



AMERICAN SOCIETY OF
Brewing Chemists

NEWS RELEASE

ASBC publishes helpful primer on brewing science

ST. PAUL, MINNESOTA, USA — JULY 2006 — The American Society of Brewing Chemists (ASBC) has published a refreshing update for experienced brewing professionals and a valuable introduction to brewing science for anyone new to brewing or in need of a current review. ***Scientific Principles of Malting and Brewing*** is a 246-page hard-cover book that provides reader-friendly coverage of basic brewing chemistry and biochemistry.

The book addresses the key issues involved with malting, brewhouse operations, fermentation, downstream processing, and product quality. It is comprehensive yet presents the essential science of brewing in a useful and applied manner, without the minutiae of a research monograph. Readers get the details they need to improve their knowledge and understanding of the entire brewing process. Industry newcomers and seasoned brewing professionals will find this to be a versatile sourcebook.

In ***Scientific Principles of Malting and Brewing***, the author, Charles Bamforth reveals the approach taught in his university courses on malting and brewing. Bamforth is a well-respected brewing educator and Chair of the Department of Food Science and Technology at the University of California, Davis. His many years of experience teaching on this topic are evident in his clear and concise approach to every chapter. His influential research on beer quality, including the stability of beer flavor and foam, make him a particularly qualified expert. With this strong background, he has written a book that fills a significant need for an up-to-date teaching text to help prepare students for technical careers in brewing science.

This book may be purchased for \$79.95 plus \$13 S&H (USD) from

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