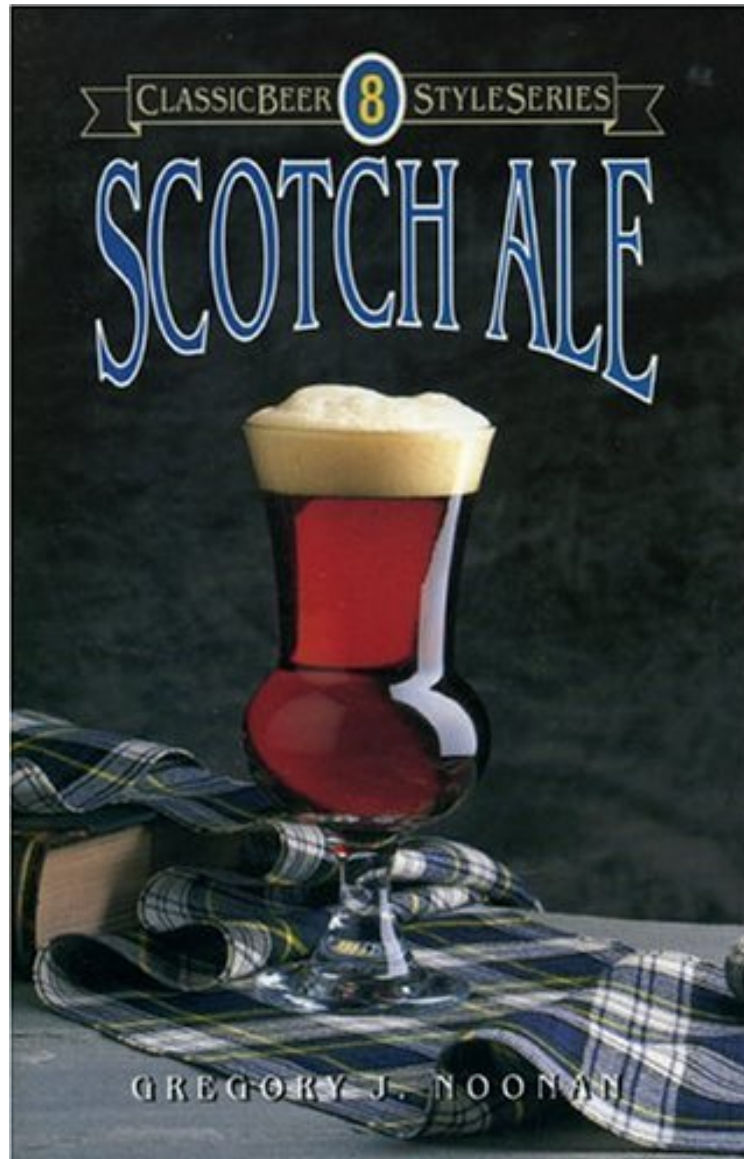


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Scotch Ale (Classic Beer Style)

Greg Noonan

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Greg Noonan : Scotch Ale (Classic Beer Style) before purchasing it in order to gage whether or not it would be worth my time, and all praised Scotch Ale (Classic Beer Style):

7 of 7 people found the following review helpful. Brilliant Read - Even If You're Not a Fan of Scot Ales By A. D. Ross I've read 12 of the 17 Classic Beer Style books so far and in my opinion this one is hands down the best. The great late Greg Noonan does an excellent job covering a beer style that truth be told isn't incredibly popular or

complex. He spends the perfect amount of time discussing history of the style (unlike some of the books in the series that go on with this ad nauseum) leaving enough pages to adequately cover malt, water, hops, and the brewing process without ever being too short or too technical. I read this book from front to back - something I've never done with any of the other Classic Style books - and this wasn't even the shortest one! Scottish/Scotch Ales are one of my least favorite styles to drink and brew of the 17 styles in the series, but this is by far my favorite one of the books. I'm confident that if you read this book and listen to Greg's brilliant advice, you'll make a stellar Scot(ch) ale.

0 of 0 people found the following review helpful. **The Book on Scotch Ales** By P. Mulloy Homebrewing pioneer, brewmaster, founder of at least 3 craft breweries, and renowned beer writer Greg Noonan has written the book on Scotch Ale, the malty, high octane brew of Scotland also known as a Wee Heavy. Noonan covers the history of Scotch Ale, what makes Scotch Ale, Scotch Ale and covers the key ingredients such as water, malt, hops, and yeast and the brewing process. He follows up with a series of recipes and then provides lists of breweries and Edinburgh pubs. The pub information is more than two decades out of date but the Scotch Ale information is still relevant and should appeal to the beer lover interested in the style and the homebrewer interested in brewing it.

1 of 1 people found the following review helpful. **Rich information on Scottish brewing** By S. Showalter Having read this book, I now have a much deeper appreciation for the context of brewing in Scotland, both historical and contemporary, and better understand these beers. The most pleasant surprise in the book was the attention Noonan paid to the evolution of Burton style brewing (i.e., India Ale brewing) in Scotland. This was an unexpected gem and the contrast between these styles helped me to acquire a deeper understanding of what defines both. Information on brewing approaches is more philosophical than practical. For example, there are no recommendations regarding which specific yeast to use and the recipes are very dated. The age of this book is starting to show in general, which is why I did not assign it five stars, but overall this book is outstanding. If you already have a firm understanding of effective home brewing practice and want to develop a more sophisticated understanding of this rich and rewarding ale style, then this book is for you.

With this book, Noonan presents his keen insights into yeast, hops, malts, water, and brewing conditions to help you achieve a superior batch of Scotch ale.

About the Author Greg Noonan was a pioneer in home-brewing methodology, an acclaimed brewing author, a co-founder of one of the first brewpubs in New England, an innovator in professional brewing techniques and a truly great publican. He opened the Vermont Pub and Brewery in Burlington, VT in 1988 after getting the legislature to pass a bill to accommodate the concept of brewpubs. In 1993, Greg wrote *Scotch Ale* for the *Classic Beer Styles* series from *Brewers Publications* and followed that with a revision of his original work titled *New Brewing Lager Beer*, in 1996. He received the *Recognition Award* from the *American Homebrewers Association* in 1997, the *Achievement Award* from *Brewers Association* in 2004, the *Russell Schehrer Award for Innovation in Brewing* in 2005 and numerous posthumous awards. The most oft-repeated accolade about Greg Noonan was that he always took the time to talk to anyone interested in brewing.