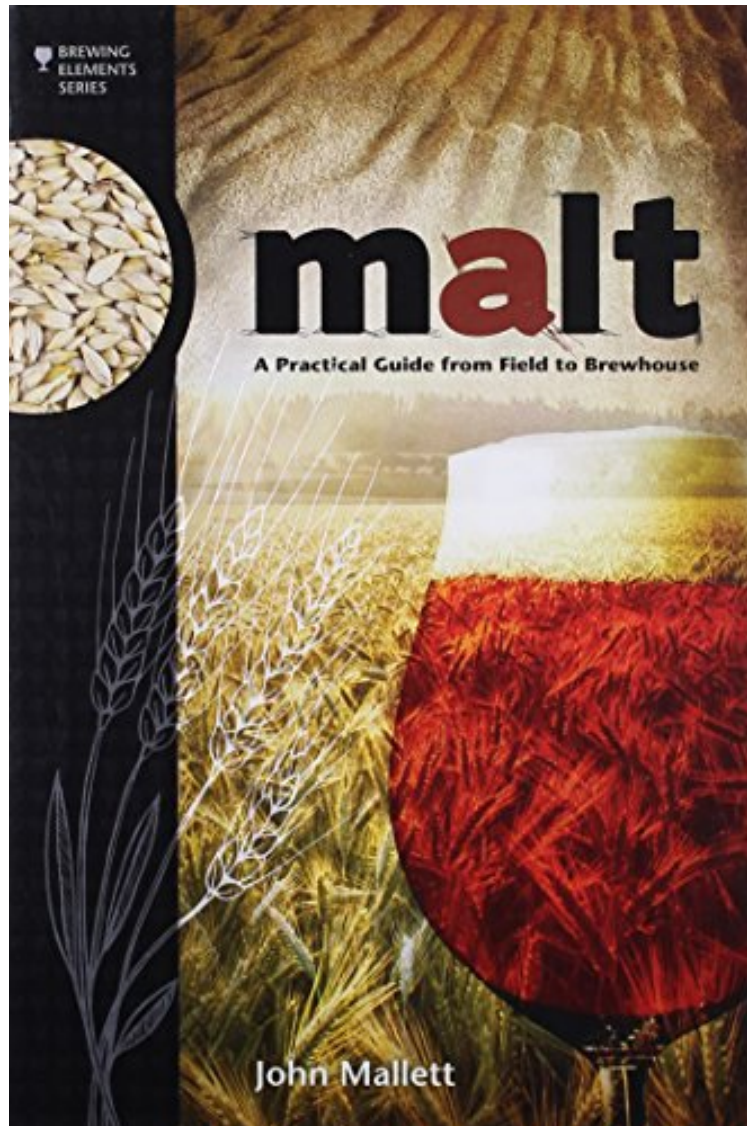


[Download] Malt: A Practical Guide from Field to Brewhouse (Brewing Elements)

Malt: A Practical Guide from Field to Brewhouse (Brewing Elements)

John Mallett

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#21899 in Books Brewers Publications 2014-12-30Original language:EnglishPDF # 1 8.78 x .77 x 6.12l, .0
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John Mallett : Malt: A Practical Guide from Field to Brewhouse (Brewing Elements) before purchasing it in order to gage whether or not it would be worth my time, and all praised Malt: A Practical Guide from Field to Brewhouse (Brewing Elements):

3 of 3 people found the following review helpful. Ok, but Hops and Yeast were better.By sablesurferI am a bit disappointed with this book out of the series. Hops and Yeast were great. Water I have not read. This one is difficult to

follow and there is a combination of not enough clarification and then later too many repeats. Had it for a while now and only halfway through. The information is pretty detailed, just the reading is difficult. 0 of 0 people found the following review helpful. More for the craft brewer than the home brewer. By lori from va. More than you ever wanted to know about malt, mostly directed at craft brewers rather than home brewers. It gets pretty dense at times, considering that my organic chemistry knowledge is limited to one year over twenty years ago. 0 of 0 people found the following review helpful. Engaging and Informative. By Mike. Great mix of science, history, and present-day stories. I learned a ton about malt from this book. A must for any home brewer!

Brewers often call malt the soul of beer. Fourth in the Brewing Elements series, *Malt: A Practical Guide from Field to Brewhouse* delves into the intricacies of this key ingredient used in virtually all beers. This book provides a comprehensive overview of malt, with primary focus on barley, from the field through the malting process. With primers on history, agricultural development and physiology of the barley kernel, John Mallett (Bell's Brewery, Inc.) leads us through the enzymatic conversion that takes place during the malting process. A detailed discussion of enzymes, the Maillard reaction, and specialty malts follows. Quality and analysis, malt selection, and storage and handling are explained. This book is of value to all brewers, of all experience levels, who wish to learn more about the role of malt as the backbone of beer.

About the Author John Mallett has managed all beer production for award-winning Bell's Brewery, Inc. in Kalamazoo, Mich. since 2001, leading many of its brands to near cult status among beer enthusiasts. Throughout his 26-year professional brewing career, Mallett has been recognized for his expertise and leadership in brewery technical education and training. He serves on many boards and technical committees, including the Master Brewers Association of the Americas, Brewers Association, Hop Quality Group, and American Malting Barley Association. He has authored more than 40 brewing technical papers and presentations and, since 1995, is a member of the extended faculty of Siebel Institute of Technology. In 2002, Mallett received the Russell Schehrer Award for Innovation in Craft Brewing.