

# **Dark Lagers: History, Mystery, Brewing Techniques, Recipes**

**Acknowledgments**

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**Foreword by Jim Koch, Founder & Chairman, Boston Beer Company (Samuel Adams)**

**Foreword by Dr. Martina Gastl, Technical University Munich-Weihenstephan**

**Foreword by Dr.-Ing. Josef Fontaine, Managing Director, Versuchs- und Lehranstalt für Brauerei in Berlin e.V. (VLB)**

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