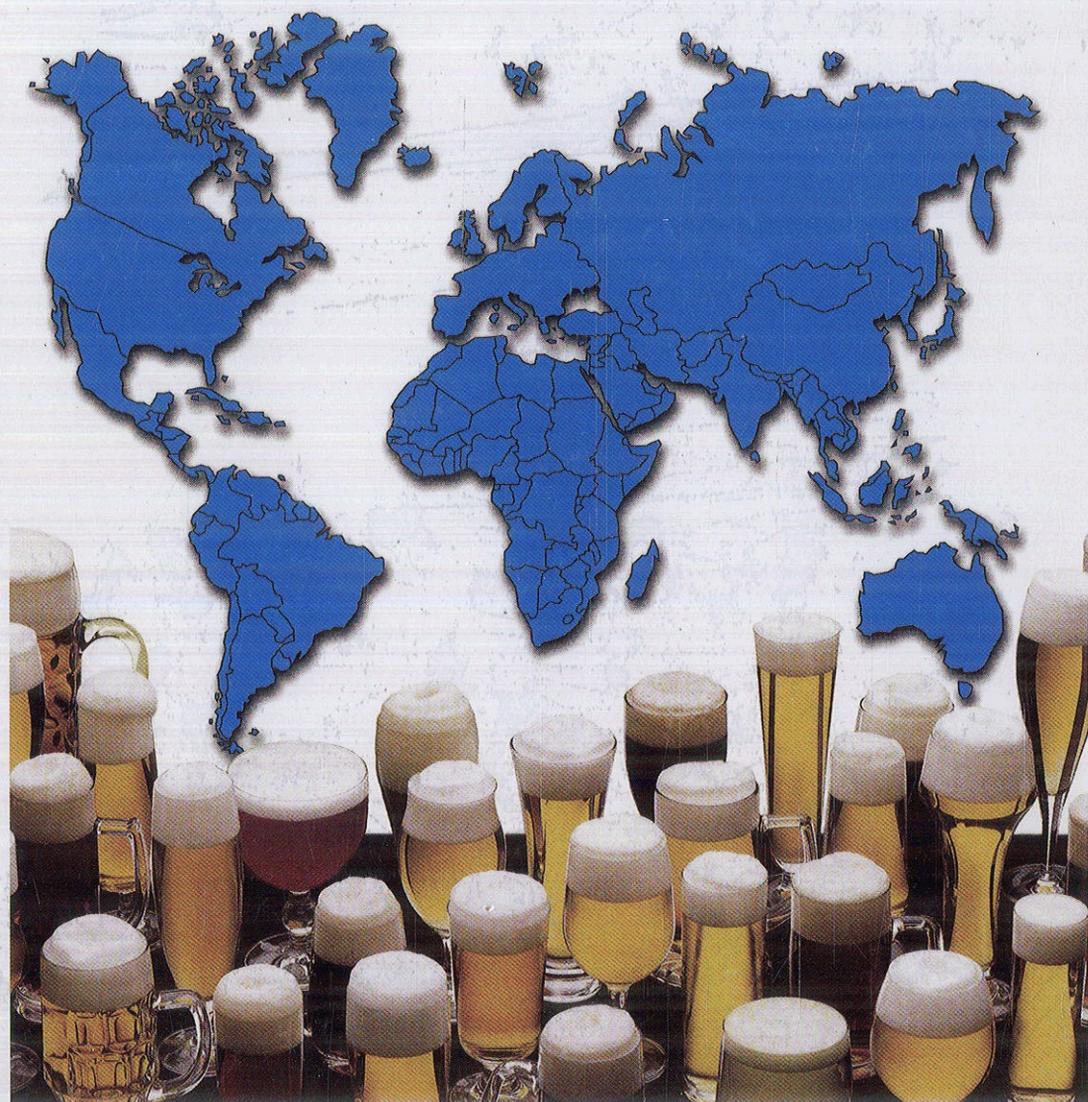


Edited by Hans Michael Eßlinger

 WILEY-VCH

# Handbook of Brewing

Processes, Technology, Markets



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