Indexes to the Technical Quarterly
Volume 45 (2008)

—Compiled by James J. Hack Barth, The Gambrinus Company

Author Index

Agius, G., 39
Agu, R. C., 268, 274
Axcell, B.C., 348
Bamforth, C. W., 283, 332
Barnum, R. A., 108
Bland, J. L., 32
Broz, A., 345
Buchhauser, U., 84
Faulstich, M., 84
Fischborn, T., 290
Fornalik, M., 340
Funk, U., 263
Gans, U., 337
Hertsgaard, K., 99
Home, S., 245
Horsley, R., 99
Hull, G., 17
Jones, B. L., 279
Kalathas, A., 332
Kapral, D., 115
Kosin, P., 345
Kotaviviita, E., 245
Laitila, A., 245
Lake, J. C., 253
Mausin, Y., 332
May, J. C., 283
McLeod, R., 24
Menger, H.-J., 127
Mercer, J., 286
Meyer-Pittroff, R., 84
Michel, R. A., 263
Montgomery, E. A., 124
Odibo, F. J. C., 274
Ogu, E. O., 274
Parker, N., 352
Pelto, P., 245
Räisänen, E., 245
Savel, J., 345
Scheller, L., 263
Schwarz, P. B., 99
Siebert, K. J., 90
Sonmer, K., 8
Speers, R. A., 253
Stumpe, C., 121
Tippmann, J., 8
Tito, J., 32
Turner, N., 131
Van Zandycke, S. M., 290
Vilpola, A., 245
Voigt, J., 8
Vrabec, J., 84
Wallin, C. E., 332
Wasmuht, K., 121
White, C., 13
Wilhelmson, A., 245
Zuber, J., 337

Subject Index

Absorbers, use in beer stabilization, 337
Acreage, barley, 99
Adjunct, impact on yeast, 290
Aeration, wort, 352
Air rest, effect on sorghum varieties, 274
Annolyte, use in CIP, 127
Antioxidant, capacity of polyphenols from PVPP, 283
Ascending method of limits, turbidity, 90
Assay, antioxidant potential of polyphenols, 283
Barley, survey of producers, 99
screening for quality, 268
Beer, 332 stabilization, 337
tasting, 348
Benchmarking, world-class manufacturing, 24
Biofilms, 340
Biofouling, 340
Brewery heat requirements, 121
Brewhouse, energy efficiency, 263
Bulk solids flow, 108
Bushel weight, barley quality parameter, 268
Candle filter, use in beer stabilization, 337
Carbon dioxide, loss during CIP, 39
recovery, 84
Cleaning and disinfection technology, 127
Cleaning efficiency, 340
Clean in place (CIP), 39, 127, 340
Climate protection, 121
Contamination, 340
Craft beer, Big QC Day study, 13
Craft brewers, utility usage ratios, 286
wort aeration, 352
Detergent, impact on beer foam, 332
Dissolved oxygen, wort aeration, 352
Electrolysis, 127
Endoproteinases, 279
Energy, efficiency and alternative sources, 263
Enzymes, 245, 337
Ester formation, 17
Fermentation, abnormal, 115
premature yeast flocculation, 253
slow, 352
temperature control, 124
yeast vitality, 345
Filter cake structure, 8
Filtration performance, 8
Flavor training, 348
Foam, factors impacting, 332
Free amino nitrogen (FAN), 274
Fusarium head blight, 245
Gravimetric analysis, laboratory fermentation control, 345
Henry’s law, carbon dioxide, 39
High-gravity brewing, impact on yeast, 290
Hot water preparation, 121
India pale ale, 13
Inventory control, 131
Katholyte, use in CIP, 127
Key performance indicator, world-class manufacturing, 24
Kilning, 245

Leadership, world-class manufacturing, 24
Lipid, impact on beer foam, 332
Malt, endoproteinases and inhibitors, 279
Malting, 245, 274
Multibrew fermentors, 115

Nitrogen, 245, 290
Olive oil, addition to yeast, 17
Oxygen, buildup caused by CIP, 39
Pale ale, 13
Particle, measurement and size distribution, 8
Pasteurizer, 32
People-based strategy, world-class manufacturing, 24
Polyphenols, recovery from PVPP, 283
Polyvinylpolypyrrolidone (PVPP), 337
Polyphenols, recovery of polyphenols, 283
Powder, flow properties, 108
Premature yeast flocculation (PYF), 253
Production scheduling, 131
Product quality, 32
Profit-based strategy, world-class manufacturing, 24
Proportional time control, 124

Regenerative energy, solar thermal, 121
Sales planning, understanding the supply chain, 131
Separation, efficiency of solid-liquid, 8 solids, 108
Silica gels, 337
Solar heating system, 121
Sorghum malt, 274
Steeping, malt quality, 245
Steinfurth foam stability tester, 332
Stratified fermentors, 115
Supply chain planning, 131

Thousand corn weight, barley quality parameter, 268
Total nitrogen, 274
Turbidity, visual and instrumental analyses, 90
Two-stage cooling device, 84
Underattenuation, wort aeration by craft brewers, 352
Utility usage ratios, craft brewers, 286

Vacuum tube collectors, 121
Water conservation, 32
Weight analysis, laboratory fermentation control, 345
World-class manufacturing, 24
Wort, 345
aeration, 17, 352
deficiency, 290

Yeast
impact of nutrients on fermentation and beer quality, 290
olive oil addition, 17
vitality in fermentation, 345

Zinc, impact on yeast, 290