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 ScienceDirectName: Chris Walowski Qualifications: BS
 Biochemistry and MS Biochemistry, 10+ Years Brewing
 Experience Occupation: Head Brewer at Trustworthy Brewing Co.
 Hobbies: Beer, Fly Fishing, Fishing, Gardening, Fermenting
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 Brewer at Trustworthy Brewing Co. Hobbies: Beer, Fly Fishing,
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