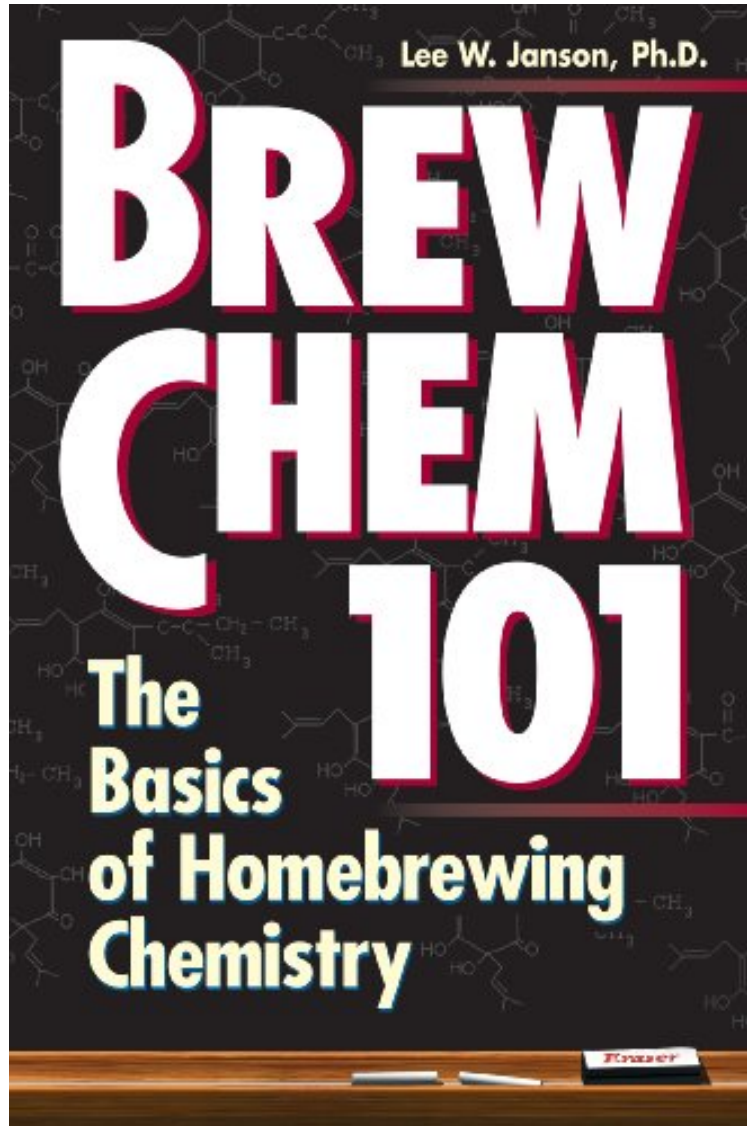


[Download pdf ebook] Brew Chem 101: The Basics of Homebrewing Chemistry

## Brew Chem 101: The Basics of Homebrewing Chemistry

*Lee W. Janson Ph.D.*

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#497002 in BooksColor: Multi Craft Brew 1996-01-10Original language:EnglishPDF # 1 9.00 x .38 x 6.00l, .49 #File Name: 0882669400128 pagesNontechnical language and a highly readable styleExplanations of the chemical reactions at each stage of the brewing process and how to avoid potential problemsA primer on beer tasting and judging | File size: 79.Mb

**Lee W. Janson Ph.D. : Brew Chem 101: The Basics of Homebrewing Chemistry** before purchasing it in order to gage whether or not it would be worth my time, and all praised Brew Chem 101: The Basics of Homebrewing Chemistry:

2 of 2 people found the following review helpful. Weak science and bad brewing practiceBy S. KoueOthers have

given this poor ratings but it was on sale and I thought why not. Save your money. The science is really weak as in you will probably get better explanations from How To Brew. Certainly you will get much better explanations of how to brew. Two examples. He lists the taste areas of the it tounge even though this old model of how we taste has been proven wrong and has not been used in many years. He recommends keeping a lid on the boil kettle, something all the god brewing books recommend against. I expected some chemistry, he hints at it a bit but never really explains any of it. I have gotten a LOT more from basic brewing books. His description of all grain brewing makes me assume he has never done any. He makes it a lot more complicated than it is in practice. He recommends cooling your wort by diluting it radically with cold water, which of course would require you to boil a very concentrated wort, extremely wasteful and only really done by beginning extract brewers. So I can't recommend this book to anyone. It e cover much and so much is very flawed I wouldn't trust what it does cover.0 of 0 people found the following review helpful. Good introduction for Homebrewers with a nontechnical backgroundBy P. MulloyOf the several books out there on brewing chemistry, the majority are too technical for the average homebrewer or beer lover to follow, while those dumbed down for the mass audience frequently say too little of note. Lee Johnson, a homebrewer armed with a Ph.D in biological sciences and biochemistry, nails it. He covers the basic chemistry of beer, the biochemistry of beer, what goes on during fermentation and the chemistry of mashing and sparging. He builds on the readers's understanding of and interest in beer and brewing to present an interesting, easy to follow and nonthreatening introduction to the chemistry of beer and brewing. Janson pulls this together in his two final chapters on understanding and avoiding off flavors and evaluating beer. Chemists and professional brewers probably do not need this book but I highly recommend it for homebrewers without a chemistry background who want a better understanding of their craft.0 of 0 people found the following review helpful. THE BOOK EVEN SAYS 101By KujoBrew Chem 101 Stressing the 101If I were buying a book and it said 101 I would then figure it to be the basics in homebrewing chemistry and then if I forgot what 101 was implying there is a handy little subtitle that says THE BASICS OF HOMEBREWING CHEMISTRY. After reading some reviews I almost didn't buy this book, but thankfully I decided to buy it anyways. The negative reviews depicting this as not advanced enough are from very, we'll say strange individuals. This books lives up to the promise of 101 and has basic chemistry involved throughout the book. This is senior high school to 101 college type chemistry and is a great addition to brewing chemistry as Janson has done something no one else has done and that is published a very polished introduction to brewing chemistry. The best part of the book is that it is well sourced and at every page he is telling you where you can get further information on certain subjects. I only remove 1 star because I believe the appendices could have been much more extensive.

Understand the science that goes into making your favorite beverage. This crash course in brewing chemistry makes it easy for every homebrewer to make better beer. Using simple language and helpful diagrams, Lee W. Janson guides you through every chemical reaction in the brewing process and explains how you can avoid potential problems. Steer away from common mistakes in taste, fermentation, and alcohol content, and use your newfound knowledge to successfully brew your most delicious beer yet.

From BooklistAlthough Janson claims this course in chemistry for the nonchemist is for "the homebrewer whether beginner or expert," it likely will be of most help to the intermediate or advanced home-brewer eager to fine-tune and standardize output. Janson tries to keep the hard science to a minimum and explains terms and processes fully and clearly. Still, he charts a lot of molecular structures, but his explanations are so comprehensive and his perception of common home-brewing problems so canny that the technical material won't drive readers away. The chapter on avoiding "off" flavors alone is worth the price of the book, and the chapter on evaluating beer and the insightful glossary just make it better. So if you are concerned about flocculation and avoiding that "baby diaper" or "skunky" taste and aroma, make this required reading. Mike Tribby "...carefully written and easy to read. This is a book that even nontechnical brewers can read to advantage." -- George Fix, Ph.D., author of Principles of Brewing ScienceFrom the Back Cover Now every homebrewer can make better beer simply by knowing the basic science behind the components of beer and fermentation. Do you need to have an advanced science degree to understand brewing chemistry? Certainly not! Any brewer, explains author Lee W. Janson, can understand the basic details of the life of a yeast or the careless steps that produce those annoying off-flavors -- and learn how to avoid them. Brew Chem 101 features: -- Nontechnical language and a highly readable style -- Explanations of the chemical reactions at each stage of the brewing process and how to avoid potential problems -- A primer on beer tasting and judging