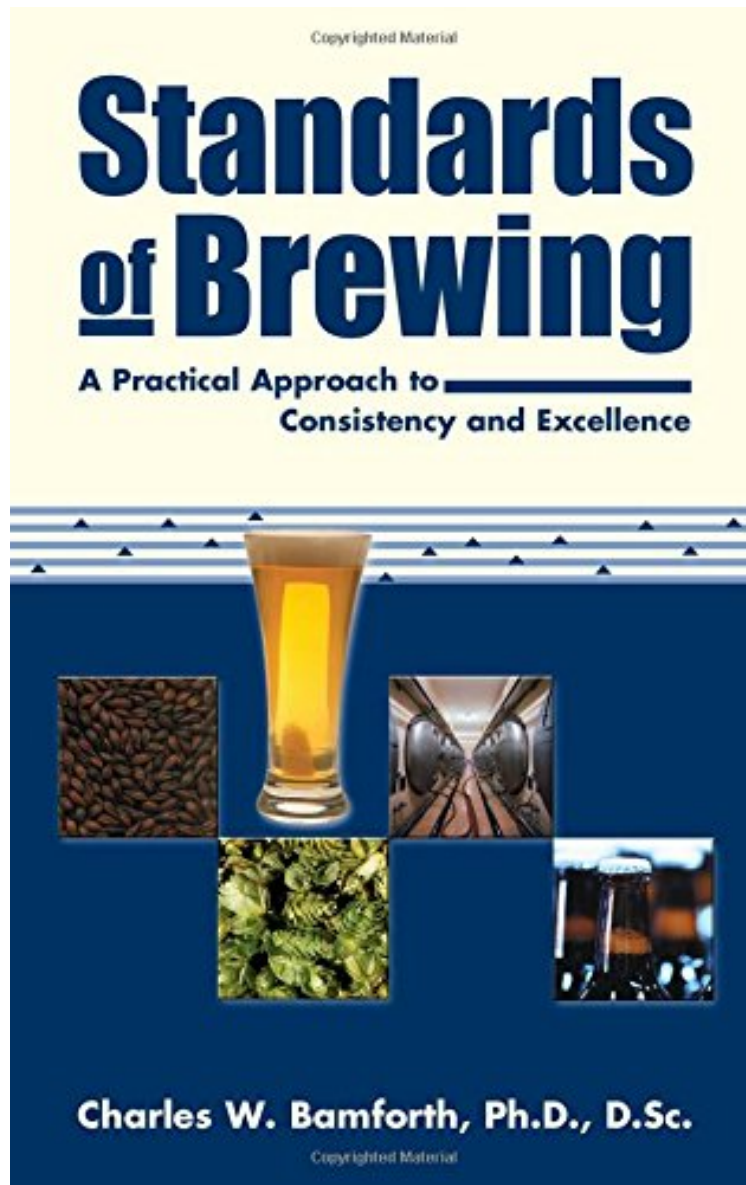


(Download pdf ebook) Standards of Brewing: Formulas for Consistency and Excellence

# Standards of Brewing: Formulas for Consistency and Excellence

*Charles W. Bamforth*

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#153021 in Books Brewers Publications 2002-07-31Original language:EnglishPDF # 1 8.66 x .45 x 5.44l,  
.58 #File Name: 0937381799250 pages | File size: 42.Mb

**Charles W. Bamforth : Standards of Brewing: Formulas for Consistency and Excellence** before purchasing it in order to gage whether or not it would be worth my time, and all praised Standards of Brewing: Formulas for Consistency and Excellence:

5 of 5 people found the following review helpful. ReviewBy SpankyThe other reviews written here are spot on. It really isn't applicable for home brewers but was informative. I also purchased the book knowing it would be of little

practical use as a home brewer. I am curious to understand for whom some of the chapters were written, again, speaking as a home brewer. It seemed to me that anyone that has reached a position to be tasked with some of the tests he described should already know very well the lab procedures he describes in a somewhat higher level language. In other words, anyone that needs to know how to do it probably already knows and those that don't won't learn how to do it from this book. The statistics part was great and he gives some good advice as far as not collecting and fussing over data that will never be properly studied. The author obviously knows his subject and has great experience in the field. I do recommend the for those home brewers that enjoy the theoretical side of brewing. For those professionals looking detailed information on the subject, take the author's 5 month class in California! 0 of 0 people found the following review helpful. Wonderful! By Dark Kunoichi Excellent shape book! Can't wait to use it for my studies (going into Fermentation Science at Central Michigan University). Thanks! 0 of 0 people found the following review helpful. Must have for any brewery. I keep two copies ... By Joe Wilson Must have for any brewery. I keep two copies of this book on hand so I can loan one out and have another for my reference.

This book is for all brewers, whether they consider brewing to be art or science. Its simple aim is to highlight what measurements (the numbers) can do to produce product consistency and excellence, by achieving control over raw materials and the brewing process.

About the Author Dr. Charlie Bamforth is the Anheuser-Busch Endowed Professor of Malting Brewing Sciences at UC Davis. He has been part of the brewing industry for some 33 years. He is formerly Deputy Director-General of Brewing Research International, Research Manager and Quality Assurance Manager of Bass Brewers. He is a Special Professor in the School of Biosciences at the University of Nottingham, England and was previously Visiting Professor of Brewing at Heriot-Watt University in Scotland. Charlie is a Fellow of the Institute of Brewing Distilling, Fellow of the Society of Biology and Fellow of the International Academy of Food Science and Technology. Bamforth is Editor in Chief of the Journal of the American Society of Brewing Chemists, is on the editorial boards of several other journals and has published innumerable papers, articles and books on beer and brewing. His latest contributions have been *The Brewmaster's Art*, a 7-CD recording in The Modern Scholar series, and *Beer is Proof God Loves Us: Reaching for the Soul of Beer and Brewing* (FT Press, 2010). In October 2010, he was on The Honor Roll as one of the 20 professors who are changing the classroom in the U.S. from *Playboy* magazine.