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Sandor Ellix Katz is a renowned fermentation revivalist and author of "Wild Fermentation: The Flavor, Nutrition and Craft of Live-Culture Foods" and "The Revolution Will Not Be Microwaved".

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Wild Fermentation Fermentation makes foods more

This site is maintained by Sandor Ellix Katz, aka Sandorkraut. I have been fermenting since 1993. In order to share the fermentation wisdom I had learned and demystify home fermentation, I wrote a book called Wild Fermentation, published in 2003 by Chelsea Green. Since the book's publication, I have taught hundreds of fermentation workshops across North America and beyond, taking on a role I

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Brewing Wikipedia

Brewing is the production of beer by steeping a starch source (commonly cereal grains, the most popular of which is barley) in water and fermenting the resulting sweet liquid with yeast. It may be done in a brewery by a commercial brewer, at home by a homebrewer, or by a variety of traditional methods such as communally by the indigenous peoples in Brazil when making caim.

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