

Beamer Test

A Discussion on important Topics

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Table of contents

1. Lorem ipsum
2. Figures and Tables
3. Discussion

Lorem ipsum

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Figures and Tables

The following Table 1 shows a list of beers and my assessment of them.

Beer Ratings			
Beer Name	Country of Origin	Type of beer	Rating
Krombacher	Germany	Pils	6/10
Oettinger	Germany	Export	10/10
Feldschlösschen	Switzerland	Lager	5/10
Heineken	Netherlands	Lager	5/10
Pilsner Urquell	Czech Republic	Pils	7/10
Arany Àszok	Hungary	Lager	2/10
Dreher	Hungary	Pils	5/10

Table 1: Own assessment of beers

Table 2

Beer Name	Country of Origin	Type of Beer	Rating
Oettinger Export ¹	Germany	Pils	10/10
Oettinger Pils ²	Germany	Export	2/10

¹ actually quite pleasant, even cheaply attainable in Kiosks for about 1€;

² only consume ice cold, tastes way better after you already had a couple of beers

Table 2: Beer Ratings with new packages

Table 3

Item		
Types	Origin	Price (\$)
Red wine	Tuscany	99.99
White wine	Bordeaux	20.50
Rosé	Valais	5.95
Pinot Noir	Ticino	25.00

Table 3: EU origin protected wine list

Discussion

Even though Zhao et al. (2015) suggest that "chitooligosaccharide should be an excellent preservative to inhibit beer-spoilage bacteria in the brewing process and in the end product" , we are not quite convinced that it will not interfere with the Reinheitsgebot. On the other hand we discovered that Charles Beer (2003) does not seem to have any connection to this subject even though his name suggests so.

References



Beer, Charles (2003). “Charles Beer : Conseiller d’Etat genevois : “l’Etat est plutôt passif””. In.



Zhao, Xue et al. (Dec. 2015). “The use of chitooligosaccharide in beer brewing for protection against beer-spoilage bacteria and its influence on beer performance”. In: 38(4), pp. 629–635.