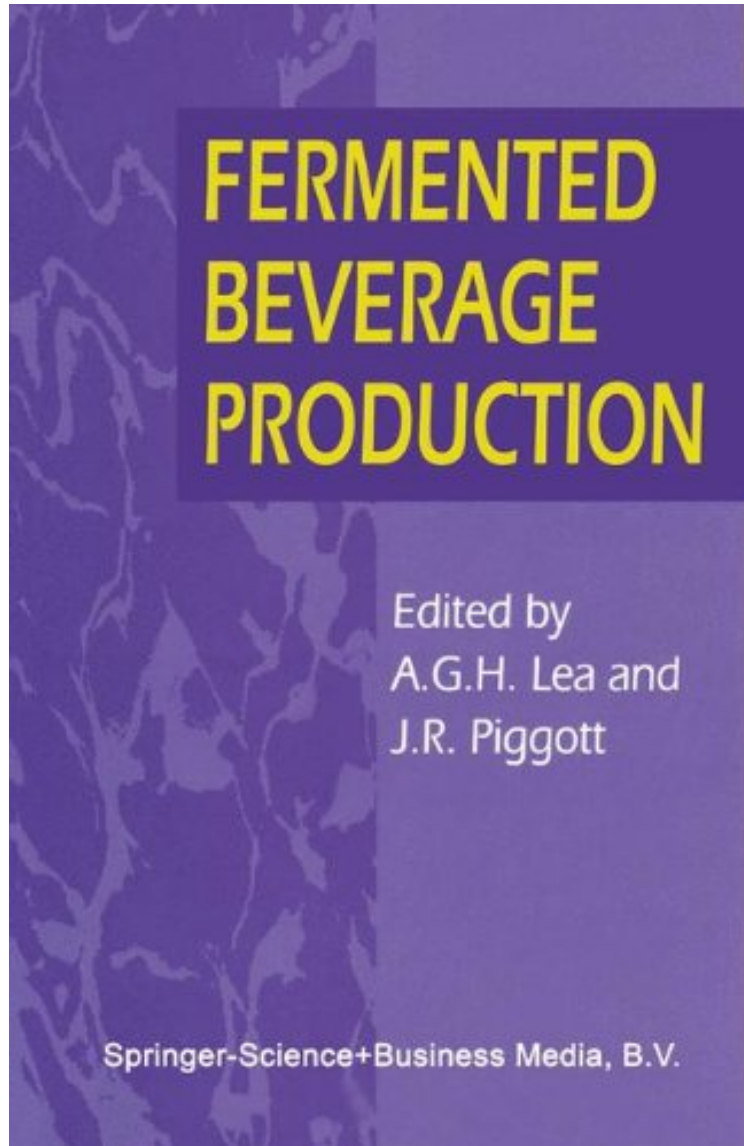


# Fermented Beverage Production

*Andrew G.H. Lea, John R. Piggott*  
DOC | \*audiobook | ebooks | Download PDF | ePub



 Download

 Read Online

#2560113 in Books 2013-03-03 2013-10-04Original language:EnglishPDF # 1 9.25 x 1.01 x 6.10l, 1.37  
#File Name: 1475752164428 pages | File size: 57.Mb

**Andrew G.H. Lea, John R. Piggott : Fermented Beverage Production** before purchasing it in order to gage whether or not it would be worth my time, and all praised Fermented Beverage Production:

14 of 14 people found the following review helpful. The best book of its kind .By T. OneillI have spent thousands of dollars and built a sizable library over the years on the subject of spirits and their production with an eye on some day opening a cidery and or a small distillery. Without a doubt this is the most comprehensive and informative book I have found. This book approaches the subject matter in a scientific strait forward manner supplying details at a level

necessary to anyone interested in entering the industry. If I had to pick one book on alcoholic beverage production this is the the book .It is the only book I have found that spells out the details without the reader feeling the authors either don't know the subject matter or they are intentionally omitting "trade secrets".Mandatory reading for everyone in the business or thinking of getting in.Note : I require all new employees to read this book. It is not cheap but worth every penny.3 of 3 people found the following review helpful. What every brewer needs to know.By zatsIt's pretty much all here. Past, Present, Future.This tome provided me with plenty of historical context; as in "how they used to brew" coupled with the current science of the brewing art.I really appreciated not only the "how" but also the "why" of fermented beverage preparation.1 of 1 people found the following review helpful. Well done, distilled from the heart.By CiderdanThis is a very detailed, concisely worded book that explains in great detail all aspects of fermented beverages. The best I've ever encountered and answered all the questions I could ever have even pondered. Worth the price for the knowledge gained. Didn't give 5 stars as I leave that for miracles. This is close.

The production of fermented beverages is nowadays a technically sophisticated business. Many people outside it, however, even if they are familiar with the food industry overall, fail to appreciate just what advances have been made in the last twenty or thirty years. In part this is due to the blandishments of advertising, which tend to emphasise the traditional image for mass market promotion at the expense of the technological skills, and in part due to a lack of readily available information on the production proshy; cesses themselves. This book attempts to remedy the balance and to show that, far from being a quaint and rustic activity, the production of fermented beverages is a skilled and sophisticated blend of tradition and technology. We have chosen to organise the book principally by individual beverages or groups of beverages, with the addition of a number of general chapters to cover items of common concern such as fermentation biochemistry, adulteration, filtration and flavour aspects. While we have tried to eliminate excessive duplication of information, we make no apologies for the fact that certain important aspects (e. g. the role of sulphur dioxide in wine and cidermaking) are discussed on more than one occasion. This only serves to underline their importance and to ensure that each chapter is moderately self-contained.

about the first edition: "[...]an authoritative overview of fermented beverage production in the 1990s." (Fruit Processing) "The essential science and technology underpinning a diversity of alcoholic beverages is presented in this splendid volume[...] it provides [an overview] of the (virtual) totality of fermented beverages." (Chemistry and Industry)