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Journal of the American Society of Brewing Chemists

Volume 63(4), 2005

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<http://www.asbcnet.org/Journal/>

Rapid and sensitive method to measure premature yeast flocculation activity in malt. H. Koizumi and T. Ogawa. *JASBC*, Vol. 62(4), pp. 147–150.

Application of a new electronic nose with fingerprint mass spectrometry to brewing. H. Kojima, S. Araki, H. Kaneda, and M. Takashio. *JASBC*, Vol. 62(4), pp. 151–156.

Enantioselective formation pathway of a trihydroxy fatty acid during mashing. L.-A. Garbe, H. Hübke, and R. Tressl. *JASBC*, Vol. 62(4), pp. 157–162.

Comparison of methods for measuring protein in beer. K. J. Siebert and P. Y. Lynn. *JASBC*, Vol. 62(4), pp. 163–170.

Characterization of the enzymatic degradation of arabinoxylans in grist containing wheat malt using response surface methodology. Y. Li, J. Lu, G. Gu, and Z. Mao. *JASBC*, Vol. 62(4), pp. 171–176.

Riboflavin triplet quenchers inhibit lightstruck flavor formation in beer. M. R. Goldsmith, P. J. Rogers, N. M. Cabral, K. P. Ghiggino, and F. A. Roddick. *JASBC*, Vol. 62(4), pp. 177–184.

Assessing the impact of the level of diastatic power enzymes and their thermostability on the hydrolysis of starch during wort production to predict malt fermentability. D. E. Evans, H. Collins, J. Eglinton, and A. Wilhelmson. *JASBC*, Vol. 62(4), pp. 185–198.

Publication no. G-2005-1109-ABS

Technical Committee and Subcommittee Reports

2004–2005 Report of the Technical Committee. *JASBC*, Vol. 62(4), pp. 199–201.

Coordination of new and alternate methods of analysis. *JASBC*, Vol. 62(4), pp. 202–204.

Method for measurement of yeast vitality. *JASBC*, Vol. 62(4), pp. 205–208.

Soluble starch. *JASBC*, Vol. 62(4), p. 208.

Elemental analysis of beer and wort by inductively coupled plasma-atomic emission spectroscopy. *JASBC*, Vol. 62(4), pp. 209–212.

Method for preparation of wort for color determination. *JASBC*, Vol. 62(4), pp. 213–214.

Method for reference standard for total package oxygen. *JASBC*, Vol. 62(4), pp. 216–217.

Spectrophotometric analysis of protein in beer. *JASBC*, Vol. 62(4), pp. 218–219.

Yeast viability by fluorescent staining. *JASBC*, Vol. 62(4), pp. 220–224.

Malt extract under high-gravity conditions. *JASBC*, Vol. 62(4), pp. 225–227.

Brewery Convention of Japan Report

Determination of VDK in beer by gas chromatography with a capillary column. *JASBC*, Vol. 62(4), pp. 228–230.

Master Brewers Association of the Americas Technical Quarterly

Volume 42(3), 2005

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<http://www.mbaa.com/TechQuarterly/>

The fuel alcohol industry – She's younger and bigger but is she wiser? W. M. Ingledew. *MBAA TQ*, Vol. 42(3), 2005, pp. 173–177.

Evaluation of an automated procedure for measuring beer foam stability. Jason K. S. Hung, Candace E. Wallin, and Charles W. Bamforth. *MBAA TQ*, Vol. 42(3), 2005, pp. 178–183.

Mashing with unmalted barley—impact of malted barley and commercial enzyme (*Bacillus* spp.) additions. Declan L. Goode, Hilde H. Wijngaard and Elke K. Arendt. *MBAA TQ*, Vol. 42(3), 2005, pp. 184–198.

Quality assessment and performance of malted barley for food processing. R. C. Agu. *MBAA TQ*, Vol. 42(3), 2005, pp. 199–203.

Effect of a simulated kilning regime on the profile and antioxidant activity of the free phenolic acids extracted from green malt. Elizabeth L. Inns, Lesley A. Buggiey, Harry E. Nursten and Jennifer M. Ames. *MBAA TQ*, Vol. 42(3), 2005, pp. 204–208.

Electron paramagnetic resonance studies comparing wort boiling temperatures and various levels of sulfur dioxide in packaged beer. Robert T. Foster II, Eric Johann Samp, Cecil E. Giarratano, Stephen Fletcher, Michael Miller, and Warren Quilliam. *MBAA TQ*, Vol. 42(3), 2005, pp. 209–213

Detection and identification of beer-spoilage bacteria using real-time polymerase chain reaction. Matthias Kiehne, Cordt Grönewald and Frédérique Chevalier. *MBAA TQ*, Vol. 42(3), 2005, pp. 214–218.

Effect of the storage of surplus yeast on the quality of recoverable yeast beer. Mark Schneeberger, Martin Krotenthaler, and Werner Back. *MBAA TQ*, Vol. 42(3), 2005, pp. 219–222.

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