

Raw materials for brewing

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@book{Briggs, D. E._2004, address={Cambridge}, title={Brewing: science and practice}, volume={Woodhead Publishing in food science and technology}, url={https://www.knovel.com/knovel2/Toc.jsp?BookID=1249}, publisher={Woodhead}, author={Briggs, D. E.}, year={2004} }

@inbook{D. E. Briggs_1998, address={London}, edition={1st ed}, title={Chapter 4, The biochemistry of malting}, url={https://contentstore.cla.co.uk/secure/link?id=553c93f7-1953-e511-80bd-002590aca7cd}, booktitle={Malts and malting}, publisher={Blackie Academic & Professional}, author={D. E. Briggs}, year={1998}, pages={133-228} }

@inbook{E.A. Hockett_2000, address={New York}, edition={2nd ed., rev.expanded}, title={Chapter 3, Barley}, volume={99}, url={https://contentstore.cla.co.uk/secure/link?id=94e430d7-f80e-e711-80c9-005056af4099}, booktitle={Handbook of cereal science and technology}, publisher={Marcel Dekker}, author={E.A. Hockett}, year={2000}, pages={81-125} }

@book{Kulp_Ponte_2000, address={New York}, edition={2nd ed., rev.expanded}, title={Handbook of cereal science and technology}, volume={99}, publisher={Marcel Dekker}, author={Kulp, Karel and Ponte, Joseph G.}, year={2000} }