

PRESS RELEASE

MBAA publishes practical handbook series for the “Specialty Brewer”

The Master Brewers Association of the Americas (MBAA) has announced a new series of handbooks, edited by Karl Ockert. The *MBAA Practical Handbook for the Specialty Brewer Series* presents the latest advances in all areas of brewing—from raw materials through brewing and packaging and into plant engineering and operations, according to the MBAA. The “Q&A” format of the book emphasizes a hands-on approach where brewers learn to apply theory to numerous examples of actual brewing situations. While this text is useful for the entire brewing community, the discussions about the unique issues related to brewing ales and specialty lagers make it an essential resource for craft, micro, and home brewers. It will also be useful to brewing professionals at larger breweries working on specialty beers.

By following the step-by-step calculations provided in the handbook, brewers will have more control over variables, ultimately improving beer consistency. Brewmasters, assistant brewmasters, and home brewers will find it easier than ever to get answers to questions on the subject of “specialty brewing.” Plant managers, malt house management, hops dealers, filtration sales reps, and packaging sales reps will also find these volumes useful.

There are three new books in the series: *Volume 1: Raw Materials and Brewhouse Operations* covers the basics of the raw materials used in brewing. This book includes discussions of water, barley, and malting fundamentals and the processing and use of specialty malts. Also covered are hops, hop varieties and their use, adjunct use in the brewhouse, as well as brewhouse equipment. Finally, operations and methods for brewing traditional ales and lagers are discussed.

Volume 2: Fermentation, Cellaring, and Packaging Operations discusses traditional and modern processes

for the fermentation of ales and lagers; cellar, tank, and equipment design considerations; clarification, filtration, and carbonation of finished beers; racking beer in kegs and casks; bottle filling operations, materials, and equipment; and laboratory methods, equipment, and calculations.

Volume 3: Brewing Engineering and Plant Operations examines power plant engineering including discussion of: pumps, valves, steam boilers, and compressors; environmental engineering, concentrating on wastewater issues; cleaning and sanitation of brewery tanks, equipment, and the plant; draft dispense system design, cleaning, and maintenance; and safety considerations in the brewery.

Karl Ockert, editor-in-chief of this series, began his career in 1984 where he helped create and build BridgePort Brewery. There were very few microbreweries in the USA at the time so Ockert is truly a pioneer of this concept. In 2000, Ockert was the first American brewer to win the gold medal and world championship of the British Institute and Guild of Brewing for his Bridgeport IPA. Ockert has assembled a group of authors who were chosen to contribute based on their backgrounds and their successes within the craft, pub, and large brewing communities. They write from their own experiences to answer real-life brewing questions.

Each book in the series is available separately for \$49.95 or the 3-book set can be ordered for \$119. In the USA add \$9 S&H per order; \$13 S&H elsewhere. Contact: MBAA Headquarters, 3340 Pilot Knob Road, St Paul, Minnesota, 55121 USA; Phone 1.800.328.7560 (USA and most of Canada) +1.651.454.7250 elsewhere; Fax +1.651.454.0766; E-mail mbaa@mbaa.com; or www.mbaa.com

