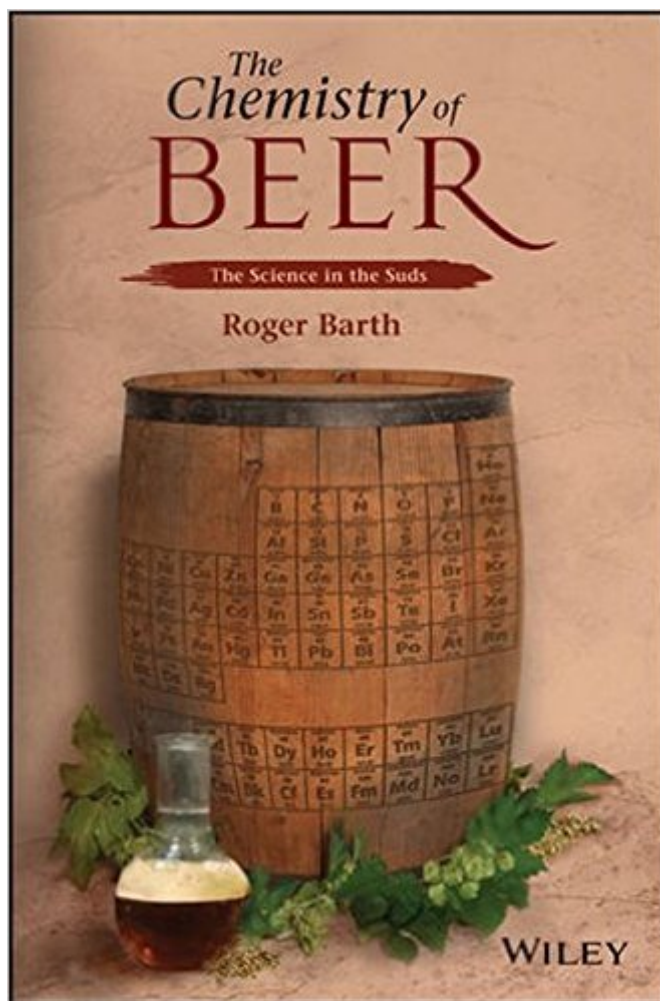


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# The Chemistry Of Beer: The Science In The Suds



## Synopsis

Discover the science of beer and beer making Ever wondered just how grain and water are transformed into an effervescent, alcoholic beverage? From prehistory to our own time, beer has evoked awe and fascination; it seems to have a life of its own. Whether you're a home brewer, a professional brewer, or just someone who enjoys a beer, *The Chemistry of Beer* will take you on a fascinating journey, explaining the underlying science and chemistry at every stage of the beer making process. All the science is explained in clear, non-technical language, so you don't need to be a PhD scientist to read this book and develop a greater appreciation for the world's most popular alcoholic drink. *The Chemistry of Beer* begins with an introduction to the history of beer and beer making. Author Roger Barth, an accomplished home brewer and chemistry professor, then discusses beer ingredients and the brewing process. Next, he explores some core concepts underlying beer making. You'll learn chemistry basics such as atoms, chemical bonding, and chemical reactions. Then you'll explore organic chemistry as well as the chemistry of water and carbohydrates. Armed with a background in chemistry principles, you'll learn about the chemistry of brewing, flavor, and individual beer styles. The book offers several features to help you grasp all the key concepts, including: Hundreds of original photographs and line drawings Chemical structures of key beer compounds Glossary with nearly 1,000 entries Reference tables Questions at the end of each chapter The final chapter discusses brewing at home, including safety issues and some basic recipes you can use to brew your own beer. There's more to *The Chemistry of Beer* than beer. It's also a fun way to learn about the science behind our technology and environment. This book brings life to chemistry and chemistry to life.

## Book Information

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## Customer Reviews

Are you a fan of craft beers? Do you think you know quite a bit about how brewing works? Do you understand how grain, water, yeast and hops transmogrify into the delightful beverages that you enjoy? Do you think there's not much more for you to learn about beer and brewing? Wrong-o, IBU-breath!"The Chemistry of Beer" will take you further along the path to a deeper understanding of beer than any other book I know of. If you've already read books about the history of beer, or about specific brewers, or about various beer styles, or about pairing beers with food, or about beers around the world--then you may be ready to tackle "The Chemistry of Beer." But be aware that this is definitely not a book for beer novices. I'd characterize it as a book that you, as a beer geek or geekette, should turn to only after you think you know everything there is to know about the subject. Then it will show you how wrong you are. Make no mistake about it, this is a chemistry textbook. In addition to being filled with diagrams of molecular configurations and reactions, it has questions for the reader ("student") to answer at the end of each chapter. It focuses on the science of beer, and on the specific chemical reactions that occur in the brewing process. It is much more about the atoms and molecules than it is about beer as the end product. As such, it's probably a little--okay, a LOT--deeper than most casual beer enthusiasts would need, or even be interested in. While I enjoyed it very much, I admit that I've always been interested in chemistry, to the point of taking a continuing education course in organic chemistry many years ago. Other readers may not be as interested.

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