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Vintage Beer: A Taster's Guide To Brews That Improve Over Time



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Synopsis

2014 Gold Medal Winner from the North American Guild of Beer Writers for Best Beer Book Ã Â Like good wine, certain beers can be aged under the right conditions to enhance and change their flavors in interesting and delicious ways. Good candidates for cellaring are either strong, sour, or smoked beers, such as barleywines, rauchbiers, and lambics. Patrick Dawson gives a list of easy-to-follow rules that lay the groundwork for identifying these cellar-worthy beers and then delves into the mysteries behind how and why they age as they do. Beer styles known for aging well are discussed and detailed profiles of commonly available beers that fall into these categories are included. There is also a short travel guide for bars and restaurants that specialize in vintage beer gives readers a way to taste what this new craft beer frontier is all about.

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Customer Reviews

"Vintage Beer teaches you everything you need to know about aged beers." Ã¢â ¬â ¢Cool Material.com"Vintage Beer teaches you everything you need to know about aged beers." Ã¢â ¬â ¢Cool Material.com"This is the manual for serious beer lovers who want to take their beer to the next level." (All About Beer Magazine)"Dawson's guide to vintage brews will have you making room in your crawlspace." (BeerAdvocate Magazine)"Dawson makes aging beer easy, using a variety of brews like ales, barleywines, and stouts as examples." (Brew Your Own magazine)

EXPLORE A WHOLE NEW RANGE OF BEER FLAVORS Aging isnÃ¢â ¬â„¢t just for wine. Some of the worldÃ¢â ¬â„¢s finest beers Ã¢â ¬â œ barley wines, stouts, sour beers, and other strong brews Ã¢â ¬â œ develop and improve with age, showing richer flavor in two, five, even fifteen years. Closely examining whatÃ¢â ¬â„¢s happening in the bottle as beer ages, cellaring enthusiast Patrick Dawson provides everything you need to know to build a beer cellar you will savor for years to come.

I am a big beer enthusiast, and I have recently begun cellaring my beers. I was browsing on and saw this book and purchased it almost immediately. This book is as good as advertised, as Mr. Dawson takes the reader through the steps of aging and cellaring beer. Starting off with the scientific process of how the beer ages, to actual reviews of some styles that are prime for aging, and giving practical advice in setting up and maintaining your cellar, this book covers all the bases. The author keeps the reader entertained as the book reads quite well and isn't just dry facts.The only negative to me was that at times Mr. Dawson seems quite opinionated(which he definitely has the right to be).I would recommend this book to anyone who is interested in the great world of beer, even if they haven't begun aging their beer.

I got this for my boyfriends 26th birthday. We are both beer geeks but there is always something to learn. He has probably read this book 6 times cover to cover and still finds new information every time he reads through it. This is great or the beginner and the seasoned beer drinker

As someone who both love to drink beer and brew it I found this book very helpful and packed with information.Both for the "Beer Collector" who would like to age beer and enjoy the newly developed tastes over time, and the brewer who would like to aim at brewing beer that matures well over the years (or less) this book provides detailed and practical information which provides a great insight on how the different tastes and compounds of a freshly brewed beer may develop over time provided the right conditions.The book also provides some examples of brands as well as styles which may age better that others.While there seem to be no accurate rules for how to know whether a certain beer may age well or not, this book focuses of the key elements which may predict the result (how the different esters will develop, how the different malts and hop oils change...).I am not familiar with any other book that provides this information, and it seems that in our time the stress is on "fresh beer" and not "aged beer."The one thing I regret not having in this book is more tables and diagrams which summarizes the packed information. Also I would have enjoyed the option to print

some diagrams on posters to have in my workshop/home-brewing space.

I have read several things on vintage beers (there's not a lot of info out there) and this is, by far, the most informative. Most information is just short articles that touch on one aspect of vintage beers. This book, however, runs the spectrum, not only giving you some examples of beers that can and can't be stored for long periods of time, but also gives you the information that you need to find beers not mentioned and know if they have the potential for aging gracefully. If you are a homebrewer, this book gives you the information that you need to design a beer that can be aged. I really enjoyed this book.

I really enjoyed this book. I'm not a brewer but I do love beer and as I learned from a friend I do enjoy the styles that can be aged, so I gave this book a go. I'd say its in the Goldilocks zone - not to laymen and not to overly heady. This book is a well written, easy read and gives the right amount of information. I'm inspired and fell like I can make good choices. I can talk more knowledgeably with (beer fans, brewers, liquor store owners) folks to explore and build a modest cellar for sharing with friends and family.

A bit scientific at points but a wonderful go to guide for aging beer. You may want to skip some of the technical stuff and go straight to the what to buy recommendations but overall a great work.

The title of this book is a bit of a misnomer and may mislead potential readers. The word vintage to me referred to a drink (normally wine) of a given year (e.g. a 2008 vintage) or perhaps to mean an especially good year. So I thought this book would be just full of reviews of good or exotic beers I could buy in the stores. As a home-brewer, why would I want that?However, this little book is far more than that and I think it's a must-read for anyone who takes beer seriously. It's really all about how some beers greatly improve with extended aging and why some don't. Anybody who has tasted a good 5-year old English barley wine and a 5-year old can of American lager will know exactly what I'm talking about here.Mr. Dawson considers beer aging from many angles from the ingredients used to make the beer, how the beer is made, how it's stored, cellar design and even what sort of bottles to best use. He goes into a lot of chemistry to explain the aging process without confounding the reader.As a home-brewer, this is wonderful stuff. Although the book is not specifically targeted at home-brewers there is so much information here that it can influence how they would make their beer. For instance, what are the best hops to use in an American barley wine? I didn't even know

that this was an important question until I read this book. Apparently some hops improve the taste and some ruin it on aging.It’s not just for home-brewers. Collectors that like to buy commercial beer in bulk and put it on storage (a bit like wine connoisseurs) will find this book invaluable.I’ve read a lot of books on beer making and much of the material here I haven’t seen elsewhere.Finally, it’s very nicely laid out, well structured and has some beautiful pictures in it. It’s also highly readable - Mr. Dawson knows his stuff and conveys it very well.For the price, it’s an absolute bargain!Of course if you really prefer pale insipid American lagers, then this is not the book for you (spoken like a true beer-snob) :)

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