oliver (Oxford University Press, 2012), reviewed in the December, 2011 issue of this

journal. Chris Boulton's encyclopaedia of brewing lays out an extensive mixture of archaic brewing terms like Achel, Algoraba, Blisk, Bor, Butt, Dinkel, Diod dail, Entire, Faba amara, Fret, Gustatores cerevisiae, Het pint, Humuleta, Meerts Bier, Multum, Norkies, Quassia, Umqombothi, and Zythum; along with scores of contemporary brewing and brewery laboratory concepts such as ABD medium, Amadori rearrangement, brewing with seawater, cyfluthrin, dagger nematodes, direct epifluorescence filter technique, ESR, fieldbus and profibus, the Gilbertini Nucleocounter, Hayflick limit, impedimetry, mean hydraulic radius, phlobaphene, Quebec beer drinkers' cardiomyopathy, space barley, tegestologist and SMAsh brewing. Who knew there were ten different 'degrees' of measurements of density? These include Balling, Baumé, Belgian, Brix, Gay-Lussac, general hardness, Plato, Réaumur, saccharin and Twaddle. We do now. Boulton also defines more than 300 terms relating to barley and hops varieties, agronomy and processing equipment. There are eight pages about water chemistry and sourcing, fourteen pages on wort production and equipment and thirty-five pages dedicated to yeast and fermentation characterisations. All the Burtons, namely Burtonisation of water, Burton Pale Ale, Burton snatch, Burton union set and Burton union system, are described, along with the many faces of Ethyl acetate, hexanoate and octanoate. Ever wonder why the UK and US employ different gallon and barrel measures? Read why here. The encyclopaedia has a useful number of crisply-drawn diagrams that help illustrate things like: abscisic acid, amino acids, amylopectin, Asahi vessels, attenuation rate, beer slippers, Burton Union system, chemostats, cold break formation, continuous and decanter centrifuges and rotational dynamics, conical steep tanks, cylindroconical fermenters, ESR measurement of flavour stability, in-line and in-tank density meters, stages of fermentation, manual and automated grain samplers, hammer and six-row malt mills, haze meter light scattering, hop backs, hydrometers, brewkettles, lauter and mash tuns, malt modification, plate and frame heat exchangers, steam strippers, the 'pre-masher', VDK formation and removal, fluid flow in whirlpools and wort heaters, and barley kernel and yeast cell physiology. Handy tables list adjuncts, amino acids, beer haze measurement and malt flour sieves in ASBC and EBC units, cold and hot break composition, disinfectants used in brewing, enzymes, polyphenols, prolamins, UK beer container volumes, vitamin content in beer and wild yeast species. Further to the brewing biographies, it is noteworthy that the encyclopaedia author wisely chose to only list brewers, martyrs, scientists and saints that are long-dead, and therefore of historic interest, rather than treading the slippery slope followed by the Oxford Companion in also listing a handful of living brewing luminaries, at the risk of slighting many of their contemporaries. After you get over the sticker shock of its not-inconsiderable price tag, Professor Boulton's encyclopaedia of brewing will wow you with its prodigious amount of research, organization, comprehensiveness, print quality and value. It is worth every penny.

The only encyclopedia of its kind, Encyclopedia of Brewing provides a comprehensive description of terms which relate to the science and technology of beer, allied beverages, and the brewing and malting processes. The extensive and authoritative coverage provides an appropriately detailed description of each term under consideration, supplemented with diagrams and photographs where relevant. This essential first point of reference for information on brewing science offers commercial brewers and allied traders worldwide, as well as the burgeoning North American craft brewing sector, with an international perspective.

As a biochemist, I found an excellent section on enzymes and brewing. There are also definitions of the terms extract, kettle hops, green beer and micronised grains. (Chemistry Industry, 20 November 2013) From the Back Cover Encyclopaedia of Brewing provides a comprehensive description and explanation of all terms which relate to the science and technology of beer, allied beverages and the brewing and malting processes. The Encyclopaedia's unrivalled coverage is extensive enough to provide an appropriately detailed description of each term under consideration, supplemented in many cases with diagrams and photographs. Offering an international perspective, the book includes descriptions of the terms used in: the brewing process, from raw materials through to packaging the biochemistry, microbiology and genetics which underpin brewing laboratory methods used for the analysis of beer and raw materials quality assurance/control systems and standards hygiene and cleaning processes small- and large-pack packaging engineering of malting, brewing, packaging and dispense beer flavour chemistry historical context legislation relevant to brewing Encyclopaedia of Brewing is the only book of its kind, and is destined to become the essential and authoritative first point of reference for brewing science. About the Author Chris Boulton is currently lecturer and Professor in Brewing Science at the University of Nottingham, and formerly spent some 25 years with Bass Brewers and latterly Molson Coors UK.