

Beer brewing Cheat Sheet by [deleted] via cheatography.com/87776/cs/20232/

Alcohol

Absorption Ethanol is absorbed in small intestine and metabolised in

liver

Metabolisation factors

Gender, body fat, liver size, amount of metobilitic enzymes

Metabolism slide

Beer composition

Water Beer is 93% water, which counters dehydration

Also helps with uric acid ->

kidnet stones

Helps mineral balance

Better water to calories ratio

Low alcohol (free) beer is isotinic (have same tension)

Water 1 g of alchol -> 10ml urine numbers excretion

> Alcohol makes you pee more by supression of vassopressin, which is hormone that reuptakes

Dehydration -> hangovers

Net water 330ml beer -> 191 ml

intake

125ml wine -> -11

Health Less kidney stones (40% risk benifits reduciton)

> Beer after exercise does not decrease water uptake

Major nutrients



Calorie counts and exercise

12 oz = 150 kcal, alcfree 100 Beer

125 kcal (antiinflammatory)

Pina 6 oz = 460 kcal

Colada

Red wine

280 kcal Margarita

100 kcal Casual biking: 23 min

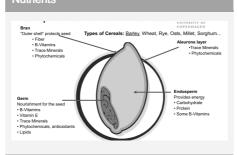
LIfting weights: 15 mins

Pilates: 24 mins

Swimming: 15 mins moderate

intensity

Nutrients



Nutrients II

readily available carbohydrates: Major nutrients 10 - 60 g/litre as dextrins

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Nutrients II (cont)

little free sugars: < 5 g/litre typical lager = 1 g/litre

Fibre: 1 beer contains 3-6% of the daily requirement for fibre

protein as small peptides - 2 - 6

g/litre

Trace vitamins, minerals, antioxidants, nutrients

other hop compunds

Vitamins Cereals good for B vitamins, malting increases B9 and B6

Beer is more vitamin rich than

(spouting), B2 from yeast

Too high levels of homocysteine = heart disease, increase in level of homocysteine after wine and spirits consumption, but not

Lots of potassium and magnesium in beer

lots of silicon in beer, which is not readily available anymore in

water

antioxidants in beer help against free radicals that can start

cancers

Polyph-

enols

positive: beer taste and aging

stability, health

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Nutrients II (cont)

negatives: haze (together with proteins), astringent bitterness

beer < white wine < red wine, beer has way

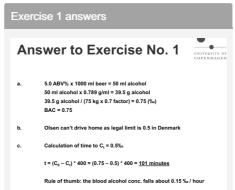
shown to protect LDLs from oxidation

Health	
Harmful effects	Accidents, brain degeneration, hepatits, cancer, stroke
Amount pr week	7 for women, 14 for men, stop before 5 on one occasion
Most consumed alcohol	Wine, then beer
Habits	Beer drinkers were generally more unhealthy compared to wine drinkers
Beer vs wine	Higher drinking frequency, shorter education, lower income, more men, more smoking, lower exercise, less healthy diet

Calculation of BAC		
Formula	C=A/(p*r)	
С	BAC	
Α	Alcohol intake in grams	
р	body weight in kg	
r	distribution or reduciton factor	

Calculation of decrease in BAC Formula $C_t = C_0 - k * t$ C_t current BAC in promille C_0 legal BAC in promille k individual factor, ca 1/400 t time in minutes rule of thumb bac decreases 0.15 bac/hr

Exercise 1 Exercise No. 1 Case Mr. Olsen (75 kg, average constitution) drinks one liter of beer (5% abv.) after a football match in Copenhagen. a. Calculate his blood alcohol concentration (BAC) (%) b. Is Mr. Olsen able to drive his Fist home? c. How long time will Olsen have to wait before being able to drive his car again?



cercise 2.1	
Exercise No. 2	UNIVERSITY OF COPENHAGEN
Compare the energy content (kJ) in:	
Beer – Red wine – White wine – and Whisky	
• per 100 ml	
per drink (12 g alcohol)	
Carbohydrate + protein pr. 100 ml is 3.0 g for b wine and 0 g for whisky	peer, 1.7 g for red wine, 2.6 g for white
Note: energy from alcohol = 29 Kilo Joule / g alco	hol

Exercise 2.1 answers Calculation Find amount of alcohol in 100 ml: (4.6 / 100) ml/ml x 100 ml x 0.789 g/ml = 3.63 g alcohol Find energy from alcohol in 100 ml: 3.63 g alcohol x 29 kJ/g = 105 kJ Find energy from other macro nutrients: 2.7 g carbohydrate x 17 kJ = 46 kJ 0.3 g protein x 17 kJ = 5.1 kJ

Exercise 2.2

Energy content in alcoholic beverages Note: Alcohol density = 0.789 g/ml. Energy from alcohol = 29 kJ/g

	Beer 4,6% vol. (330 ml)	Red wine 12% vol. (125 ml)	White wine 12,5% vol. (125 ml)	Whisky 46% vol. (33 ml)
Energy content per 100 ml				
Energy content per drink				

Effects of alcohol consumption		
2-4 drinks	mortality protection of 18%	
(men) 1-2		
(women)		
	D: 1 11	

Jshaped Risk goes down with curve moderation, goes up with excessive use

HDL and High density lipoprotein up LDL with alcohol (good cholesterol)

LDL down with alcohol (bad cholesterol)

alcohol is anti-inflammatory

diabetes in 30% reduced risk of moderate diabetes

drinkers



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Effects of alcohol consumption (cont)

enhanced insulin sensitivity with lower plasma insulin concentrations (risk factor for diabetes)

partly due to lower average weight of drinkers (obesity is a risk factor for diabetes)

Cognotive function

Alcohol decreases arteriosclerosis in brain vessels, Protective antioxidative effects of polyphenols on cerebral cells (both good)

"regular consumers of alcohol had a significantly lower risk of Alzheimer's compared to nondrinkers", protection was 50% for moderate drinkers

1-6 drinks/week associated with lower risk of dementia in ≥ 65year adults, 20% reduction in dementia risk for moderates

Effects of alcohol consumption (cont)

Alcohol triggers release of dopamine, a hormone, which plays a major role in reward-motivated behavior

Osteo porosis

"a positive association between alcohol intake and bone mineral density in older women has been reported in the original Framingham Osteoporosis Study"

Suppression of gradual bone loss that increases with age, called resorption, Positive effect of silicon on bone formation

Moderate consumption of alcohol may be beneficial to bone mineral density in men and postmenopausal women. The tendency toward stronger associations between BMD and beer or wine, relative to liquor, suggests that constituents other than ethanol may contribute to bone health.

Exercise 2.2 answers

nergy content in alcoholic beverage

	Beer 4,6% vol. (330 ml)	Red wine 12% vol. (125 ml)	White wine 12,5% vol. (125 ml)	Whisky 46% vol. (33 ml)
Energy content per 100 ml	156 kJ	303 kJ	330 kJ	1053 kJ
Energy content per drink	515 kJ	379 kJ	413 kJ	347 kJ

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