

The quality and vitality of handycraft Beer

There is a nice difference!

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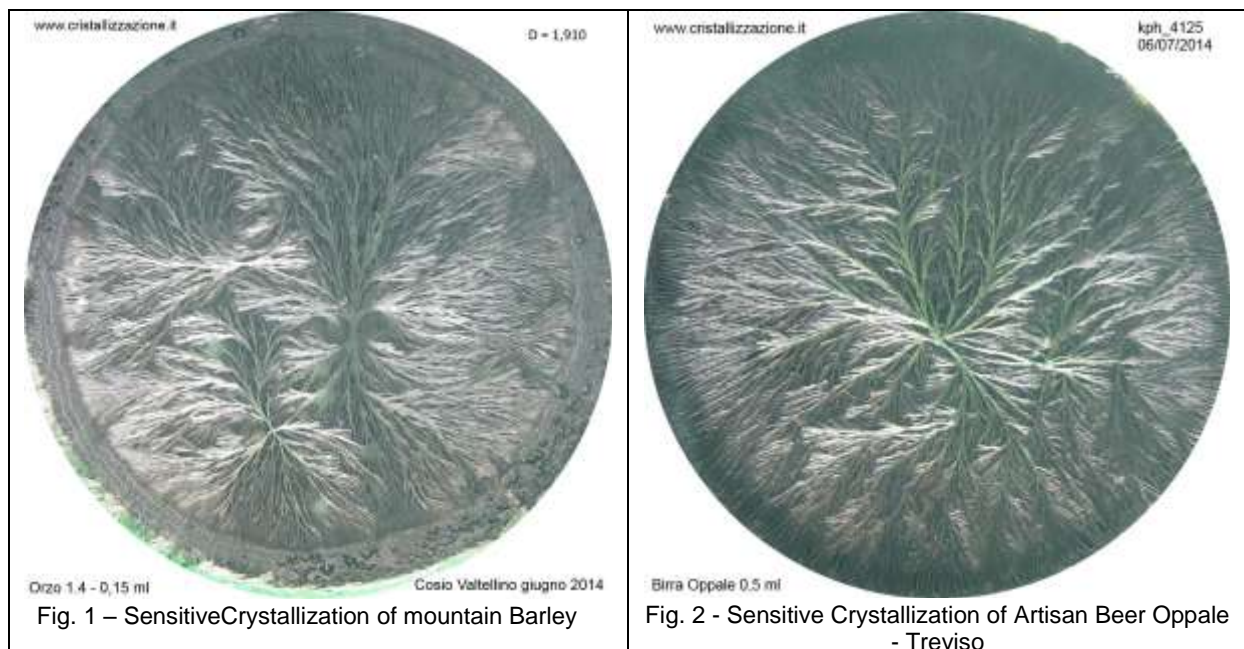
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Keywords

Beer Sensitive Crystallisation, quality of Beer, fractal dimension, Crystallization, morphogenetic field.

Abstract

Recently homemade brewers, are increasing also in Italy. They guarantee high-quality products thanks to the skills, care of processing, high quality ingredients and great passion in the working. The beers made by these small businesses is almost always "raw" (unpasteurized) and no-filtered. Often the flavor is much better - than the more famous and widespread. "industrial" beers. In this test we wanted to compare the crystallization images of six handycraft beers samples with five industrial beers and even with the sensitive crystallization the differences are evident and also which are the best ... without doubt!

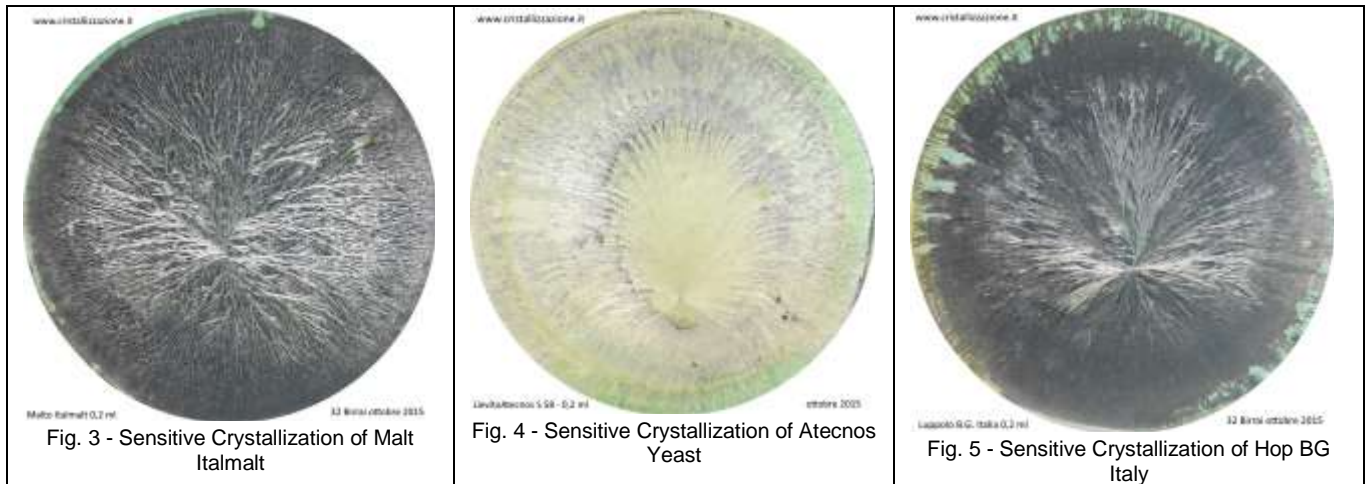


Pfeiffer's method:

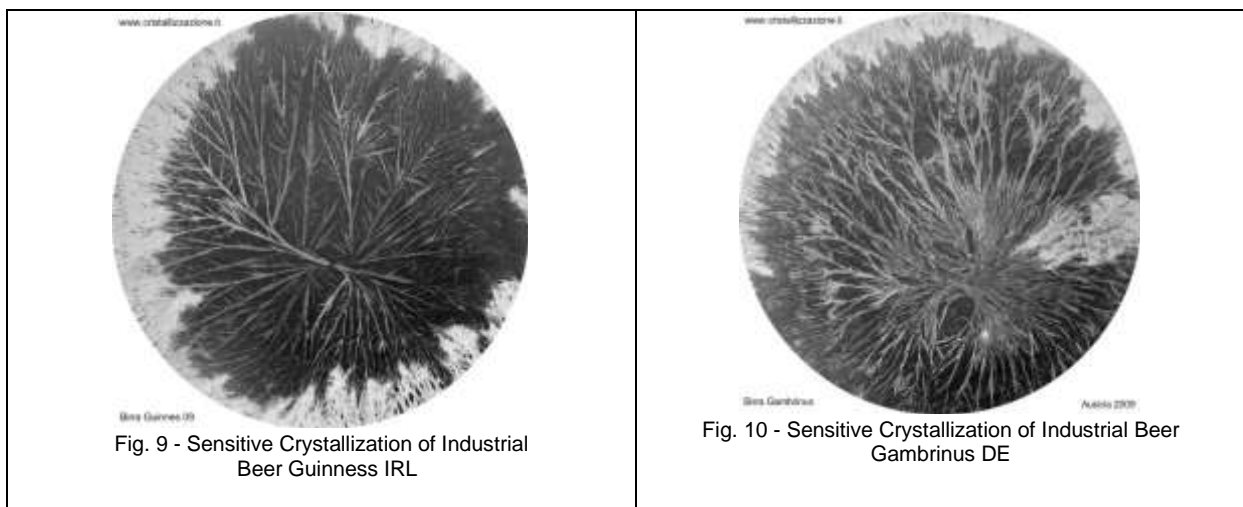
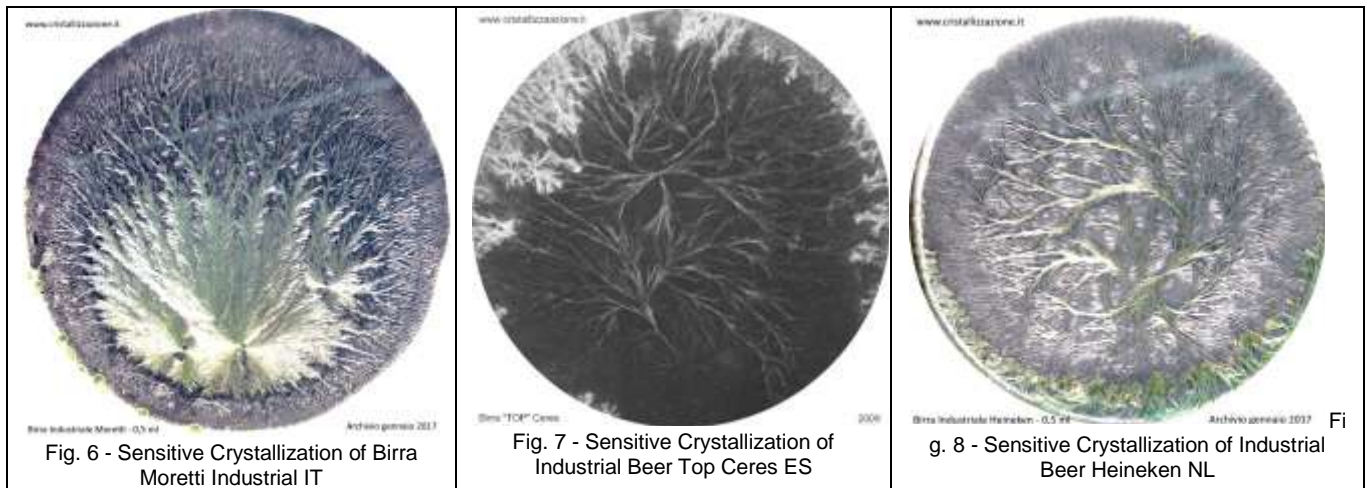
- plan disks of glass diameter 9 cm
- $\text{CuCl}_2 \cdot 2\text{H}_2\text{O}$ 0.17 g - 0.5 ml beer
- total 6.00 ml aqueous solution by repetition
- 4 reproductions per sample - $T = 30^\circ \text{C}$ - U. Rel. = 60%
- crystallization controlled environment for immobility and horizontality of the shelves



1 | Crystallization of components:



2 | INDUSTRIAL BEER - comparison - :



3 | ARTISAN BEER - comparison - :

