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Brewing is based on the use of organic compounds from raw materials such as malt, hops, and adjuncts. The key organic compounds which are related to brewing are Proteins, Carbohydrates,

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Lipids, Phenols and Polyphenols.  
To some extent, the beer brewing process is the process of the synthesis, decomposition, and transformation of these flavor compounds. From the perspective of flavor, the properties, sources, and metabolic processes of

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alcohols, esters, carbonyl compounds, sulfides, diketones, and acids are introduced in this section.

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chemistry, physics, engineering, process control, and flavor (taste) assessment. It is...

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Maltose (2), the most common carbohydrate associated with brewing consists of two glucose units and maltotriose (3) of three glucose units

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(Figure 1). Maltotriose is still fermentable by most brewing yeast strains while higher dextrans are not. 2 Sucrose, another disaccharide, is also present in malt though in low concentration.

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CarbohydrateEdit. The carbohydrate source is an essential part of the beer because unicellular yeast organisms convert carbohydrates into energy to live. Yeast metabolize the carbohydrate source to form a number

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Today's brewers like barley because its husk acts as a filter that separates the liquid extract of sugars, an essential part of beer-making. However, raw barley is astringent and leaves a grainy aftertaste

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Malting is an exercise in applied

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biochemistry, especially enzymology. The starch, protein and nucleic acid molecules that are stored in barley grains are neither good nutrients for brewing yeast nor do they support the fermentation reactions performed by brewing yeasts.

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Modern Brewing Technology, edited by W.P.K. Findlay. Cleveland, Ohio: The Macmillan Press. 36. Wainwright, Trevor. 1993. "Using Sugar Adjuncts in Brewing." *Brewers' Guardian* 122 (12). 37. Wilson J. 1990. "Brewing Sugars - The Versatile Brewing Adjuncts." *The Brewer* 76 (906). Click on the following

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