Edited by PATRIZIA ROMANO, MAURIZIO CIANI and ANGELA CAPECE

# CRAFT BEER

New Frontiers in Brewing Science



## RAFT BEER

**New Frontiers in Brewing Science** 

Edited by PATRIZIA ROMANO, MAURIZIO CIANI and ANGELA CAPECE

This first and only scientific book covers the craft beer market, brewing process, and the qualities and styles of craft beer

- Covers the latest developments in craft beer production
- Summarizes the main factors affecting craft beer quality
- Reports the qualities responsible for the differentiation between craft and industrial beer
- res modern approaches to craft brewing

Recently, both researchers and consumers have shown a strong and growing interest in craft beer, which is characterized by its small batches, local breweries, and unique varieties. Craft Beer: New Frontiers in Brewing Science provides a comprehensive picture of the craft beer market, history and legal definition, brewing processes, and the qualities and styles of the end product. It emphasizes the traditional and innovative microbial resources involved in the fermentation process, as well as the safety, nutrition, and emerging problems, such as the sustainability of the production process.

Craft Beer: New Frontiers in Brewing Science is the first and only scientific text to comprehensively summarize this exciting field. Researchers and students interested in brewing science, as well as industry specialists from beer companies, will all benefit from this unique resource.

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