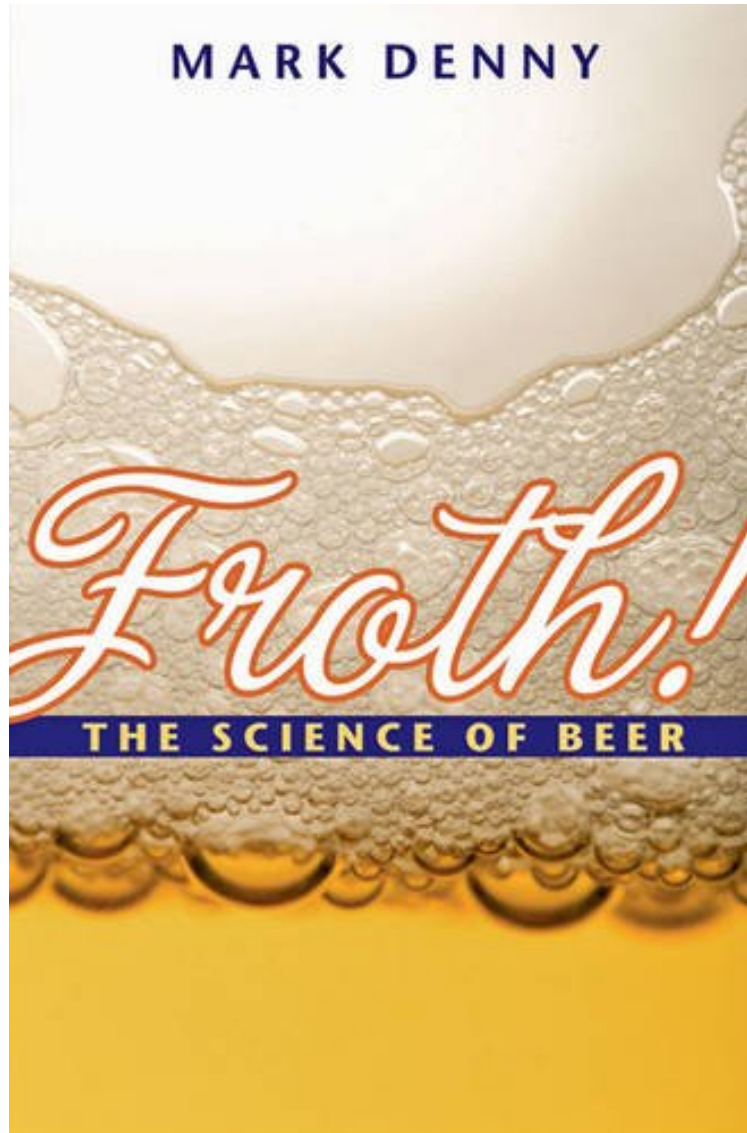


(Read free) Froth!: The Science of Beer

## Froth!: The Science of Beer

Mark Denny

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**Mark Denny : Froth!: The Science of Beer** before purchasing it in order to gage whether or not it would be worth my time, and all praised Froth!: The Science of Beer:

0 of 0 people found the following review helpful. Good book but somewhat dullBy SashThis book helped me get a basic understanding of the science of beer, but Mark is a home brewer at heart and will discuss his own methods in brewing which sometimes dont click with the professional methods I use. I learned a couple of things but I also grudged on a couple of methods he stated and said to do several times. This is not a book for someone who is looking for complete brew science, this book is about brewing beer for homebrewers and does not get too technical and when

it does he explains some of the detail but leaves the reader a little lost. 0 of 0 people found the following review helpful. Good read By walker 306 I have enjoyed reading this book. It's easy to read and is packed with humor. The facts given about the history of brewing is excellent. 0 of 0 people found the following review helpful. Four Stars By K.R. Nice!

Ever wonder where the bubbles in your beer came from, which way they are going, and why? Have you considered the physical differences among ales, lambics, and lagers? Do you contemplate your pint? Accomplished homebrewer and physicist Mark Denny has crafted a scientifically sound and witty investigation of the physics and chemistry of beer. He recounts and explains the history of and key technological advances in brewing, provides basic instructions for making your own?including a scientific-yet-accessible account of the changes in appearance during each stage of the process?and looks at the fascinating physical phenomena contained within a pint of beer. Along the way he defines the main concepts and terms involved in the process and shows how you can subject the technical aspects of brewing to scientific analysis. If you've ever been curious about how beer is made, why it froths so well, and what makes different types... well... different, then Froth! is for you.

"Mark Denny's beer book is different. Neither an 'ultra-technical account of the brewing process' nor a 'how-to plus a lot of recipes,' Froth! is a theoretical physicist's exploration of the math and science behind the beer-brewing process. Packed with humor, history, and DIY enthusiasm, Denny shares with readers how he uses physics to homebrew his own beers that froth higher and taste better." (Seed Magazine) "Froth! offers a delicious blend of history and science that will delight beer aficionados and science buffs everywhere." (Book of the Month Club) "Accomplished home brewer and physicist Mark Denny has crafted a scientific yet extremely accessible, investigation of the physics and chemistry of beer." (Beers of the World Magazine) "Froth! is a nice read, garnished with just the sort of wit I'd expect from a British-born beer aficionado. It will be especially useful to home brewers, as it explains step by step how to make the stuff yourself." (Andy Coghlan New Scientist) "Froth! earns a solid 'A' for bringing science, brewing, and good writing together." (Beerfestivals.org) "For a scientist, Denny's approach is delightfully down to earth... There's plenty for the beerophile in Froth!" (Vince Costanzo The Age) "Denny provides a scientifically sound and often witty investigation of the physics and chemistry of beer." (Greg Rienzi JHU Gazette) "Beer is intriguing enough, but Denny's enjoyment of the subject adds to the fun." (Stephanie Stone SpinSheet) "A lively yet scientific examination of the physics and chemistry of beer." (Midwest Book ) "Books about beer tend to be either purely descriptive or wholly scientific. Rarely does a book combine the two, much less with genuine wit and charm. Froth!... is the exception. It is a great joy to read and contains a wealth of information for a wide audience... Highly recommended." (Choice) "Denny... keeps the book interesting with his light and informal writing style and a good sense of humor... Froth! is a perfect book for the home-brewing beer aficionado who is looking for more than 'Brewing 101' but less than a master's degree in the subject." (Megan Just Sacramento Book ) "Anyone with an interest specifically in how traditional craft relates to science-based industry would also find Froth! an entertaining and illuminating case study." (Joseph Schultz Technology and Culture) "If Mark Denny brews his brew as good as his wit, I'll be round to his house in a flash." (Dr. Andy Alexander, University of Edinburgh) About the Author After earning a Ph.D. in theoretical physics from Edinburgh University, Mark Denny pursued research at Oxford University from 1981 to 1984, then moved into a career in industry. He is the author of Ingenium: Five Machines That Changed the World; Blip, Ping, and Buzz: Making Sense of Radar and Sonar; and Float Your Boat! The Evolution and Science of Sailing, all of which are published by Johns Hopkins. Denny is now semi-retired and lives on Vancouver Island.