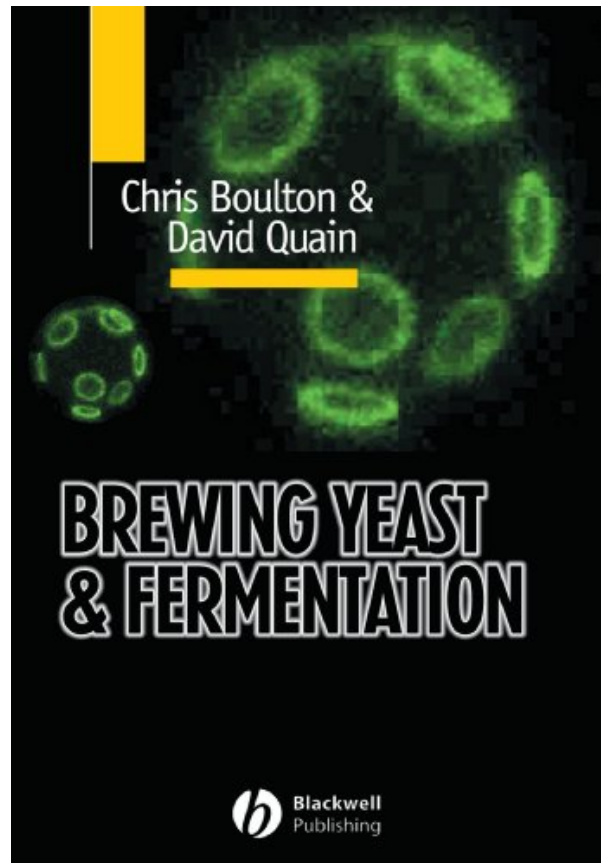
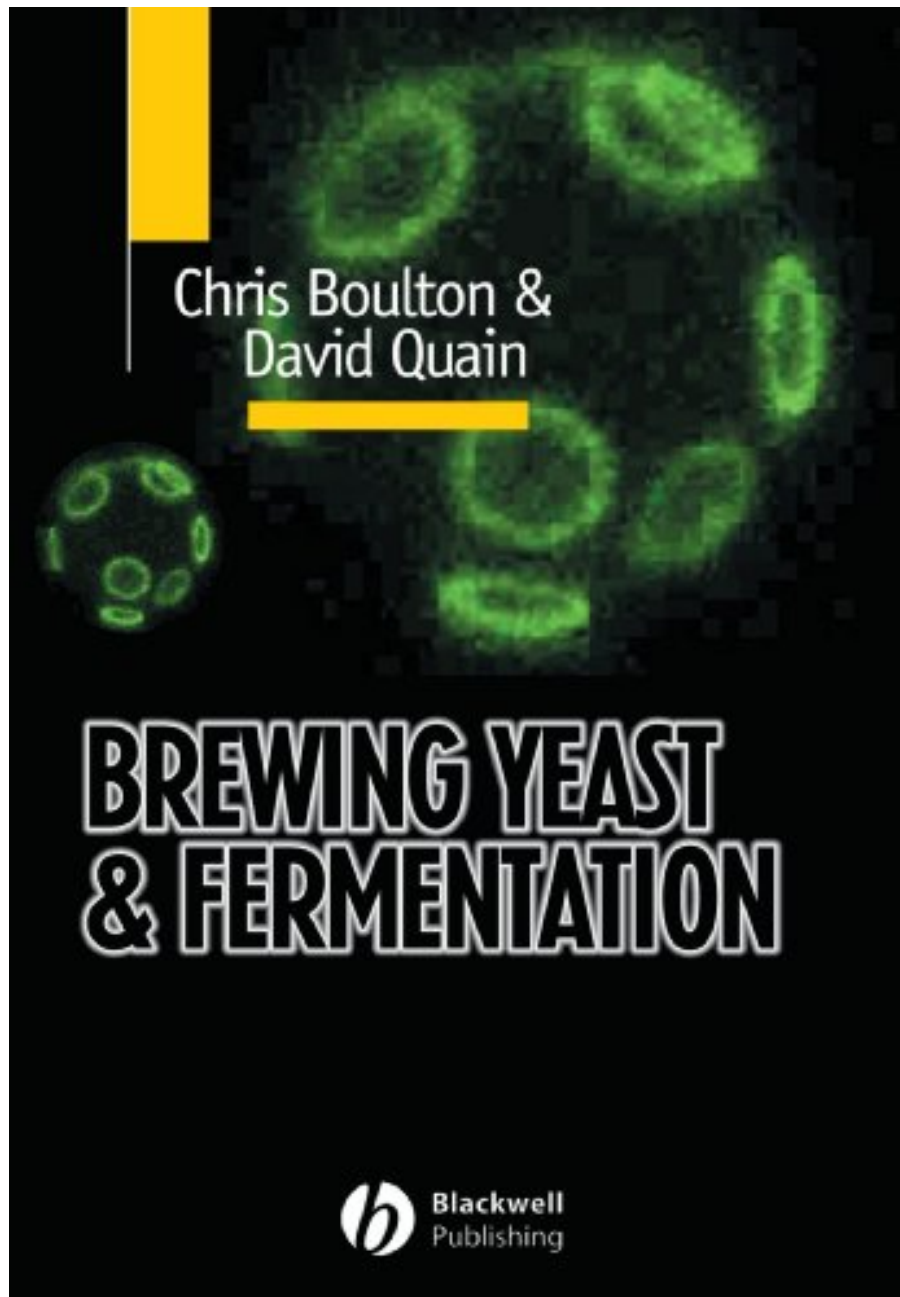


BREWING YEAST AND FERMENTATION BY CHRISTOPHER BOULTON, DAVID QUAIN



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Review

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- Definitive reference work and practical guide for the industry.
- Highly commercially relevant yet academically rigorous.
- Authors from industry leading brewers.

- Sales Rank: #170144 in Books
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Fills the gap

By Amazon Customer

I was very impressed with *Brewing Yeast and Fermentation*. As a home brewer who wants to start producing beer on a commercial scale, I needed to gain a better understanding of the fermentation process. I want to have a good scientific foundation but I have no interest in doing an undergraduate course in microbiology! This book fills the gap. It provides all the scientific background that you will ever need, while remaining practical and giving advice on every step of the beer fermentation process. It is also written in a style that is easy to follow and complex concepts are clearly and simply explained. This book is perhaps a bit of an overkill if you are just starting out as a home brewer, but for anyone who wants a deeper understanding of fermentation and all it entails, I would certainly recommend it.

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