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Overview. Yeast: The Practical Guide to Beer Fermentation is a resource for brewers of all experience levels. The authors adeptly cover yeast selection, storage and handling of yeast cultures, how to culture yeast and the art of rinsing/washing yeast cultures. Sections on how to set up a yeast lab, the basics of fermentation science...

Yeast: The Practical Guide to Beer Fermentation by Chris ...

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Enter Yeast The Practical Guide to Beer Fermentation. As the title indicates, they cover everything yeast-related in the book. As the title indicates, they cover everything yeast-related in the book. It starts with some background information on yeast and biology, but the bulk of the book focuses on conducting and controlling fermentation to get what you want from your yeast.

Product details. A comprehensive and easy to read guide to brewing yeast. Authors Chris White, owner of White Labs, and Jamil Zainasheff, homebrewer and radio host on The Brewing Network, cover yeast biology, culturing, strain selection, fermentation, and more. Essential for the homebrewer or small commercial brewer interested in superior...

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Yeast: The Practical Guide to Beer Fermentation by Chris ...

Yeast: The Practical Guide to Beer Fermentation (Brewing Elements Series) A resource for brewers of various experience levels. It covers yeast selection, storage and handling of yeast cultures, how to culture yeast and the art of rinsing/washing yeast cultures. It includes sections on how to set up a yeast lab, the basics of fermentation science and how it affects your beer.

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Yeast: The Practical Guide to Beer Fermentation, by Chris White with Jamil Zainasheff, was released at the Great American Beer Festival in Denver, CO, in September 2010. The book is published by Brewers Publications.

Yeast: The Practical Guide to Beer Fermentation | White Labs

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