

| Table of Contents

PREFACE	15
Brewing in the pre-industrial age	15
Modern brewing	17
THE PURPOSE AND SCOPE OF THIS BOOK	19
Who benefits from this book?	19
GENERAL PRINCIPLES OF QUALITY AND QUALITY CONTROL	20
What is quality?	20
LAYING THE GROUNDWORK FOR QUALITY	23
Quality as a goal	23
THE GENERAL TYPES OF BREWERY QUALITY CONTROL	24
Microbiological quality control	24
Physico-chemical quality control	25
Sensory quality control	25
HOW TO USE THIS BOOK	26
GENERAL SAFETY	29
Training and orientation	29
STANDARD OPERATING PROCEDURES (SOPS)	35
What are SOPs?	35
Why are SOPs important?	36
How to write an SOP	36
Elements of an SOP	37
TRACEABILITY	38
What is traceability?	38
Why is traceability important and necessary?	38
Record keeping	39
Additional points	43

OVERVIEW: CHALLENGES TO QUALITY	47
CLEANLINESS AND HYGIENIC DESIGN	48
Practical hygiene for breweries	48
Fundamental principles	48
Stainless steel	49
Piping and valves	54
CLEANING AND SANITISING	64
Clean-in-place (CIP)	64
Stages of cleaning a tank	75
Surface hygiene	77
BREWERY PUMPS	78
Selecting a pump	78
RAW MATERIALS: WATER	84
General information	84
Liquor versus process water	84
Water – properties, phases and dissolved solids	84
How to interpret a water analysis	89
Visual inspection and evaluation of raw water	99
RAW MATERIALS: BARLEY MALT, OTHER GRAINS, SUGARS	101
General information	101
Barley malt	104
Other malted grains	109
Unmalted grains	109
Sugars and other additives	110
Colouring agents	113
How to interpret a malt analysis	114
Visual inspection and evaluation of malt	122
Delivery and storage of malt	123
RAW MATERIALS: HOPS	126
General information	126
Essential information from suppliers on hops	132
Varietal information sheets	133
How to interpret a hop analysis	136
Visual inspection and evaluation of hops	139
Delivery and storage of hops	141

RAW MATERIALS: YEAST AND OTHER MICROORGANISMS	144
General information	144
How to interpret a yeast data sheet	146
Visual inspection and evaluation of yeast	147
Sources, propagation and storage of yeast	149
Other microorganisms	157
THE BREWING PROCESS	163
Overview	163
THE 'HOT SIDE'	164
Sizing a brewhouse	164
Milling	166
Mashing	174
Separation of the mash solids from the wort	198
Wort boiling	202
Brewhouse work and the bitterness of beer	204
Hot and cold break material	205
Hot break separation	206
THE 'COLD SIDE'	213
Wort chilling and aeration	213
Yeast pitching	217
Fermentation	223
Stages of fermentation	225
Sulphurous compounds in beer	243
Fermentation, maturation and ageing in barrels	246
CLARIFICATION	255
Pasteurisation	261
Bright beer	263
Determining the carbonation level of beer	263
Brewery gases	267
Conditioning after packaging	269
Cellaring beer in bottles like wine	270
Carbon dioxide recovery systems	270
Nitrogen	271
Compressed air	272
PACKAGED BEER	273
Kegs	274
Bottles and cans	274

Filling and packaging	276
Oxygen uptake	278
Microbiology	279
BEER AND BASIC FOOD SAFETY	281
The inherent protective properties of beer	281
Traditional approaches	288
Assessing beer safety – examples	289
Improving flavour stability in production	290
SENSORY ANALYSIS	292
The human sensory apparatus	292
Assembling a panel	294
Selecting candidates	294
How to set up a tasting room	296
Conducting a tasting	297
Assessing beer	297
Sensory analysis in the brewery	298
Testing	301
Drinkability	303
The colour of wort and beer	310
PRIMARY CHALLENGES TO GOOD BEER IN TRADE	318
Forced ageing of beer	319
Storage conditions	320
Beer ex works	322
How to pour beer correctly	328
How to handle glassware	331
TECHNICAL APPENDICES	334
Appendix 1: Equipping and setting up a laboratory	334
Appendix 2: Basic laboratory techniques	341
Appendix 3: Laboratory analyses for QC	347
Appendix 4: Physico-chemical analyses	348
Appendix 5: Brewing microbiology	359
Appendix 5-1: Microbiological sample collection in a small brewery	368
Appendix 5-2: Simple microbiological tests	370
Appendix 6: Archived samples of packaged beer for reference	394
Appendix 7: Common aromas and flavours in beer	396
SOURCES AND FURTHER READING	405