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Scientific Principles of Malting & Brewing

Charles Bamforth

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Scientific Principles of Malting & Brewing Charles Bamforth
This timely book provides a refreshing update for experienced brewing professionals and a valuable primer on brewing science for anyone new to the science or in need of a current review. It provides reader-friendly coverage of basic brewing chemistry and biochemistry that will be meaningful to anyone with an interest in brewing.

The book addresses the key issues involved with malting, brewhouse operations, fermentation, downstream processing, and product quality. It is comprehensive yet presents the essential science of brewing in a useful and applied manner, without the minutiae of a research monograph. Readers get the details they need to improve their knowledge and understanding of the entire brewing process from barley to beer. Industry newcomers and seasoned brewing professionals will find this to be a versatile sourcebook.

In Scientific Principles of Malting and Brewing, the author reveals the approach taught in his university courses on malting and brewing science. Bamforth is a well-respected brewing educator and Chair of the Department of Food Science and Technology at the University of California, Davis. His many years of experience teaching on this topic are evident in his clear and concise approach to every chapter. His influential research on beer quality, including the stability of beer flavor and foam, make him a particularly qualified expert. With this strong background, he has written a book that fills a significant need for an up-to-date teaching text to help prepare students for technical careers in brewing science.

Contents
Introduction; Basics of Malting and Brewing; Beer Types; The Quality and Wholesomeness of Beer; Barley and Malting; The Components of Barley and Their Degradation During Malting and Mashing; Production of Sweet Wort; Water; Hops; Wort Boiling, Clarification, and Cooling; Sugars; Yeast; Brewery Fermentations; Beer Flavor: Its Nature, Origins, and Control; Downstream Processing: Cold Conditioning, Filtration, and Stabilization; Haze Instability; Flavor Instability; Foam; Gushing; Light Instability; Biological Instability; Packaging; Quality Control and Quality Assurance; Environmental Impacts and Outputs; Appendix 1 Chemistry and Biochemistry for Brewers; Appendix 2 Fundamental Statistics for Brewers; Index

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