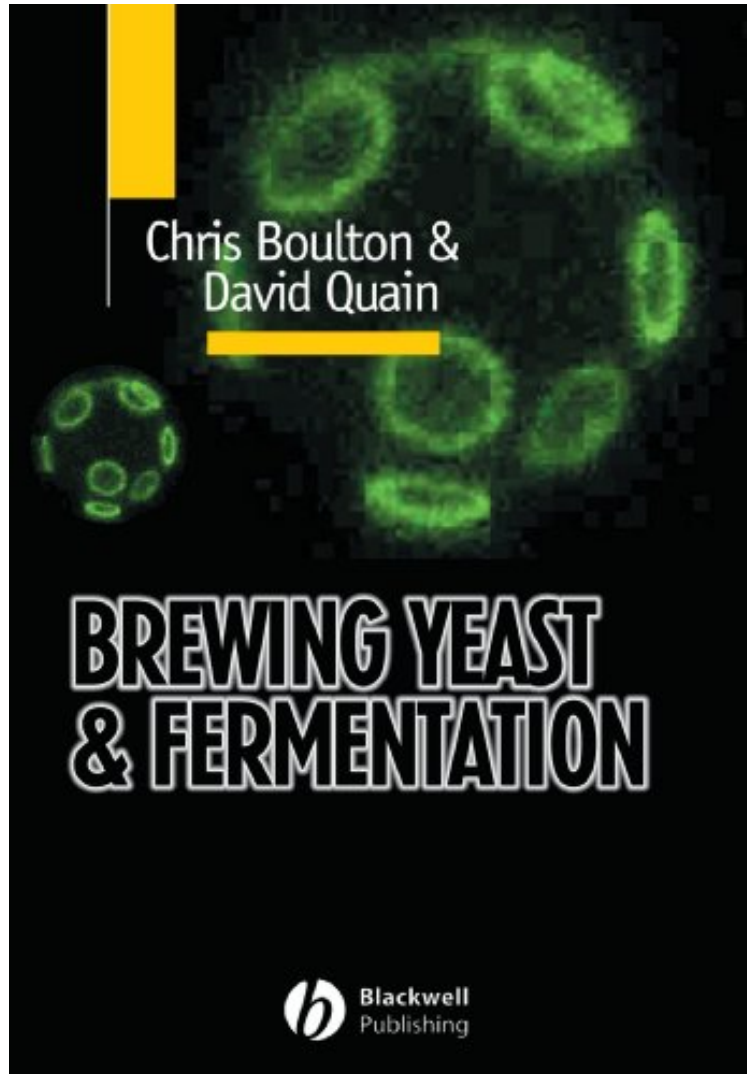


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## Brewing Yeast and Fermentation

*Christopher Boulton, David Quain*

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8 of 8 people found the following review helpful. Fills the gap By 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. 1 of 1 people found the following review helpful. Brew House Bible and More By Cynthia M. Schultz The bible of brewing yeast and fermentation. The absolute best I have found that is steeped in actual Scientific studies and based on fact. I use this book almost every day in my role as head of quality at a regional craft brewery. 0 of 1 people found the following review helpful. very good By Adriano Bovovero very good book, very interesting and very informative about yeast and fermentation. A book for all. professional brewer and homebrewer

Now Available for the First Time in Paperback! This unique volume provides a definitive overview of modern and traditional brewing fermentation. Written by two experts with unrivalled experience from years with a leading international brewer, coverage includes all aspects of brewing fermentation together with the biochemistry, physiology and genetics of brewers' yeast. Brewing Yeast and Fermentation is unique in that brewing fermentation and yeast biotechnology are covered in detail from a commercial perspective. Now available for the first time in paperback, the book is aimed at commercial brewers and their ingredient and equipment suppliers (including packaging manufacturers). It is also an essential reference source for students on brewing courses and workers in research and academic institutions. Definitive reference work and practical guide for the industry. Highly commercially relevant yet academically rigorous. Authors from industry leading brewers.

It is easily the most comprehensive book on the subject, now reissued in paperback at a more accessible price. The wealth of detail is extraordinary and the scholarship displayed by the authors, who between them have over 50 years experience of microbiological research in the brewing industry, is exemplary. It is a splendid, well produced and clearly illustrated book. It will continue to be the definitive text for the foreseeable future. Microbiology Today, November 2006 "This is a must-have book [and] will be used as a prime reference text for many years; should be in every brewing library, and on the bookshelf of anyone who has an interest in brewing yeast and fermentation at the advanced level; it has very rapidly become the first reference book I turn to when looking for detailed information on yeast; highly recommended." Inge Russell, Journal of The Institute of Brewing Vol 109, No. 2, 2003 "a valuable resource for researchers in industry or academia interested in beer fermentation." Journal of Food Quality, Vol 25:3, Food Nutrition Press Inc. "Recommended to all researchers with an interest in yeast technology and brewing fermentation" E-Streams, 2002 "This book provides a definitive review of modern and traditional brewery fermentation." Cerevisia, Belgian Journal of Brewing and Biotechnology, Vol 30, 2005 It is easily the most comprehensive book on the subject, now reissued in paperback at a more accessible price. The wealth of detail is extraordinary and the scholarship displayed by the authors, who between them have over 50 years experience of microbiological research in the brewing industry, is exemplary. It is a splendid, well produced and clearly illustrated book. It will continue to be the definitive text for the foreseeable future. Microbiology Today, November 2006 "This is a must-have book [and] will be used as a prime reference text for many years; should be in every brewing library, and on the bookshelf of anyone who has an interest in brewing yeast and fermentation at the advanced level; it has very rapidly become the first reference book I turn to when looking for detailed information on yeast; highly recommended." Inge Russell, Journal of The Institute of Brewing Vol 109, No. 2, 2003 "a valuable resource for researchers in industry or academia interested in beer fermentation." Journal of Food Quality, Vol 25:3, Food Nutrition Press Inc. "Recommended to all researchers with an interest in yeast technology and brewing fermentation" E-Streams, 2002 "This book provides a definitive review of modern and traditional brewery fermentation." Cerevisia, Belgian Journal of Brewing and Biotechnology, Vol 30, 2005 From the Back Cover This unique volume provides a definitive overview of modern and traditional brewing fermentation. Written by two experts with unrivalled experience from years with a leading international brewer, coverage includes all aspects of brewing fermentation together with the biochemistry, physiology and genetics of brewers' yeast. Brewing Yeast and Fermentation is unique in that brewing fermentation and yeast biotechnology are covered in detail from a commercial perspective. Now available for the first time in paperback, the book is aimed at commercial brewers and their ingredient and equipment suppliers (including packaging manufacturers). It is also an essential reference source for students on brewing courses and workers in research and academic institutions.