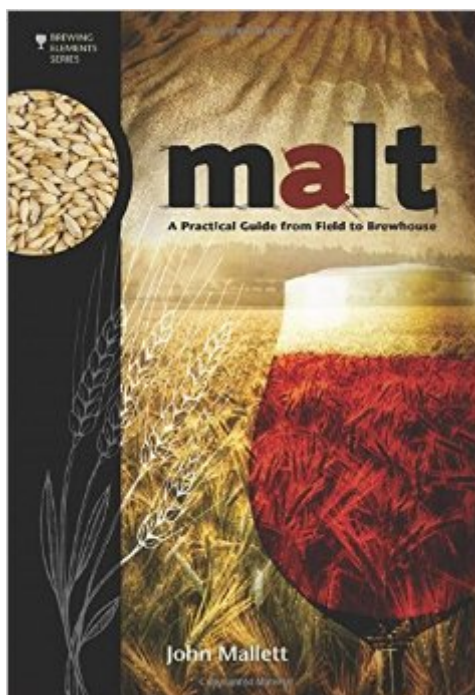


The book was found

Malt: A Practical Guide From Field To Brewhouse (Brewing Elements)



Synopsis

Brewers often call malt the soul of beer. Fourth in the Brewing Elements series, *Malt: A Practical Guide from Field to Brewhouse* delves into the intricacies of this key ingredient used in virtually all beers. This book provides a comprehensive overview of malt, with primary focus on barley, from the field through the malting process. With primers on history, agricultural development and physiology of the barley kernel, John Mallett (Bell's Brewery, Inc.) leads us through the enzymatic conversion that takes place during the malting process. A detailed discussion of enzymes, the Maillard reaction, and specialty malts follows. Quality and analysis, malt selection, and storage and handling are explained. This book is of value to all brewers, of all experience levels, who wish to learn more about the role of malt as the backbone of beer.

Book Information

Series: Brewing Elements

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Average Customer Review: 4.3 out of 5 stars See all reviews (74 customer reviews)

Best Sellers Rank: #9,053 in Books (See Top 100 in Books) #7 in Books > Cookbooks, Food & Wine > Beverages & Wine > Beer #12 in Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making #18 in Books > Science & Math > Agricultural Sciences > Food Science

Customer Reviews

After *Yeast*, this was the most highly anticipated book in the series for me. Unfortunately, it is incomplete and riddled with grammatical errors, suggesting the deadline trumped putting out a high quality product to complete a brewing series. While for some reason there is extensive time committed to barley production, as a book designed for home brewers, I would have thought a lot more attention would have been paid to the malts themselves. How they are produced? What are their unique flavors? What makes one different from the other? The basic concepts of high kilned vs low kilned malts weren't even discussed, which may be the single most important distinction

between the pale ale malts and the vienna/munich/melanoidin malts. It explains why malts of the same kilning color have diastatic power and some do not, while also offering insights as to why they taste different despite similar analytical specs. I cannot count how many times "dependent on time and temperature" was repeated throughout this book, almost to the point of becoming a copout for actually researching details on the production of different malt types. While complete maltster-specific detail on temperature profile is better reserved for a technical manual, a simple explanation of time and temperature could have been used to detail how a specific category of malt is made and the characters that result from the specific temperature regime. Aromatic malt, which may be one of the most popular specialty malts out there, wasn't even discussed or listed in the index. In fact, the list of malts and maltsters in the appendix only represents the products sold by one or two malt distributors and is grossly incomplete. Again, maybe part of the let down was that I had really high hopes for this book.

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