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Chemistry : Food Science

Mosher, Michael, Trantham, Kenneth

Brewing Science: A Multidisciplinary Approach

- Provides a comprehensive and detailed overview of each step in the Brewing process from the initial definition of beer through all stages of the brewing process to the packaging of the final product, designed for Introduction to Brewing Science courses
- Delivers a thorough introduction to the chemistry of beer, including organic chemistry, reaction chemistry and molecular representation, with a focus on reactions and control through the brewing process
- Presents text and laboratory exercises designed to grant students the ability to conduct important brewing analysis and pass relevant certificate course examinations in the field

This text finally collects all the introductory aspects of beer brewing science into one place for undergraduate brewing science courses. This expansive and detailed work is written in conversational style, walking students through all the brewing basics from the origin and history of beer to the brewing process to post-brew packaging and quality control and assurance. As an introductory text, this book assumes the reader has no prior knowledge of brewing science and only limited experience with chemistry, biology and physics. The text provides students with all the necessary details of brewing science using a multidisciplinary approach, with a thorough and well-defined program of in-chapter and end-of-chapter problems. As students solve these problems, they will learn how scientists think about beer and brewing and develop a critical thinking approach to addressing concerns in brewing science. As a truly comprehensive introduction to brewing science, *Brewing Science: A Multidisciplinary Approach* walks students through the entire spectrum of the brewing process. The different styles of beer, the molecular makeup and physical parameters, and how those are modified to provide different flavors are listed.

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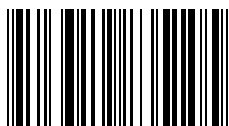
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