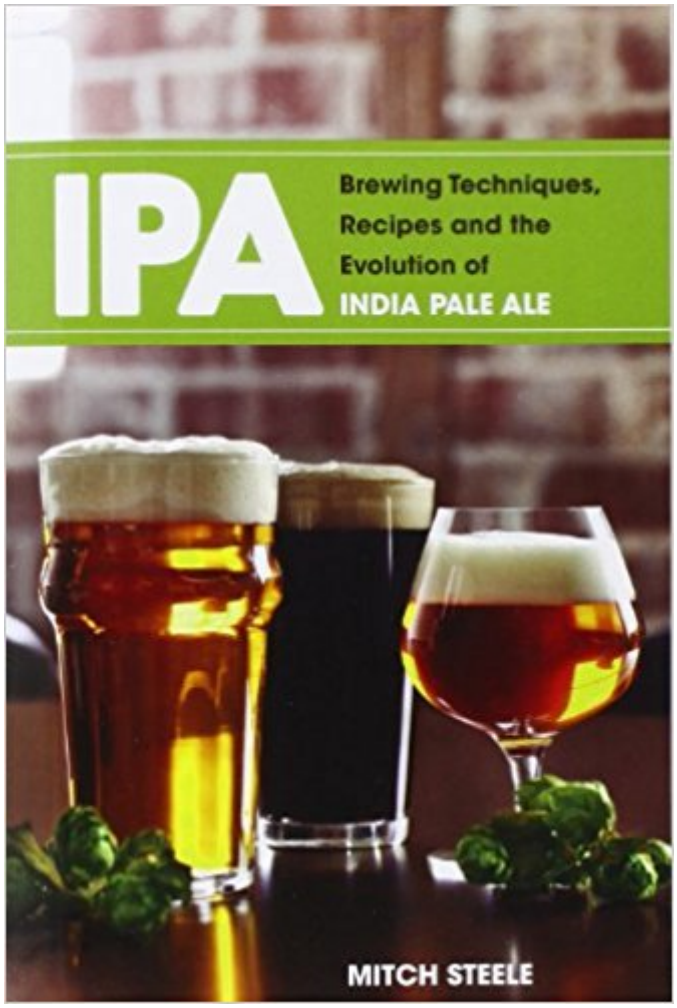
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IPA: Brewing Techniques, Recipes And The Evolution Of India Pale Ale



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Synopsis

Explore the evolution of one of craft beerÃ¢â ¬â„¢s most popular styles, India pale ale. Equipped with brewing tips from some of the countryÃ¢â ¬â„¢s best brewers, IPA covers techniques from water treatment to hopping procedures. Included are 48 recipes ranging from historical brews to recipes for the most popular contemporary IPAs made by craft brewers such as Pizza Port, Dogfish Head, Stone, Firestone Walker, Russian River, and Deschutes.

Book Information

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Customer Reviews

"His book is recommended unreservedly for giving all the facts and figures, including recipes, tables and everything one could possibly want. I shall definitely refer to it on many future occasions..." - The New Imbiber, May 2013

Stone Brewing Co. Brewmaster Mitch Steele has brewed at some of the largest and smallest breweries in the world since graduating from UC Davis with a fermentation science degree. Landing at Stone Brewing Co. in 2006, Steele has overseen the brewing and packaging operations as the brewery has grown from a 48,000-barrel operation to 148,000 barrels in 2011. Steele is a long-time IPA fan and an avid homebrewer.

If you like beer history, you'll like this book. About half of it is history of the IPA from 1800 to present. The history is well written and extremely well researched. If you are the sort who reads the beer history blog Shut Up about Barclay Perkins, you will enjoy the book.Unfortunately, I found the book

lacking in real tips for brewing better (modern) IPAs. There is good recipe information for brewing historical IPAs circa 1800-1850 (including water chemistry), but none of the recipes are scaled for the standard 5 gallon homebrewer setup. I myself am looking forward to using the information to brew a heavily hopped Burton IPA in the near future. There are also excellent recipes for some of the best-known modern IPAs in the country. All in all, about 50 pages of recipes. These recipes are from the horse's mouth, so to speak, and should be much more accurate than anything you find on the internet.There is some style discussion for double IPAs, black IPAs (or dark cascadians, whatever you want to call them), and Belgian IPAs, but it really doesn't amount to much and is more of a side note than a main focus.There is good brewing information in the book, but if you have already read Palmer's How to Brew and Yeast by White and Zainesheff (both of which are excellent books all homebrewers should read), I don't think there will be anything new to you. In the end, it is a nice addition to the interested brewer, but definitely not a must-have. Cheers.

The first half of the book is a fascinating and indulgent historical journey through the history of IPA that lays to rest many of the 'alternative facts' that exist on the where, when and why IPA actually became IPA. I particularly enjoyed the second half where Mitch homes in on the actual business of brewing IPAs. He uses a systematic methodology of comparative analysis using old and new world examples to highlight how techniques and tastes have changed to support many varieties under the same name.A great read.

However, if you just want brewing techniques and recipes as I did, the first 250 or so pages were pretty much useless. It talks a lot about the history of IPAs, but I found the subject pretty boring and quickly found myself just skipping to the end. That being said, the last few chapters and recipes were all very interesting. I've tried two of the recipes so far, and they're both better than the previous half dozen I got online.

I was diagnosed after reading it. The cover states "Brewing Techniques,recipes and the evolution of IPA. Actually the first 200 pages are rather a boring redo of IPA history that most Homebrew are familiar and add little help with brewing a good IPA. Recipes are vague and it's as if the writer is trying to impress the reader with just enough information to get you interested.

Good book to learn about IPA but too much history for me and not enough recipes. Still good to read.

If you quickly skim the title, you see, "IPA: Brewing Techniques". That's kinda what I was hoping for. I SORTA feel like I got it, I guess, but it clearly wasn't where the bulk of the material of this book was focused. I did expect some IPA history. For those of us who are primarily into the APA beer style, it's fairly well-known that the beer England was cranking out back in the time of the US Civil War was NOT the same thing. So, while I'm generally really into history, I just couldn't get into the shipping records of some beer company from 150+ years ago who makes a style of beer that I'm not really into. The history portion is much longer than I expected and is radically nerdier/deeper than I expected.The recipes are never a bad touch. I didn't see their value so much at first, but I have went back and referenced them on multiple occasions. The web is filled with beer recipes, however, so this certainly isn't an exclusive source of such info.I feel there was quite a bit of brewing information that was left out. There was a sense of elitism without explanation (always a red flag) when it came to jabs against dry yeast or extract brewing. Simply stating that extract "doesn't taste as good" (to paraphrase) wastes an incredible opportunity to teach. I came across as dogma to me and that won't improve my brewing. I missed out on the "why" part.The trickiest part of all this is I'm not a huge fan of the Stone IPA, but am a huge fan of Stone Ruination. Because of this, the book's claims of using extremely small amounts of specialty grains to keep from masking the flavor of the hops may or may not be for me. The author sure seems to be a fan of following the rules for any given style of beer, and I generally abhor such talk. I'll just have to do my own experimentation and find out. You could argue that's a strength of the book, but I'm not so sure. I bought the book to rule out a bunch of low-hanging-fruit-issues so that I could move to more pressing experiments. Oh well.Overall, it's not a bad read. The extremely detailed history lesson of IPA is going to be for a TINY segment of the population. The recipes are....well....recipes. The information ain't bad, but I don't recall any Eureka moments. If you've got The Complete Joy Of Brewing and John Palmer's How To Brew, this book really doesn't add much.

As a lover of IPAs and novice homebrewer, I got the book hoping for help in devising IPA recipes I could make at home. The strong point of this book is description of IPA history, as well as some general principles of making this type of beer. However, although the book title & blurb promise IPA recipes, many (most?) are extremely general; while this is likely necessary to protect brewing secrets of the commercial brews listed, it results in a lot less help for a novice than I'd hoped. Maybe someone more experienced & comfortable with brewing will get more out of it, but for me, I thought the 'recipe' aspect of the book was oversold.

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