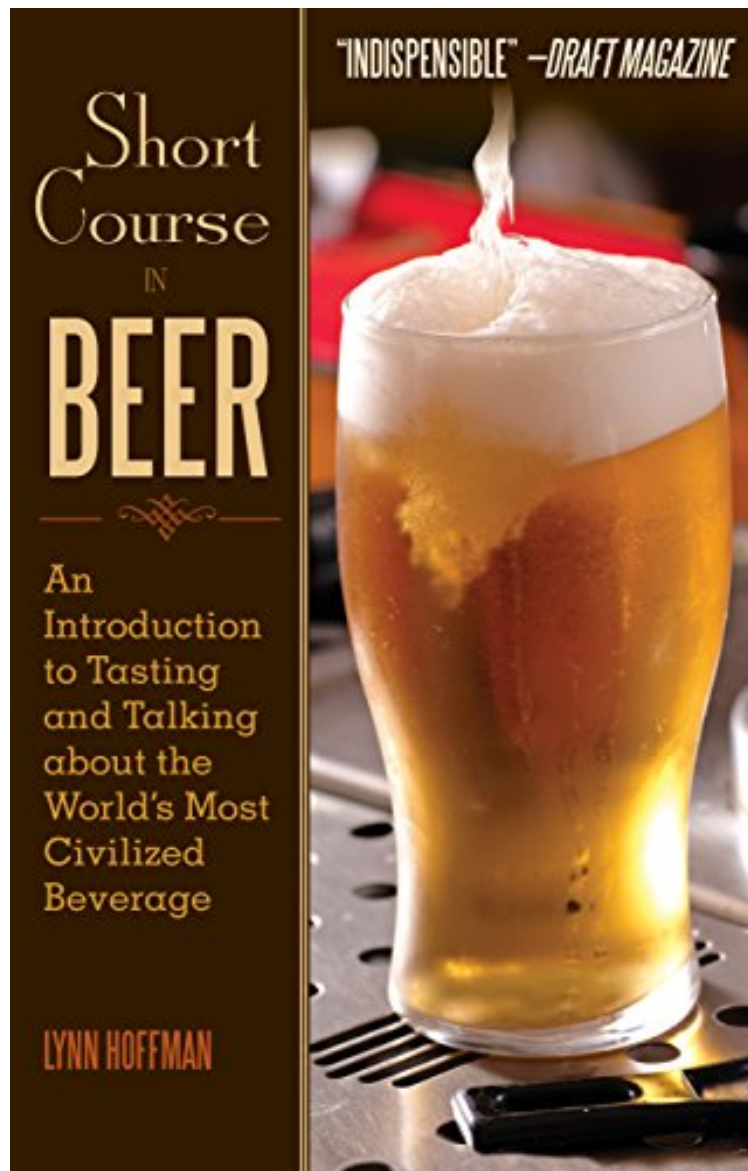


(Read now) Short Course in Beer: An Introduction to Tasting and Talking about the World's Most Civilized Beverage

Short Course in Beer: An Introduction to Tasting and Talking about the World's Most Civilized Beverage

Lynn Hoffman

audiobook / *ebooks / Download PDF / ePub / DOC



DOWNLOAD



+

READ ONLINE

#1448678 in Books 2014-11-25Original language:EnglishPDF # 1 8.20 x .90 x 5.50l, .0 #File Name: 1629144959224 pages | File size: 49.Mb

Lynn Hoffman : Short Course in Beer: An Introduction to Tasting and Talking about the World's Most Civilized Beverage before purchasing it in order to gage whether or not it would be worth my time, and all praised Short Course in Beer: An Introduction to Tasting and Talking about the World's Most Civilized Beverage:

1 of 1 people found the following review helpful. Useful and worthwhile book

By P. Mulloy
Lynn Hoffman is an executive chef, former chef-professor at a major culinary program, photographer, and writer. His last book was a *Short Course on Wine*. Hoffman elevates the status of beer from college kegger and wet T-shirt contests to the truly elegant beverage that it can be. He covers the flavors of beer and how to taste them, brewing and the flavors it creates, how to identify beers worthy of selection, beer and civilization, and a variety of other issues that the author digs up. He explains things simply and well. He starts each chapter with a list of what he intends to cover and concludes it with a review. At several points in the book he references the book's web page where he provides additional articles and information. There are some little irritating inaccuracies such as blaming our national taste for whiskey on prohibition; we loved the stuff since colonial times as whiskey was cheaper and easier to transport by horse than beer or wine. Likewise he attributes vegetable and popcorn tastes in beer to the use of corn as an adjunct while bad fermentation practices and poor sanitation more often cause these flavors. Hoffman also identifies *Saccharomyces cerevisiae* as lager yeast; it is actually bottom fermenting ale yeast; lager yeast is *Saccharomyces pastorianus*; aka *S. carlsbergensis*. With his background as a chef and in wine, he provides some interesting insights on tasting beer and the structure of beer. Hoffman's discussion of beer styles is somewhat unique but he is coming at it more as someone in the food industry and despite periodic factual errors his extensive experience makes this a useful and worthwhile book.

4 of 4 people found the following review helpful. This is the session-ale of books: a delicious offering that goes down easy!

By Christine Reckamp
This book was written by a man who has spent a large chunk of his life learning about, appreciating and creating beer (and food) as well as bringing the enjoyment and understanding of those things to others and it shows. Hoffman's approachable, conversational style makes readers feel that they're belted up to the bar with him, enjoying a good old jawing session about a topic this man knows inside out. There is a metric ton of beer-knowledge in this book, but like a session ale it goes down easy. No hard-to-follow treatises on water chemistry here! You'll enjoy reading it so much that you won't even realize you've been learning the whole time. There are very few people in the world who could write about beer the way Lynn Hoffman does - I'm getting thirsty just thinking about it!

Some folks would write a book about beer and then rest on their laurels. Not Lynn Hoffman. He wrote a book about beer and then continued to store away bits and pieces of knowledge for years before revisiting and revising to put out this great second edition. This guy pays attention. The new edition of the *Short Course in Beer* contains all the good stuff from the first edition (I own both) but is updated, beefed up (more side-bars and illustrations), and spiffed up (color pictures and glossy paperstock). You may not walk away from this book knowing all about how to brew beer or judge beer in a contest (yes, there is such a thing as a Certified Beer Judge) but you will certainly walk away from this book well-equipped to talk about beer, which is a happy circumstance since enjoying a beer while talking can be one of life's greatest pleasures (I think Dr. Hoffman would agree). Hoffman covers important topics such as history, beer and food (there are recipes, people!) a brief primer on how beer is made and even includes a dictionary of some common terms you'll hear in beer talk. The *Short Course in Beer* is exactly that - an easily readable book to get you on your way. I recommend it for new beer enthusiasts and established beer geeks alike.

5 of 5 people found the following review helpful. I had to stop reading this book!

By J R Lankford
It was sheer self-defense! I was already nearly a wino due to Lynn's fabulous suggestions in his wonderful *The New Short Course in Wine*. Now this book's descriptions of malted fermentation bliss were about to give me a beer belly. Yes, I do know Lynn, but trust me when I tell you I'm being objective. I love great food and great wine so much [I once made personal acquaintance with a meal by Alain Ducasse], dubbing anything great that wasn't in this arena would be impossible for my fingers. Also, I host an annual Ladies Summer Brunch for women in my neighborhood and don't care to risk my reputation. If you're addicted to having excellent-tasting edibles in your mouth, buy anything Lynn Hoffman writes about food, or wine or, in this case, heavenly beer. Not only will you enjoy his recommendations, you'll love the writing, too.

Straightforward and opinionated, *Short Course in Beer* is designed to turn the novice beer lover into an expert imbiber and the casual drinker into an enthusiast. Readers will come to understand the beauty of beer and the sources of its flavor, as well as learn which beers are worth our time and which are not. With tongue in cheek, the author examines beer's historical connections to the Crusades, the Hundred Years War, and modern-day soccer riots. He talks frankly (and joyfully) about the effects of alcohol on the body and brain, he defends beer from its enemies, and ushers it out of the frat house and into the dining room. Discussion questions at the end of each chapter are designed to stimulate lively conversations, presumably over a glass of equally lively beer. At last a beer course for smarties!

Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a *New York Times* bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

"If you need a beer primer to keep up with the crew at the latest gastropub (and who doesn't in brew-crazy Philly?), turn to a new book from local writer Lynn Hoffman for a tasty draft of advice . . . it's also thirst-quenchingly smart." — Philadelphia Inquirer