



The Beer Brewing Guide

The EBC Quality Handbook for Small Breweries

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- Learn everything about brewing processes, maintenance and analysis
- Technical, in-depth and yet accessible
- Written in collaboration with the European Trade Association of Brewers, representing 29 countries and more than 10,000 breweries

This book is the ultimate guide for running a small brewery with an eye on improving and maintaining a high level of quality in day-to-day operations. It was written in cooperation with the European Trade Association of Brewers, representing 29 countries and more than 10,000 breweries. Detailed information is provided about raw materials, standard and alternative microorganisms encountered in the brewery, brewing processes, fermentation and maturation methods, packaging and dispensing, troubleshooting, analysis methods as well as barrel ageing and other processes common in and, in some cases, unique to smaller breweries. Though technical and in-depth, the information remains very accessible to readers of all levels of knowledge and experience. This book was written with professional brewers in mind who work in smaller facilities without access to extensive laboratory equipment or those who may be in the process of opening their own breweries. The text explores the techniques and background necessary for consistently brewing quality beer on a limited budget. All professional brewers, even advanced homebrewers, will find this book to be a helpful resource and an indispensable guide for expanding their knowledge base and improving their brewing skills.

The **European Brewery Convention** is the technical branch of the European trade association. The Brewers of Europe has been producing technical brewery books and analysis methods for nearly 70 years.