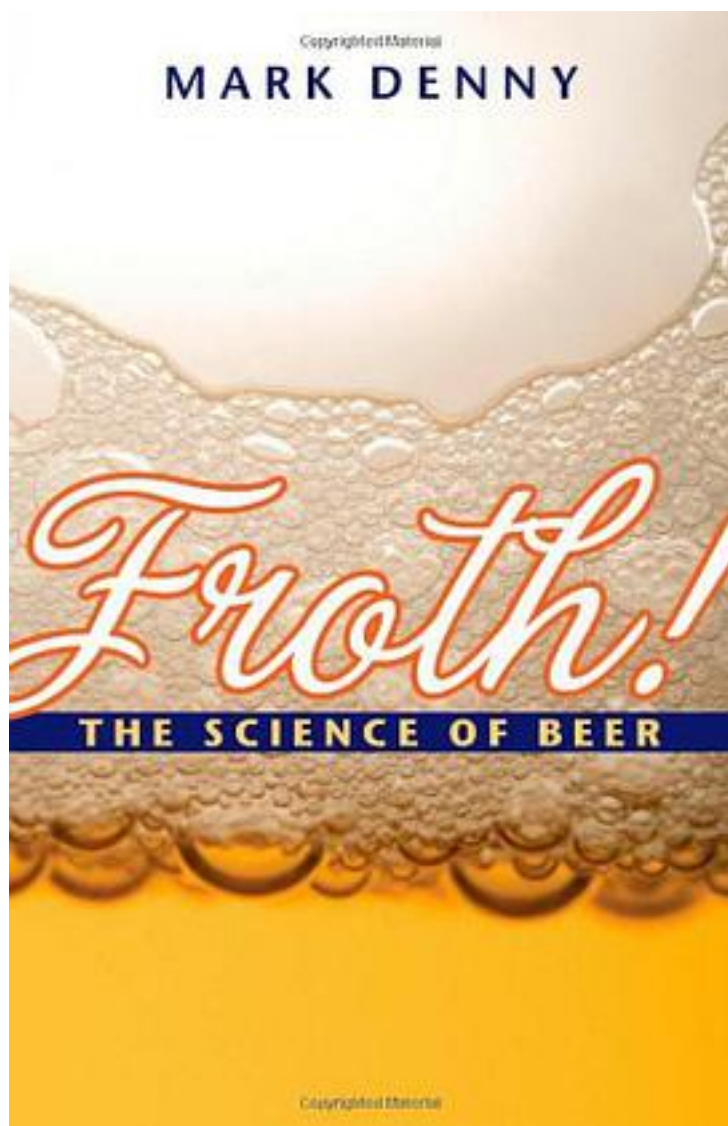


Froth!



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出版者:

出版时间:2009-5

装帧:

isbn:9780801891328

Ever wonder where the bubbles in your beer came from, which way they are going, and why? Have you considered the physical differences among ales, lambics, and lagers? Do you contemplate your pint? Accomplished homebrewer and physicist Mark Denny has crafted a scientifically sound and witty investigation of the physics and chemistry of beer. He recounts and explains the history of and key technological advances in brewing, provides basic instructions for making your own-including a scientific-yet-accessible account of the changes in appearance during each stage of the process-and looks at the fascinating physical phenomena contained within a pint of beer. Along the way he defines the main concepts and terms involved in the process and shows how you can subject the technical aspects of brewing to scientific analysis. If you've ever been curious about how beer is made, why it froths so well, and what makes different types...well...different, then Froth! is for you.

作者介绍:

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