

Applied Mathematics for Malting and Brewing Technologists

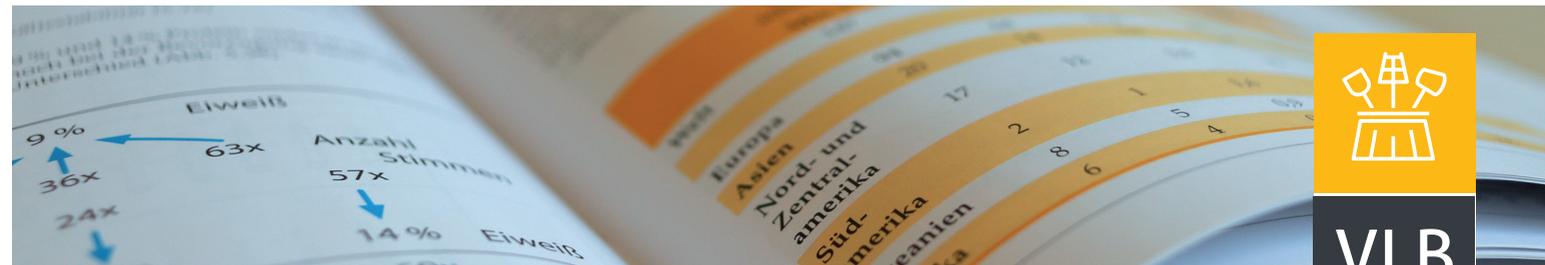
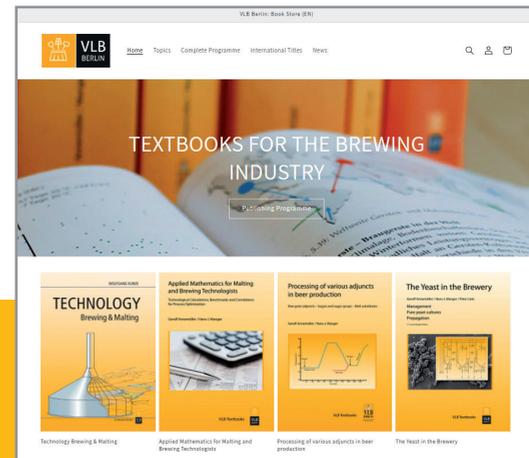
Technological Calculations, Benchmarks and Correlations for Process Optimization

Gerolf Annemüller, Hans-J. Manger

1st English edition
2017, 360 pages,
69 €

Topics covered:

- + Basic and geometric calculations
- + Grain storage, care, transportation
- + Malt production and milling
- + Brewing water and cleaning agents
- + Wort production
- + Fermentation and maturation of beer
- + Clarification and stabilization of beer
- + Thermal preservation of beer
- + Energy content of beer and alcohol breakdown in the human body
- + Sample calculations for preparation of alcohol-free soft drinks
- + Product pipelines in the brewery
- + Utilities: Pumps / compressors / heat exchangers
- + Key indicators for plant planning
- + Units



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Textbooks

Textbooks for the international brewing industry

Published by Versuchs- und Lehranstalt für Brauerei in Berlin

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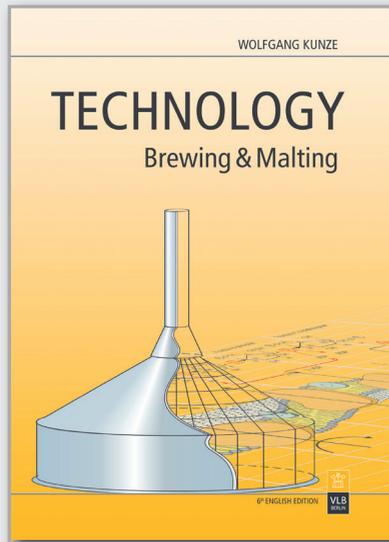
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Technology Brewing & Malting

(English edition)

Wolfgang Kunze

6th updated und new translated English edition 2019

940 pages, colored, 850 figures, hardcover, 169 €

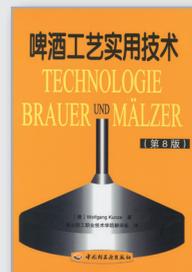
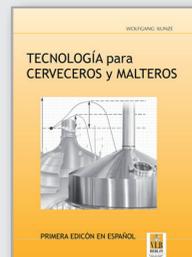
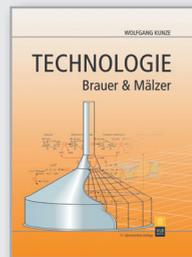
ISBN 978-3-921690-82-6

“Technology Brewing and Malting” has accompanied since its first edition in 1961 countless brewers and maltsters on their way into and through the professional practice. Meanwhile more than 70,000 copies in 7 languages have been sold worldwide.

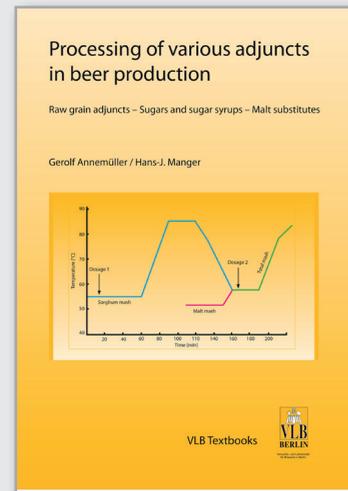
Topics covered:

- + Raw materials: Barley, hops, water, yeast, adjuncts
- + Malt production
- + Wort production
- + Beer production: Fermentation, maturation, filtration, stabilization

“Technology Brewing & Malting” is also available in German, Spanish, Russian and Chinese



- + Filling the beer: One-way/returnable glass bottles, PET, cans, kegs
- + Cleaning and disinfection
- + Finished beer: Ingredients, beer types, quality
- + Small scale brewing
- + Waste disposal and the environment
- + Energy management in the brewery and malting
- + Automation and plant planning



Processing of various adjuncts in beer production

Raw grain adjuncts – Sugars and sugar syrups – Malt substitutes

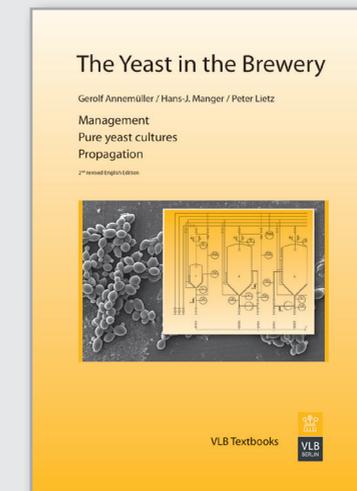
Gerolf Annemüller, Hans-J. Manger

1st English edition 2013
164 pages, hardcover, 69 €

ISBN: 978-3-921690-74-1

Topics covered:

- + Adjuncts (malt substitutes)
- + Use of enzymes and other additives for processing adjuncts
- + Technology and technique of preparation, storage, and crushing of the adjuncts
- + Mashing procedures and the processing of adjuncts to obtain worts for beer production
- + Special features regarding the use of barley adjuncts for beer production
- + Economical aspects



The Yeast in the Brewery

Gerolf Annemüller / Hans-J. Manger / Peter Lietz
Management
Pure yeast cultures
Propagation

The Yeast in the Brewery

Gerolf Annemüller, Hans-J. Manger, Peter Lietz

2nd revised English edition 2018
470 pages, about 180 figures, 220 tables, hardcover, 89 €
ISBN: 978-3-921690-85-7

Topics covered:

- + Historical facts about the development of the pure yeast cultures
- + Why is it necessary to regenerate the pitching yeast and what are their demands in the brewery?
- + Important microbiological and biochemical fundamentals of the yeast multiplication and their significance for the pure yeast culture and for the yeast propagation
- + Machinery, equipment and plants for pure yeast culture and propagation
- + Yeast management in the brewery
- + Recovery of barm beer and alternatives of utilization of barm beer and surplus yeast