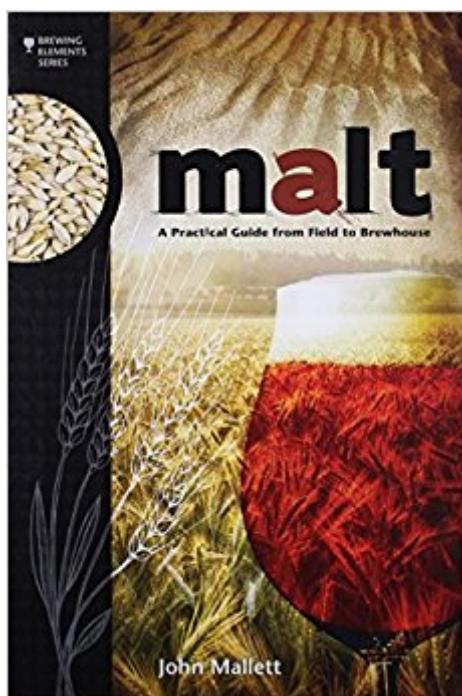


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# Malt: A Practical Guide From Field To Brewhouse (Brewing Elements)



## Synopsis

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 (Bellâ¢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.

## Book Information

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## Customer Reviews

John Mallett has managed all beer production for award-winning Bellâ¢s Brewery, Inc. in Kalamazoo, Mich. since 2001, leading many of its brands to near cult status among beer enthusiasts. Throughout his 26-year professional brewing career, Mallett has been recognized for his expertise and leadership in brewery technical education and training. He serves on many boards and technical committees, including the Master Brewers Association of the Americas, Brewers Association, Hop Quality Group, and American Malting Barley Association. He has authored more than 40 brewing technical papers and presentations and, since 1995, is a member of the extended

faculty of Siebel Institute of Technology. In 2002, Mallett received the Russell Schehrer Award for Innovation in Craft Brewing.

I spent my last weekend reading and re-reading this book, learning a great deal of information about malts to a significant extent. I have no doubt that this book will stay with me for a very long time as I continue to learn. What all is missing is an Appendix containing an expanded rundown of base malts and specialty malts. Sure, Maris Otter is a thing, but what of the many companies that produce their own version of Maris Otter? I wish more detail was available along these lines. At the very least, now I can look at these maltster websites, download the specsheets for their grains and make better sense of what I'm reading and figure it out for myself.

I am a bit disappointed with this book out of the series. Hops and Yeast were great. Water I have not read. This one is difficult to follow and there is a combination of not enough clarification and then later too many repeats. Had it for a while now and only halfway through. The information is pretty detailed, just the reading is difficult.

I learned a lot about the history of malt, and how it's processed today, but this book didn't help me become a better home Brewer. I was hoping for more practical information on the different grains, and how they effect my beers. This book needs a part two called using malt!

More than you ever wanted to know about malt, mostly directed at craft brewers rather than home brewers. It gets pretty dense at times, considering that my organic chemistry knowledge is limited to one year over twenty years ago.

Great mix of science, history, and present-day stories. I learned a ton about malt from this book. A must for any home brewer!

i have all four books of the series. malt, yeast, water and hops.i home brew. they offer a great research reference.much of the content is above a home brewer level, it does improve your understanding of the science of brewing.

in depth, easily read and understood introduction to the malting process and other nuances of the soul of beer. Relatively low amount of practical information for a home brewer, but will definitely help

raise the appreciation of the availability of pre-malted grain.

This book is not practical for brewers to read because it does not address how the different types of malt impact the mash process for brewers. It goes into how to make malt and different types of malt but does not explain how to use malts in the brewhouse.

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