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.Leigh: Lizzi, I struggled SO HARD with how to write a rev.

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My friend Dana, owner of Clairemont Communications, messaged me at nearly 10:00 p.m.

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Beer - wikipedia, the free encyclopedia

Beer is an alcoholic beverage produced by the saccharification of starch and fermentation of the resulting sugar. The starch and saccharification enzymes are often

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The chemistry of making beer - blog about beer

Most people know that Yeast is one of the 4 key ingredients in a beer (along with water, hops & malted barley), but do you know exactly what that yeast is doing?