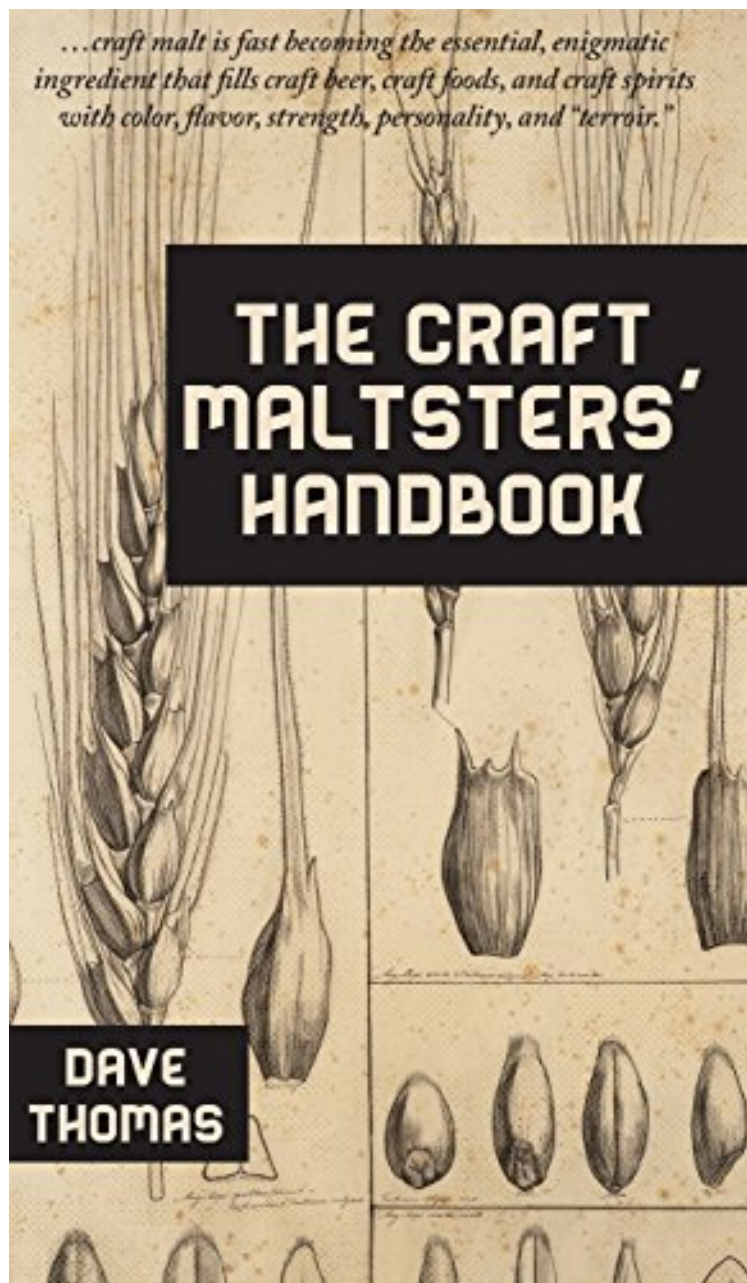


The Craft Maltsters' Handbook

Dave Thomas

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Dave Thomas : The Craft Maltsters' Handbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Craft Maltsters' Handbook:

2 of 2 people found the following review helpful. Well written dictionary
By Morgan
This book is very well written, however I find the title and the description somewhat misleading. I think this book is less of a "Handbook" or more of a "Dictionary". 95% of the book consists of an alphabetical listing of terms and definitions, which is good as long as you know what you are looking for.
0 of 0 people found the following review helpful. Three Stars
By paul compton
Not exactly what I expected but still had really good insight and information....
0 of 0 people found the following review helpful. Two Stars
By Customer
Just a listing of terms. No in depth explanation. Very few examples.

The industrial process of germination-which converts hard, insoluble cereals into friable, extractable grains for subsequent use as a food source for humans or yeast - is called malting. The Craft Maltsters' Handbook provides an in-depth understanding of the technical and scientific meanings of words and phrases used in malting and is an up-to-date reference on the many types of malts used in brewing and distilling today. The rise in craft micro-malting is a nod to the 19th century men and women who provided the malt for brewing/distilling and part of the growing trend of taking back an art from large multinational corporations who have come to dominate much of agriculture and manufacturing.