

APPLIED BIOTECHNOLOGY
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Ramesh C. Ray

Brewing with Sorghum

A Comprehensive Guide
to Sorghum Beer

Edited by

Steve Carly Desobgo Zangué



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BREWING WITH SORGHUM

A COMPREHENSIVE GUIDE TO
SORGHUM BEER

Edited by

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Elsevier

Radarweg 29, PO Box 211, 1000 AE Amsterdam, Netherlands
125 London Wall, London EC2Y 5AS, United Kingdom
50 Hampshire Street, 5th Floor, Cambridge, MA 02139, United States

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ISBN: 978-0-443-34007-9

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Publisher: Mara Conner
Acquisitions Editor: Kelsey Connors
Editorial Project Manager: Debarati Roy
Production Project Manager: Punithavathy Govindaradjane
Cover Designer: Gopalakrishnan Venkatraman

Typeset by TNQ Tech



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