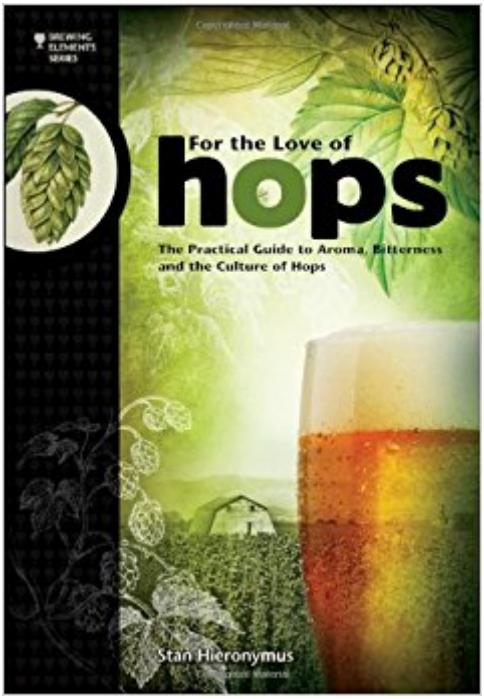
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For The Love Of Hops: The Practical Guide To Aroma, Bitterness And The Culture Of Hops (Brewing Elements)



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Synopsis

Stan Hieronymus expertly explains the nature of hops, their origins, hop quality and utilization--and even devotes an entire chapter to dry hopping. For the Love of Hops also includes a reference catalog of more than 100 varieties and their characteristics.

Book Information

Series: Brewing Elements

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Customer Reviews

Stan Hieronymus is the editor of "The Real Beer Page" at www.realbeer.com, the largest source of information about beer on the Internet. Hieronymus and Daria Labinsky are travel editors for "All About Beer Magazine", the leading beer consumer magazine in the United States, and authors of" All About Beer Magazine’s Beer Travelers Guide." They are the 1999 NAGBW Beer Writer of the Year and First Runner-Up, respectively.

I came away from this book with a greater understanding of hops - how to use them and some of what is possible. I found if more readable and more useable than the Water book in the same series, but that may be because I am new to brewing and don’t see myself growing out of small batches made for myself and a few friends.

While some might expect a similar read to YEAST, the reality is hops and yeast are utilized differently in brewing, and the type of practical advice for these two very different ingredients is also

going to vary quite a bit.While yeast is an actual living organism, and can be manipulated quite a bit, the variability with hops is primarily accomplished through horticulture. This book does a nice job providing a background on where hops come from, lineage of various varieties, and overall just smartens the reader on what hops are. The practical knowledge gained from this reading is through familiarity. If you used a certain hop, and aware of its characteristics, you can glean information about other hops by seeing how they are related. I agree with other reviewers that YEAST has a lot more hands-on advice, though.

Good book. Some good info about how breweries use hops, which was interesting. It tells how much lagunitas, stone, and new Belgium dry hop. Not the best book I've read cuz I got bored a bit by it. Some interesting recipes that lays out grist percentages and hops. One is an 'Indian Brown ale' by Sam calgione which looked kinda cool

Like many of the other reviewers/ brewers, I bought this because I really enjoyed the YEAST book by Brewing Elements Series. I agree with one of the other reviewers that also gave it three stars, so I probably don't need to re-hash that review since it was well written.A few reasons why I couldn't pour over in the review: My main complaint is that I also found the material to be lacking in practical brewing information (compared to the yeast book which has all kinds of hands-on yeast lab set-up and technique, yeast handling and storage on a nano and macro level, temperature and oxygenation test results and graphs, etc...). The HOPS book is very well researched, but except for the clone recipes near the end of the book and the hop reference guide in the middle section, I just didn't find it useful in my day to day brewing.The first half of the book is basically the history of hops, who grew them, and the genetic lineage of the different strains of hop plants (Cascade, Chinook, etc). Personally, I thought that while the writing is conversational, it jumps around a lot. It's hard to specify without referencing multiple paragraphs and pages, but after a while I felt like all I was reading was "Japan...1952...Germany....USDA.....1910.....Illinois..... Oregon State... ...1988.....1985.....Chinook.....1966....Sierra Nevada. ....2004.....1955.....1970).You should already know that everyone tastes and smells and likes different beers/ hops for whatever reasons (environmental, genetic, conditioning, seasonal). I feel like this book really just re-emphasises that nobody can really put their finger on (or at least come to a consensus on) what exactly certain hops smell like, how exactly to get any particular flavor into your beer, or why exactly it happens. I feel like I kept reading (which I already know), that you just have to experiment with bases, hops, yeasts, timing of hop additions, and amounts to find the flavors you like. I'm paraphrasing of course, and I'm

well aware that this is what makes brewing such an wonderful and exciting art form. I just expected a little more practical information from this book that I could immediately apply. It’s my fault that the history of the hops was less interesting to me. Still, I’m glad I read it.

i have all four books of the series. malt, yeast, water and hops.i home brew. they offer a great research reference.much of the content is above a home brewer level, it does improve your understanding of the science of brewing.

Excellent shape book! Can’t wait to use it for my studies (going into Fermentation Science at Central Michigan University). Thanks!

Helpful information about the history of hops, geographical differences in hops, why hops flavors and aroma change when used in different time schedules in the brewing process.2/3 of the book will keep you entertained without you realizing that you are actually learning scientific information.The hop comparison table is a must have and worth the price of the book itself.Even goes into great detail why people taste differently and the scientific research behind the reasoning. This information applies to more then hops or beer brewing.You will love this book and annoy all your non-brewing friends because all the cool factoids that must be shared with everyone. :)

Yes, you like beer. It’s part of your DNA. Beer and civilization are synonymous, they grew together and are symbiotic partners. If you’re interested in brewing your own, or just want to know how this simple chemistry creates hundreds of unique flavors; this book is for you. Just a humble home brewer since @ 1979, I’ve been enjoying the fruits of brewing past and present since @1963. This book, and this series, brings a wealth of information and knowledge into your own home. From almost 2,000 years ago when the Roman historian and naturalist Pliny first named the "wolf among the willows," to the modern hybrid experimental hops found in numerous countries worldwide; the hop adds a multitude of flavors and preservative qualities to our daily liquid bread.

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