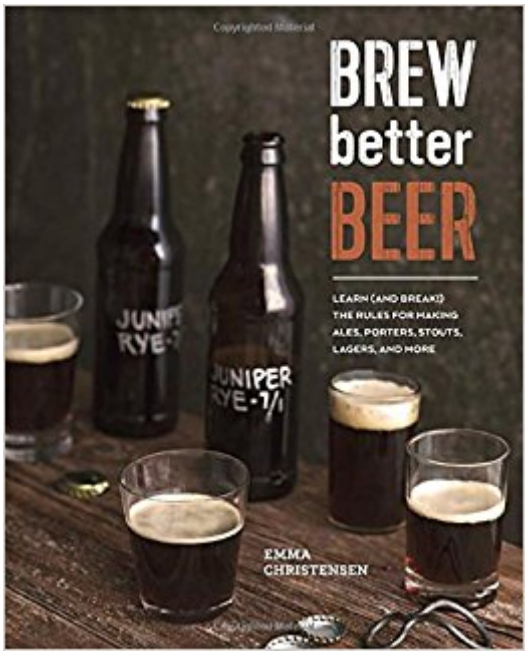
Ebook Directory
the best source of ebook

The book was found

Brew Better Beer: Learn (and Break) The Rules For Making IPAs, Sours, Pilsners, Stouts, And More



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

In this colorful homebrewing guide, The KitchnÃ¢â ¬â„¢s Emma Christensen gives you the keys to the brewery. Start out by mastering the basic styles, like A Very Good IPA and A Very Good Porter, then move on to inspired variations such as Centennial Dry-Hopped Double IPA, Campari IPA, and Smokey Chipotle Porter to discover which flavors, infusions, hops, and yeasts work best with each ale and lager. Want to brew a signature beer with your own personal stamp? Go wild with the Ã¢â ¬Å“Make It YoursÃ¢â ¬Â• suggestions and try tossing anything from cherries to chai spices into your brew. This handy manual also dives deep into the mechanics of brewing all-extract, partial-extract, and all-grain brews, and includes a big, beautiful photographic guide to brewing beer so you can see exactly how each step is done. You can brew small 1-gallon batches, perfect for apartment brewers and low-risk experimentation, or brew 5 gallons and have enough to share with all your friends. YouÃ¢â ¬â„¢ll also be introduced to up-and-coming beer trends like rye malts, barrel-aging at home, sour beers, gluten-free beers, and Old World beer styles. Filled with inspiring recipes like Riding Lawn Mower Pale Ale, Maple Cider Dubbel, Finnish Juniper Rye Sahti Ale, Figgy Pudding British Barleywine, and FarmersÃ¢â ¬â„¢ Market Gruit, ChristensenÃ¢â ¬â„¢s accessible approach will have you brewing better beer in no time.

Book Information

Hardcover: 240 pages

Publisher: Ten Speed Press; F First Edition edition (May 5, 2015)

Language: English

ISBN-10: 160774631X

ISBN-13: 978-1607746317

Product Dimensions: 7.5 x 1 x 9.3 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars 30 customer reviews

Best Sellers Rank: #243,274 in Books (See Top 100 in Books) #177 inÃ Â Books > Cookbooks, Food & Wine > Beverages & Wine > Beer #330 inÃ Â Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making #560 inÃ Â Books > Science & Math > Agricultural Sciences > Food Science

Customer Reviews

Ã¢â ¬Å“Armed with Emma ChristensenÃ¢â ¬â„¢s clear, concise, and thorough guide, cooking up a world-class IPA, summer-friendly saison, or salty-tart gose is as simple as strolling to the store to

snag a six-pack.Ã¢â ¬Â• Ã¢â ¬â •Joshua M. Bernstein, author of Brewed Awakening and The Complete Beer Course Ã Â Ã¢â ¬Å“From grain to glass, Emma has done a heroic job of demystifying and evangelizing the homebrewing process. To any and all aspiring brewers, I highly recommend this book!Ã¢â ¬Â•Ã Â Ã¢â ¬â •Sam Calagione, president and founder of Dogfish Head Craft Brewer

EMMA CHRISTENSEN is the recipe editor for the popular homecooking website The Kitchn (www.TheKitchn.com), andÃ Â a graduate of the Cambridge School for Culinary Arts in Cambridge, Massachusetts. A former beer reviewer for the Columbus Dispatch, she is a dedicated home-brewer always eager for the chance to nerd out about fermentation. Emma lives in the San Francisco Bay Area. To learn more, visitÃ Â www.emmaelizabethchristensen.blogspot.com.

I love this book! I used it as a companion to thekitchn.com's Beer School (also by Emma Christensen). Very complete and detailed, plus beautiful pictures. The thing that most distinguishes this book from other very good brewing books is that Emma gives recipes for (and excellent reasons for) brewing 1 gallon batches. I would never have gotten into brewing if I had to start with a 5 gallon batch, but I have already made two different beers and am looking forward to making more!

This book is my introduction to home brewing, and so far, it did everything I wanted it to do: The instructions are easy to follow, all the questions I would have asked further down the line are answered whenever it makes sense. There are a lot of troubleshooting tips for when things don't go as planned. All in all, a great book to get started with a first brew and then built on that with more advanced recipes.

I'm brewing my first gallon tomorrow. I love this book!! Great step by step for the first time brewer or for the seasoned brewer. Steps for 1 gallon and 5 gallon batches and lots of great recipes.Thank you for this book Emma Christensen!! Although when I went to the brewery supply store for my ingredients, the guy at the store gave me a bit of a hard time for wanting to brew 1 gallon batch. I just told him that I jus wanted to get used to the process of brewing before jumping into 5 gallon batch.

It was not at all what I expected. I was looking for a somewhat technical homebrewing book; this book is mostly recipes and elementary concepts -- but it made me really excited to brew a wider

variety of styles. The four beers I've brewed based off these principles have turned out wonderfully.

I really love this book. It has been super helpful for me as I have gotten my start brewing and have given me some direction to things that I want to try. Emma writes in a very fun way and covers all the information a person starting to brew could ask for.Highly recommend it.

Nice intro and terminology. The steps mentioned lack detail and visuals. This is helpful to the very beginner but shortly into the reading it becomes too basic even for those who have never brewed before .

I'm a big fan of hers.

Absolutely THE book I was looking for , so helpful . I like to brew 1 gal batches to see if I like it & if so you can easily step up to 5 gal with no problem & the best part is I don't have to use beer apps or calculators to adjust amounts

Download to continue reading...

Brew Better Beer: Learn (and Break) the Rules for Making IPAs, Sours, Pilsners, Stouts, and More Home brew Journal for Craft Beer Homebrewers | Homebrew Logbook w/ space for 70+ recipes | Beer Glassware Reference, Beer Color Chart, Hops and Yeast Strain Chart | How to Brew: Everything You Need To Know To Brew Beer Right The First Time How To Brew: Everything You Need to Know to Brew Great Beer Every Time Soap Making: 365 Days of Soap Making: 365 Soap Making Recipes for 365 Days (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, ... Making, Soap Making Supplies, Crafting) Soap Making: 365 Days of Soap Making (Soap Making, Soap Making Books, Soap Making for Beginners, Soap Making Guide, Soap Making Recipes, Soap Making Supplies): Soap Making Recipes for 365 Days Wine Making: The Ultimate BeginnerÃ¢â ¬â„¢s Guide To Wine Making - Learn How To Make Delcious Wine At Home (Home Brew, Wine Making, Wine Recipes) Brew Like a Monk: Trappist, Abbey, and Strong Belgian Ales and How to Brew Them Brooklyn Brew Shop's Beer Making Book: 52 Seasonal Recipes for Small Batches Wine Making: For Beginners - Discover The Joyfulness Of Home Wine Making (Home Brew, Wine Making, Wine Recipes) Bitter Brew: The Rise and Fall of Anheuser-Busch and America's Kings of Beer The Brew Your Own Big Book of Homebrewing: All-Grain and Extract Brewing * Kegging * 50+ Craft Beer Recipes * Tips and Tricks from the Pros Beer Bites: Tasty Recipes and Perfect Pairings for Brew Lovers Goodnight Brew: A Parody for Beer People Home

Brewing: A Complete Guide On How To Brew Beer The Ultimate Soap Making Guide: Unique Soap Making Recipes & Complete Soap Making Guide for Beginners (Soap Making at Home, Soapmaking Guide, Soap Making Recipes, Soap Making Book) Brewing Porters and Stouts: Origins, History, and 60 Recipes for Brewing Them at Home Today The Craft Beer Bites Cookbook: 100 Recipes for Sliders, Skewers, Mini Desserts, and More--All Made with Beer Hop Variety Handbook: Learn More About Hops...Create Better Beer. Coffee Break French 4: Lessons 16-20 - Learn French in your coffee break

Contact Us

DMCA

Privacy

FAQ & Help