

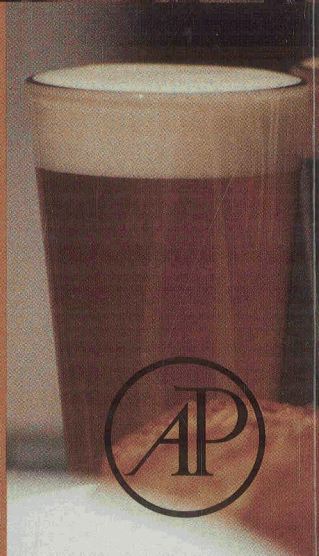
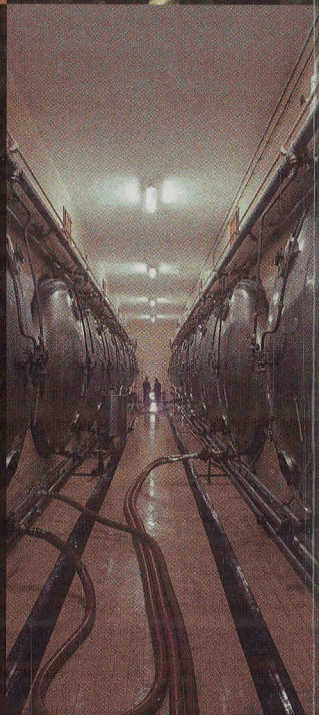
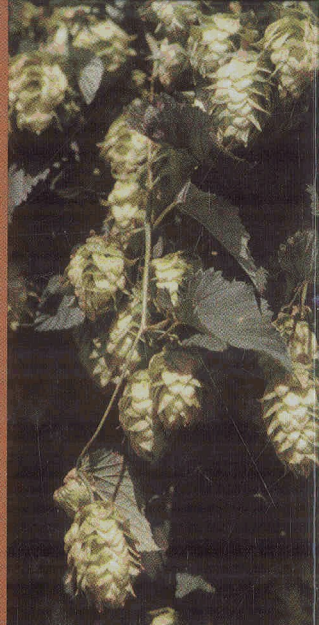
HANDBOOK OF
ALCOHOLIC BEVERAGES SERIES

Beer

A Quality
Perspective

Volume Editor

Charles W. Bamforth



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