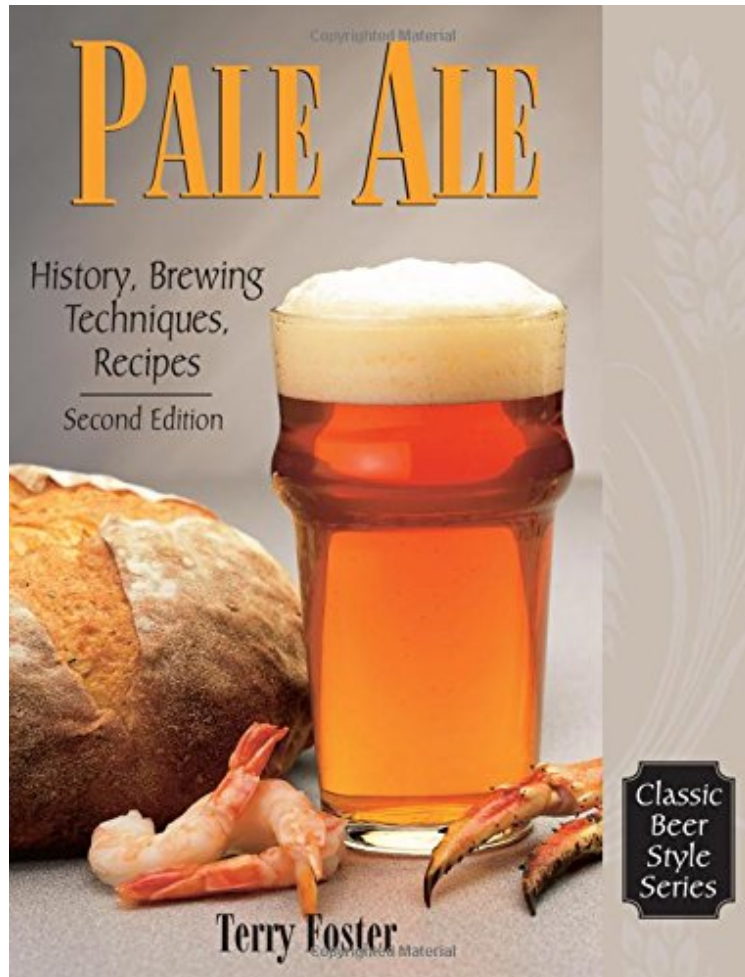


(Mobile book) Pale Ale, Revised: History, Brewing, Techniques, Recipes (Classic Beer Style Series, 1)

Pale Ale, Revised: History, Brewing, Techniques, Recipes (Classic Beer Style Series, 1)

Terry Foster

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Terry Foster : Pale Ale, Revised: History, Brewing, Techniques, Recipes (Classic Beer Style Series, 1) before purchasing it in order to gage whether or not it would be worth my time, and all praised Pale Ale, Revised: History, Brewing, Techniques, Recipes (Classic Beer Style Series, 1):

2 of 2 people found the following review helpful. Great overview of Pale AleBy Stephen LamadeI've been planning to brew an English special bitter and read this book recently in order to more accurately understand the style. It is extensively researched and provided information that was very helpful. For example, Foster explains why he doesn't use adjuncts like sugar and flaked corn (as many commercial brewers do) but relies instead upon his malt bill to achieve both gravity and flavor. His brief discussion of crystal malts and dark malts was likewise informative. I was pleased to find that my percentage of malts in my recipe dovetailed with his suggestions and ended up taking out the

flaked corn that was in my recipe and replacing it with a higher percentage of grain. Certainly Ray Daniel's "Designing Great Beers" provides more detail with respect to describing the different grains, hops, and yeasts available to the home brewer - but if you are in the market for "Pale Ale" then you probably already knew that (or will soon). Get both if you're interested in brewing pale ale. Foster provides several recipes indicative of different styles of pale ale (the use of the term, it should be noted, is not entirely accurate - but Foster is the one who brings it up) such as bitter, pale ale, India pale ale, American amber, and American pale ale. These recipes are included to show how the ingredients in the recipes help them to reflect a specific style, and I plan to use them as guidelines for developing my own recipes in the future. Readers looking for specific recipes that clone English commercial pale ales should get "Brew British Real Ale" by Graham Wheeler and Roger Protz - although it should be noted that you will have to figure out the specific color-range of crystal malts and yeasts used in the recipes as the authors don't include them! Finally, I don't understand why one reviewer marked Foster down for his frequent use of exclamation points as indicative of sarcasm; in my gentler reading they were merely indicative of his enthusiasm!

0 of 0 people found the following review helpful. In-depth knowledge in any talking about Pale AlesBy Marco AntonioThis book has excellence in my opinion. Foster knows how to come around with the subject, starting with the history of beers in England direct to the mashing, ending on the cellar's casks. If you want history, you got it; if you want definition, you got it; if you want to know how to brew and drink this amazing beer, well, it is in this book! Foster yet points his experience and personal preferences, explaining why's. Sincerely, this book got rank #1 in the classic series, even for an advanced brewer, it has plenty of tricky knowledge worth learning. I do strongly recommend this one. (If you got the 1st edition, buy this new one; it comes with a lot new knowledge and statements)0 of 0 people found the following review helpful. Great BookBy Aaron DA pretty quick read, but covers a lot of ground. I especially like the detail Foster goes into with dispensing, and casks - as opposed to kegs. I always suspected air got into the cask and wondered how that could be a good thing. Turns out all you have to do is drink your beer fast, before it spoils. Makes me want to brew a batch.

Never before has the evolution of pale ale been so thoroughly explored. Terry Foster pays proper homage to this distinctive ale, and the substyles it has spawned.

About the AuthorFoster holds a Ph.D. in chemistry from the University of London. He is an Associate Research Fellow for the world's major producer of mineral processing chemicals.