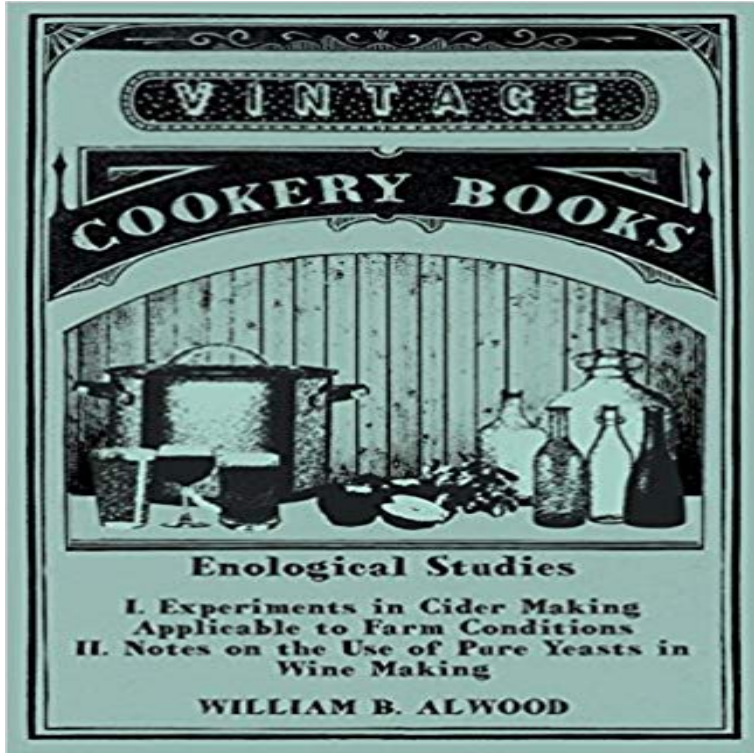


Enological Studies - I. Experiments in Cider Making Applicable to Farm Conditions II. Notes on the Use of Pure Yeasts in Wine Making



This vintage book contains a detailed treatise on making cider and wine, with details of experiments in cider making applicable to farm conditions and notes on the use of pure yeasts in wine making. Enological Studies is highly recommended for those with an interest in the science behind brewing, and would make for a fantastic addition to collections of related literature. Contents include: Cider Made from Low-grade Apples in Hot Weather, Character of Raw Materials, Notes on Condition of Samples During Fermentation, Analyses of Bottled Ciders, Cider Made from Winter Apples in Cold Weather, Plan of the Experiment, Fermentation Notes, Discussion of Chemical Data, et cetera. Many vintage books such as this are increasingly scarce and expensive. It is with this in mind that we are republishing this volume now in an affordable, modern edition complete with a specially commissioned new introduction on beer brewing.

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