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Journal of the American Society of Brewing Chemists

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Volume 63(2), 2005

Effects of Three *Fusarium* Species on the Quality of Barley and Malt. T. Sarlin, A. Laitila, A. Pekkarinen, and A. Haikara. *JASBC*, Vol. 63(2), 2005, pp. 43–49.

Tryptic Digests of Sorghum Malt Sprouts: An Assessment of Their Usefulness as Organic Nitrogen Sources for the Yeast *Saccharomyces cerevisiae*. L. I. Ezeogu and J. C. Ogbonna. *JASBC*, Vol. 63(2), 2005, pp. 50–56.

Evaluation of Microsatellite Detection Using Autoradiography and Capillary Electrophoresis in Hops. E. L. Peredo, R. Arroyo-García, J. M. Martínez-Zapater, and M. Á. Revilla. *JASBC*, Vol. 63(2), 2005, pp. 57–62.

Effect of Amyloglucosidase on Properties of Lager Beers Produced from Sorghum Malt and Waxy Grits. D. A. Urias-Lugo and S. O. Serna Saldívar. *JASBC*, Vol. 63(2), 2005, pp. 63–68.

Comparison of Rapid Physical Stability Tests. S. L. McCarthy, G. D. Melm, and A. T. Pringle. *JASBC*, Vol. 63(2), 2005, pp. 69–72.

Application of Ribotyping and rDNA Internal Space Analysis (RISA) for Assessment of Microflora in Brewery Environments. A. Takeuchi, K. Iijima, K. Suzuki, K. Ozaki, and H. Yamashita. *JASBC*, Vol. 63(2), 2005, pp. 73–75.

Development of a New Rheological Laboratory Method for Mash Systems – Its Application in the Characterization of Grain Modification Levels. D. L. Goode, L.

Rapp, T. J. Schober, H. M. Ulmer, and E. K. Arendt. *JASBC*, Vol. 63(2), 2005, pp. 76–86.

Volume 63(3), 2005

Development of Beer Taste Sensor Using a Lipid-Coated Quartz-Crystal Microbalance. H. Kaneda, M. Takashio, and Y. Okahata. *JASBC*, Vol. 63(3), 2005, pp. 89–95.

Biological Acidification of a Mash Containing 20% Barley Using *Lactobacillus amylovorus* FST 1.1: Its Effects on Wort and Beer Quality. D. P. Lowe, H. M. Ulmer, R. C. Barta, D. L. Goode, and E. K. Arendt. *JASBC*, Vol. 63(3), 2005, pp. 96–106.

Analysis of Commercially Available Active Dry Yeast Used for Industrial Fuel Ethanol Production. E. Bellissimi and W. M. Ingledew. *JASBC*, Vol. 63(3), 2005, pp. 107–112.

Multivariate Analysis of Routine Beer Analysis Results. K. J. Siebert. *JASBC*, Vol. 63(3), 2005, pp. 113–120.

Tryptic Digests of Sorghum Malt Sprouts: Evaluation of Their Stimulatory Roles During Very-High-Gravity Ethanol Fermentation. L. I. Ezeogu, B. N. Okolo, and J. C. Ogbonna. *JASBC*, Vol. 63(3), 2005, pp. 121–128.

The Measurement of Sulfur-Containing Aroma Compounds in Samples from Production-Scale Brewery Operations. R. E. Miracle, S. E. Ebeler, and C. W. Bamforth. *JASBC*, Vol. 63(3), 2005, pp. 129–134.

Ethyl Pyruvate – A New Indicator of Flavor Stability of Beer and Its Controlling Factors. C. Shimizu, Y. Nara, and M. Takashio. *JASBC*, Vol. 63(3), 2005, pp. 135–141.

Master Brewers Association of the Americas Technical Quarterly

Volume 42(2), 2005

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