Malts And Malting

This book is thoroughly recommended for inclusion on the bookshelf of the home-brewing enthusiast. It contains a selection of articles by experts in the field of brewing on the malting process. This book contains classic material dating back to the 1900s and before. The content has been carefully selected for its interest and relevance to a modern audience.

Whisky enthusiasts all over the world look forward to the Malt Whisky Yearbook every autumn. This 15th edition is again fully revised and packed with new and up-to-date information on more than 400 whisky distilleries from all over the world. Distinguished whisky experts contribute with new features written exclusively for this new edition along with details of hundreds of whisky shops, whisky sites and new bottlings. The Independent Bottlers chapter gives you all the details about the world’s most successful blenders and bottlers complete with tasting notes. A comprehensive summary of the whisky year that was and all the latest statistics is also included. Malt Whisky Yearbook 2020 includes more than 250 tasting notes describing the flavour of single malts from all working distilleries in Scotland and Japan. Finally, with more than 500 colour photographs, Malt Whisky Yearbook 2020 is as much an essential reference guide as a book to read for pleasure.

This is a reproduction of a book published before 1923. This book may have occasional imperfections such as missing or blurred pages, poor pictures, errant marks, etc. that were either part of the original artifact, or were introduced by the scanning process. We believe this work is culturally important, and despite the imperfections, have elected to bring it back into print as part of our continuing commitment to the preservation of printed works worldwide. We appreciate your understanding of the imperfections in the preservation process, and hope you enjoy this valuable book.

Barley and Malt: Biology, Biochemistry, Technology focuses on the properties, characteristics, production, and malting of barley. The selection first discusses the botany of the barley plant and the science of malting barley production, including description of the barley plant, malting quality, and conditions influencing the yield and quality of malting barley. The text also takes a look at the breeding and identification of barley varieties. The publication elaborates on the diseases of barley and their control and evaluation of malting barley. Discussions focus on the diseases affecting yield of grain, kernel size and composition, nematodes and insects that damage barley, and evaluation of barley varieties. The book also examines malting technology, nature of malting process, and the structural chemistry of barley and malt. Topics include treatment of barley before malting, germination, changes in the endosperm, polyphenols and phenolic acids, and starch. The selection is a dependable reference for readers interested in the production and malting of barley.
Provides an overview of malt and the malting process, discussing enzymes, specialty malts, malt selection, and storage and handling, as well as the history and agricultural development of the barley kernal. The most definitive guide to the new revolution in single malt whiskey across the globe, complete with cocktail recipes, bottle reviews, tasting notes, distiller interviews, and contributions from award winning experts! The Most Dynamic Chapter in the History of Whiskey is Being Written Now! THE NEW SINGLE MALT is the only book on the market devoted solely to new world Single Malt Whiskeys and old world cutting edge Single Malt Scotches. This distinguished guide to the most discerning of beverages is a worthy collection of whiskeys from around the globe, classic and creative cocktail recipes, and full-color photographs throughout. Never before has a book taken such an in-depth look at the old and new world malts from near and far. THE NEW SINGLE MALT WHISKEY is the most up-to-date and definitive guide to the current revolution happening in single malt whiskey.

This companion guide to malt whisky describes 330 single malts from 100 distilleries, everything from famous brands to rare special bottlings. Illustrated with maps, labels, photographs, and lively commentary, there is also a section with suggestions on visiting Scottish distilleries.

The 'Malt Whisky Yearbook 2016' makes sure readers are well-informed about what is happening, as it recounts the latest news from the world of whisky and includes many lesser-known facts about the distilleries.

This book gives a comprehensive overview of malts and malt competitors, how they are made and evaluated. Summary-outlines of the malting process and malt-using processes are followed by consideration of the structures, germinative physiology and biochemistry of cereal grains. Particular attention is paid to barley, but the malting of other cereal is described. The successive stages of malting are then considered. Topics covered include the selection and purchase of grain, its evaluation and how it is handled and stored. The types of equipment used by maltsters are described and experimental malting techniques outlined. A section devoted to the production and characteristics of materials that compete with malts, including industrial enzymes, sugar preparations and mash-tun adjuncts. The principles of malt evaluation are explained, and the effect of altering malting conditions summarized. This book should be of direct value to maltsters, brewers, distillers, foodstuff manufacturers and other malt users as well as being of more general interest to food scientists and technologists in academic research institutions.

This vintage text is ideal for brewers and brewing enthusiasts. It explains the significance of barley, malting and malt in the beer brewing process in a simple format, providing a variety of information including classifications of barley and malts, chemical compositions, moisture content, storage and malt kilns. It answers questions such as, “Why Must Malting Barley Have Capacity to Germinate?” and, “Why Is Barley the Preferred Grain As the Basic Material for Brewing?” and
is extensively illustrated with photographs and diagrams throughout. We are republishing this special work in a high quality, affordable edition. It comes complete with a newly written introduction and features reproductions of the original artwork.

Equipping readers with the fundamental education on single malt scotch whiskey, this book enables them to continue to explore the great taste on their own. With newfound knowledge, what once seemed like an overwhelming number of choices will suddenly become an infinite number of unique possibilities to experience and enjoy.

A new and updated edition of the classic, definitive guide to malt whiskies, written by the late Michael Jackson and updated by whisky experts Dominic Roskrow and Gavin D. Smith. The fully revised 7th edition of the Malt Whisky Companion will teach you everything you want to know about your favourite tipple. How should you taste a single malt scotch whisky? Which whiskies are light and flowery, or rich and treacly? How different is a single malt scotch from a distillery in the Highlands to one from the islands? Find whisky tasting notes on over 1,000 malts arranged from A-Z, including vintages from 1926 onwards and the very latest releases. For distilleries in the New World Whisky section there are brand-new whisky tasting notes. This comprehensive whisky guide defines the characteristics of each whisky, gives it an overall score, making it the perfect companion for keen whisky drinkers and new converts to the wonderful world of the single malt.

This guide to single malt and Scotch whiskey is an essential resource for novices and seasoned experts alike. It includes more than 200 brands and varieties of Scotch and single malt whiskey. Ratings and detailed information on Scotch and the Scotch industry are included. Information on each brand includes the varieties' strength, aroma, flavor, and distinguishing characteristics. The history and lore of single malt and Scotch whisky is shown in both text and color photographs.

Genetics and Improvement of Barley Malt Quality presents up-to-date developments in barley production and breeding. The book is divided into nine chapters, including barley production and consumption, germplasm and utilization, chemical composition, protein and protein components, carbohydrates and sugars, starch degrading enzymes, endosperm cell walls and malting quality, genomics and malting quality improvement, and marker-assisted selection for malting quality. The information will be especially useful to barley breeders, malsters, brewers, biochemists, barley quality specialists, molecular geneticists, and biotechnologists. This book may also serve as reference text for post-graduate students and barley researchers. The authors for each chapter are the experts and frontier researchers in the specific areas. Professor Guoping Zhang is a barley breeder and crop physiologist in Department of Agronomy, Zhejiang University of China. Dr. Chengdao Li is a senior molecular geneticist and barley breeder in Department of Agriculture & Food, Western Australia. He is also an adjunct professor in Murdoch University of Australia and Zhejiang University of China.

In an entertaining year-long devotion to the near-religious art of brewing beer, Ian Coutts sets out to make the perfect keg. This beer didn't start with a beer-making kit, which is what most homebrewers use. And it didn't rely on pre-roasted industrial malt, which is how commercial brewers do it. Coutts made his own malt, and he grew his own barley. Hops, too. Yeast, he went out and captured. And that's it. With this beer, the only additives were knowledge and history. There were plenty of adventures and misadventures along the way, but Coutts writes about them with humour and aplomb, proving it is possible to make the perfect keg of wholly natural beer in one year.

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.

Brewing: Science and practice updates and revises the previous work of this distinguished team of authors, producing what is the standard work in its field. The book covers all stages of brewing from raw materials, including the chemistry of hops and the biology of yeasts, through individual processes such as mashing and wort separation to packaging, storage and distribution. Key quality issues are discussed such as flavour and the chemical and physical properties of finished beers.

This is a directory of more than 100 single malt whiskies, featuring expert tasting notes on each. There are photographs of labels and bottles, plus detailed maps of the area they originate from. There is information on every major Scottish distillery, in addition to selective coverage of the best whiskies from countries relatively new to single malt whisky production, such as Japan and New Zealand. Helen Arthur also discusses the differences between malts, grains and blends and how to identify them, and how to buy, serve and store single malt whisky. This survey of the full range of single-malt Scotch whiskies covers over 200 different varieties in detail, explaining the alterations that age, strength and geographical location make on the taste. The author has also included a section on malts made in Ireland, Asia and Japan. ‘Scotland's leading whisky expert’ - The Times Malt whisky has captured the hearts of spirits drinkers worldwide. This companion to Scotland’s distilleries explores the history of malt whisky, how it is distilled and the contribution made by each ingredient throughout the process. Author Charles MacLean, a world authority on Scottish malt whisky, shows you how best to appreciate whisky and evaluate its subtleties, as well as how to describe its complex aromas and flavours. Malt Whisky includes a detailed A-Z directory of Scotland's distilleries with full-colour maps and more than 150 photographs. Tasting notes are also provided, as well as tips on buying malt whisky, a guide to visiting distilleries and the best whisky societies and websites available worldwide. This book is an invaluable guide for lovers of malt whisky, whether you are deciding which whiskies to buy, organizing a tasting, or simply armchair dreaming, dram in hand. - Recommendations from a world-respected authority - More than 250 maps and illustrations - A-Z directory of Scotland's malt whisky distilleries - Tasting notes for a variety of whiskies - Tips on buying and collecting