

## 6. DAFTAR PUSTAKA

- Adebo, O. A., & Medina-Meza, I. G. (2020). Impact of Fermentation on The Phenolic Compounds and Antioxidant Activity of Whole Cereal Grains: A Mini Review. *Molecules*, 25(4), 1–19. <https://doi.org/10.3390/molecules25040927>
- Agu, R. C., Bringhurst, T. A., Brosnan, J. M., Jack, F. R., & Brew, J. I. (2008). *Effect of Process Conditions on Alcohol Yield of Wheat , Maize and Other Cereals*. 114(1), 39–44. <https://doi.org/10.1002/j.2050-0416.2008>
- Ai, Y., & Jane, J. L. (2016). Macronutrients in Corn and Human Nutrition. *Comprehensive Reviews in Food Science and Food Safety*, 15(3), 581–598. <https://doi.org/10.1111/1541-4337.12192>
- Aini, N., Hariyadi, P., Muchtadi, T. R., & Andarwulan, N. (2010). Hubungan Antara Waktu Fermentasi Grits Jagung dengan Sifat Gelatinisasi Tepung Jagung Putih yang Dipengaruhi Ukuran Partikel. *Teknologi Dan Industri Pangan*, XXI(1), 18–24.
- Anonim. (2010). Range of Adjuncts. In *Diploma Brewing Module* (Issue January, pp. 1–5). Brilliant Beer Company. [www.BrilliantBeer.com](http://www.BrilliantBeer.com)
- Anonim. (2014<sup>a</sup>). Beer Types and Their Raw Materials; Sweet Wort Production. In *IBD Qualification* (pp. 1–14). Institute of Brewing and Distilling.
- Anonim. (2014<sup>b</sup>). Bright Beer Preparation. In *IBD Qualification* (pp. 1–26). Institute Brewing and Distilling.
- Anonim. (2014<sup>c</sup>). Fermentation Practice. In *IBD Qualification* (pp. 1–10). Institute Brewing and Distilling.
- Anonim. (2014<sup>d</sup>). Sweet Wort Production (Methods and Plant). In *IBD Qualification* (pp. 1–16). Institute Brewing and Distilling.
- Anonim. (2014<sup>e</sup>). The Basic Principles of Yeast Fermentation. In *IBD Qualification* (pp. 1–7). Institute Brewing and Distilling.
- Anonim. (2014<sup>f</sup>). Use of Adjuncts. In *Diploma Brewing Module* (Issue January, pp. 3–5). Brilliant Beer Company. [www.BrilliantBeer.com](http://www.BrilliantBeer.com)

- Anonim. (2014<sup>g</sup>). Wort Boiling. In *IBD Qualification* (pp. 1–9). Institute Brewing and Distilling.
- Anonim. (2014<sup>h</sup>). Wort Clarification, Cooling and Oxygenation (Aeration). In *IBD Qualification* (pp. 1–8). Institute Brewing and Distilling.
- Anonim. (2014<sup>i</sup>). Yeast Management. In *IBD Qualification* (pp. 1–12). Institute Brewing and Distilling.
- Bottari, B., Campari, G., Gatti, M., & Bottari, B. (2014). *Live or Dead Yeast Viability Staining as A Tool for Improving Artisanal Pilsener Beer Production*. <https://doi.org/10.15414/jmbfs.2014.4.2.174-178>
- Bravi, E., Sensidoni, M., Floridi, S., & Perretti, G. (2014). *Fatty Acid Composition Differences Between Beers Made with All-Malt and Brewer's Corn Grist and Malt*. February 2016, 8–11. <https://doi.org/10.2478/s11696-013-0425-6>
- Standar Nasional Indonesia (SNI) Produk Bir, (1995).
- Carvalho, F. R., Moors, P., Wagemans, J., & Spence, C. (2017). *The Influence of Color on the Consumer's Experience of Beer*. 8(December), 1–9. <https://doi.org/10.3389/fpsyg.2017.02205>
- Cerrillo, I., Escudero-López, B., Hornero-Méndez, D., Martín, F., & Fernández-Pachón, M. S. (2014). Effect of Alcoholic Fermentation on the Carotenoid Composition and Provitamin A Content of Orange Juice. *Journal of Agricultural and Food Chemistry*, 62(4), 842–849. <https://doi.org/10.1021/jf404589b>
- Diakabana, P., Mvoula-Tsiéri, M., Dhellot, J., Kobawila, S. C., & Louembé, D. (2013). Physico - Chemical Characterization of Brew During the Brewing Corn Malt in the Production of Maize Beer in Congo. *Advance Journal of Food Science and Technology*, 5(6), 671–677. <https://doi.org/10.19026/ajfst.5.3147>
- Ekowati, D., & Nasir, M. (2011). Pertumbuhan Tanaman Jagung (*Zea mays*, L.) Varietas Bisi-2 pada Pasir Reject dan Pasir Asli di Pantai Trisik Kulonprogo. *Jurnal Manusia Dan Lingkungan*, 18(3), 220–231. <https://doi.org/10.22146/jml.18445>

- Erh, S. S. J. I., Agu, R. C., & Brew, J. I. (2002). *A Comparison of Maize, Sorghum and Barley as Brewing Adjuncts*. 108(1), 19–22.
- Fox, G. P. (2018). *Analysing Maize Grain Quality*. January. <https://doi.org/10.19103/AS.2016.0001.14>
- Gatza, P., Skyeck, C., Sparhawk, A., Rabin, D., & Cup, B. (2019). *Brewers Association 2019 Beer Style Guidelines*.
- Gunam, I. B. W., Wrasati, L., & Setioko, W. (2009). Pengaruh Jenis Dan Jumlah Penambahan Gula Pada Karakteristik Wine Salak. *Agrotekno*, 15(1).
- Heineken (2014). *Wort Aeration, Fermentation and Lagering, Brewing Process Description 1*.
- Hildegard, H. T. L., & Lawless, H. T. (2010). *Sensory Evaluation of Food*. Springer Berlin Heidelberg. <https://doi.org/10.1007/978-1-4419-6488-5>
- Jakobsen, M., & Thorne, R. S. W. (1980). Oxygen Requirements of Brewing Strains of *Saccharomyces Uvarum* (Carlsbergensis)—Bottom Fermentation Yeast. *Journal of the Institute of Brewing*, 86(6), 284–287. <https://doi.org/10.1002/j.2050-0416.1980.tb06882.x>
- Kumar, D., Hager, A.-S., Sun, A., Debyser, W., Javier Guagliano, B., & Singh, V. (2019). Improving Fermentation Rate during Use of Corn Grits in Beverage Alcohol Production. *Beverages*, 5(1), 5. <https://doi.org/10.3390/beverages5010005>
- Kunze, W. (2004). *Technology Brewing and Malting* (3rd Intern). VLB Berlin Germany.
- Malomo, O., O.A.B., O., S.O., O., M.O., A., & 'Toyosi, D. (2011). Sensory Assessment of Sorghum Brew Adjunct and Barley Brew Lager Beer. *Journal of Brewing and Distilling*, 2(5), 62–68. <https://doi.org/10.5897/JBD11.004>
- McGhee, J. E., Julian, G. S., Detroy, R. W., & Bothast, R. J. (1982). Ethanol production by immobilized *Saccharomyces cerevisiae*, *Saccharomyces uvarum*, and *Zymomonas mobilis*. *Biotechnology and Bioengineering*, 24(5), 1155–1163. <https://doi.org/10.1002/bit.260240512>

- Ore, G. et al. (2018). Design and Production of Maize Beer. *MOJ Food Processing & Technology*, 6(1), 78–87. <https://doi.org/10.15406/mojfpt.2018.06.00148>
- Phieter, A. C., Chrisnasari, R., & Pantjajani, T. (2020). Karakterisasi Enzim Pemecah Pati dari Malt Serelia. *KELUWIH: Jurnal Sains Dan Teknologi*, 1(1), 38–48. <https://doi.org/10.24123/saintek.v1i1.2773>
- Poreda, A., Czarnik, A., Zdaniewicz, M., Jakubowski, M., & Antkiewicz, P. (2014). Corn Grist Adjunct - Application and Influence on the Brewing Process and Beer Quality. *Journal of the Institute of Brewing*, 120(1), 77–81. <https://doi.org/10.1002/jib.115>
- Rahmi, N., Oktavia, B., & Nazulis, Z. (2013). Penentuan Kadar Etanol Pada Sampel Minuman dengan Metoda HPLC Menggunakan Fasa Gerak Asetonitril dan Buffer Fosfat. *Chemistry Journal*, 2(1), 51–56. <https://doi.org/https://doi.org/10.24036/p.v2i1.2373>
- Rouf Shah, T., Prasad, K., & Kumar, P. (2016). Maize - A Potential Source of Human Nutrition and Health: A Review. *Cogent Food & Agriculture*, 2(1), 1–9. <https://doi.org/10.1080/23311932.2016.1166995>
- Suarni, & Yasin, M. (2011). Jagung sebagai Sumber Pangan Fungsional. *Jurnal Iptek Tanaman Pangan*, 6(1), 41–56.
- Sumerta, I. N., & Kanti, A. (2017). Keragaman Jenis Khamir Penghasil Etanol yang Diisolasi dari Makanan Fermentasi di Kepulauan Riau. *Jurnal Biologi Indonesia*, 13(1), 61–70. <https://doi.org/10.47349/jbi/13012017/61>
- Surbakti, M. F., Ginting, S., & Ginting, J. (2013). Pertumbuhan dan Produksi Jagung (*Zea mays* L.) Varietas Pioneer-12 dengan Pemangkasan Daun dan Pemberian Pupuk NPKMg. *Agroteknologi*, 1(3), 523–534.
- Suyadi, Nurwantoro, & Mulyani, S. (2012). Total Yeast, pH, Cita Rasa Asam dan Cita Rasa Alkohol pada Es Krim dengan Penambahan Starter *Saccharomyces cerevisiae* pada Lama Pemeraman yang Berbeda. *Animal and Agriculture*, 1(2), 246–257. <http://ejournal-s1.undip.ac.id/index.php/aa>

- Taylor, J. R. N., Dlamini, B. C., & Kruger, J. (2013). 125 th Anniversary Review : The science of the tropical cereals sorghum , maize and rice in relation to lager beer brewing. *Institute Brewing and Distiling*, 119, 1–14. <https://doi.org/10.1002/jib.68>
- Verbelen, P. J., T. M. L. DDeKoninck, S. M. G. Saerens, S. E. Van Mulders, J. M. Thevelein, F. R. D. (2009). Impact of Pitching Rate on Yeast Fermentation Performance and Beer Flavor - PJ Verbelen.pdf. *Applied Microbial and Cell Physiology*, 82, 155–157. <https://doi.org/10.1007/S00253.008.1779.5>
- Wachid, M., & Mutia, P. (2019). Optimasi Media Kulit Singkong pada Pertumbuhan *Sacharomyces Cerreviceae*. *Reka Buana : Jurnal Ilmiah Teknik Sipil Dan Teknik Kimia*, 4(2), 16. <https://doi.org/10.33366/rekabuana.v4i2.1280>
- Wardhani, D. H., Maharani, D. C., & Prasetyo, E. A. (2015). *Kajian Pengaruh Cara Pembuatan Susu Jagung, Rasio dan Waktu Fermentasi Terhadap Karakteristik Yoghurt Jagung Manis*. 11(1), 7–12. <https://doi.org/http://dx.doi.org/10.36499/jim.v11i1.1075>
- White, F. H. (1995). Spectrophotometric Determination of Malt Color. *Institute Brewing and Distiling*, 101, 431–433.
- Zhang, R., Huang, L., Deng, Y., Chi, J., Zhang, Y., Wei, Z., & Zhang, M. (2017). Phenolic content and antioxidant activity of eight representative sweet corn varieties grown in South China. *International Journal of Food Properties*, 20(12), 3043–3055. <https://doi.org/10.1080/10942912.2016.1270964>