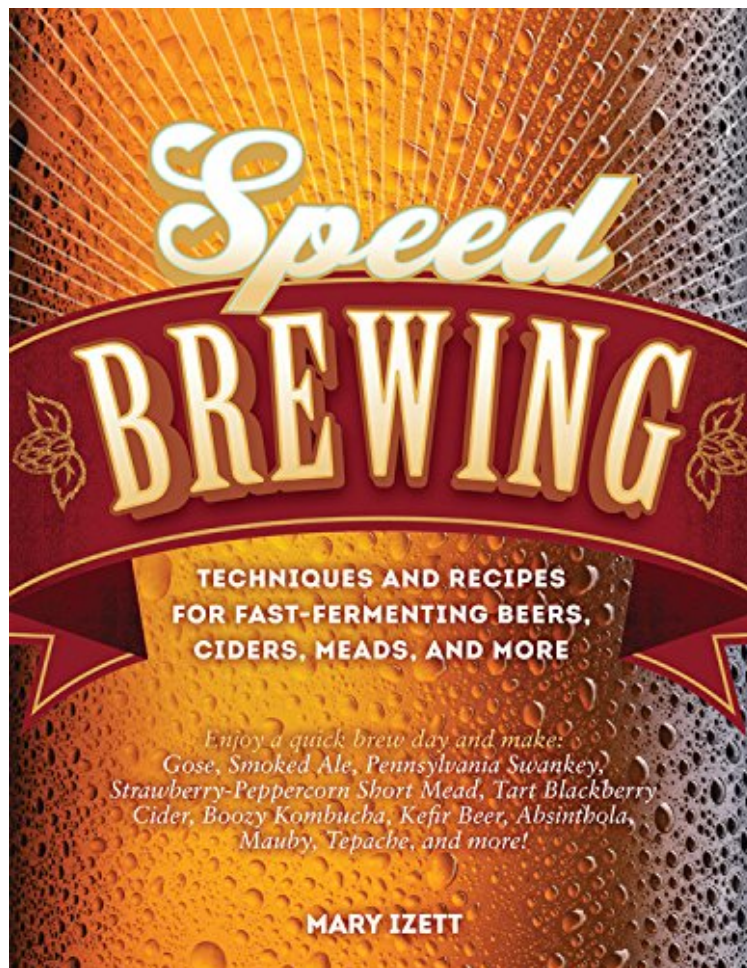


(Free read ebook) Speed Brewing: Techniques and Recipes for Fast-Fermenting Beers, Ciders, Meads, and More

Speed Brewing: Techniques and Recipes for Fast-Fermenting Beers, Ciders, Meads, and More

Mary Izett

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Mary Izett : Speed Brewing: Techniques and Recipes for Fast-Fermenting Beers, Ciders, Meads, and More before purchasing it in order to gage whether or not it would be worth my time, and all praised Speed Brewing: Techniques and Recipes for Fast-Fermenting Beers, Ciders, Meads, and More:

12 of 12 people found the following review helpful. Brewing Great Beverages Has Never Been Easier!By T-BoneI am not a patient person. I'm also an avid homebrewer of beer. A recent experiment with a gallon of cider opened my eyes to the possibilities of "alternative" fermentation. I picked up this book hoping to find information on shortening my brew day, and my wait, for delicious new (to me) types of fermented beverages. Speed Brewing does not disappoint! It provides plenty of information on basic techniques for those who don't have a background in fermentation, but not too

much to bog down the experienced brewer. The recipes are clear and concise, and the accompanying beverage pictures are truly mouthwatering. The book is easy to use, contains some fun facts about the respective beverages, but most importantly, leads you to produce some wonderful drinks. The Sima is crazy refreshing on a hot day! If you're looking to start brewing or expand your repertoire of delightful fermentables like cider, mead, or Sima, then Speed Brewing is a fantastic place to begin. 6 of 6 people found the following review helpful. Fermenting on the Flip Side By Chris McNally I think this book works for both a new brewer and an experienced brewer. I've brewed beer for at least 5 years, but beer brewing can take a whole day of my time, lots equipment and a lot of equipment cleaning. In Speed Brewing, Izett documents all kinds of interesting brews, boozy sodas, ciders, wines, meads and beer, that can be fun, creative and quick. Her recipes include interesting ingredients, like spices and teas, fresh fruit and frozen fruit, alternative sugars, honey, apple cider, and juices. She encourages the reader to experiment. If you're new to brewing, all the basic information you need is in here. The first few chapters describe the fermentation process (primary fermentation) and bottling and carbonation (secondary fermentation). You need a hydrometer, kitchen thermometer, a one gallon fermenter, such as a jug or 1 gallon jar, a stopper and an airlock. And yeast nutrient. You can get all of those inexpensively at a homebrew store or online. Her suggestion that a new brewer use plastic PET bottles is good advice. PET bottles are like plastic soda or seltzer bottles. You can reuse your own or buy them new. Fermentation creates CO₂, and inside a bottle that means pressure builds inside. Glass bottles can explode which is dangerous. With PET bottles you just check them every day and when they are hard you have sufficient CO₂ and you then put them in the fridge to stop fermentation. No worries. I made the Rubarb Soda (3.5% ABV) first, adding strawberries. I only made one gallon, there was no one hour boil (just some off boil water poured over the fruit) so it only took me 30 minutes to make. The soda is pink, very pretty and delicious. I already started another batch. Next I made her City Cider recipe. Very simple with no boiling at all. It took 15 minutes. At bottling time, I decided to use some juices I had, Pomegranate and Guava juice as the priming sugars (sugars mixed in at bottling time to give the yeast just enough food to create carbonation in the bottle). I have a ginger short mead fermenting as well. After listening to her Fermentaboutit! podcast on kombucha, I was inspired to try that and I've made all kinds of 'buch with black teas, white teas, roibos tea, jasmine tea etc. Now having read the book, I will move onto her boozy 'buch recipes including a 'faux' Flanders Red that can be made in weeks rather than the year or more it takes in the traditional method. She also documents kettle souring, a good way to make a Berliner Weisse or a Gose beer. There is a short beer making chapter with recipes. This book inspired me to make other fermented drinks in addition to beer. The writing is clear, the descriptions of ingredients is detailed and the recipes are creative and internationally inspired. In addition, the techniques are quicker than standard beer brewing. However I would say that the fact that the brews are faster are a happy side effect, and the real intention of the book is fermenting out of the box, or alternative fermented beverages you may have never thought of. Many of her recipes were inspired by interesting fermented beverages she found while traveling. It's full of beautiful photos of ingredients, equipment, and fermented, carbonated beverages looking gorgeous in fancy glasses. I would not get an e-version of this book, it's more than the text. I think the title Speed Brewing might throw someone off, so the publisher added a long winded subtitle, attempting to describe the book in more detail. Fermenting on the Flip Side, which was a talk she gave at NHC would more accurately describe the book. Or Beyond Beer. Publishers dictate titles and authors have little choice but to accept their marketing decisions. 1 of 1 people found the following review helpful. A good reference to a variety of rapidly fermented and tasty beverages By M. Salsbury The book begins with an introduction to the ingredients, equipment, and overall process of brewing. It then talks about "brisk beers" you can brew, short meads, city ciders, kombucha, kefir, and more. Izett does a nice job of describing each fermented beverage covered in the book, giving brewing instructions, recipes, and suggestions for variations to keep it interesting. While there are a few beverages in here I will probably never bother making, many of them intrigue me enough to try. One of the best parts of the book, in my opinion, is the table included in the section on ciders. This table discusses how a variety of different yeast types (e.g., American Ale, English Ale, Belgian Ale) can drastically change the flavor of a cider. Some make it more dry, others more sweet. Some accentuate the apple flavors, others contribute additional flavors. The brewing world needs more experimentation and sharing like this. If you're interested in trying out home brewing and want to create some simple fermented beverages, this is a great book. If you're experienced as a brewer but are interested in seeing what kind of things you can whip up in a week or two, check out the book as well.

Enjoy a quick brew day and make Gose, Smoked Ale, Pennsylvania Swankey, Strawberry-Peppercorn Short Mead, Tart Blackberry Cider, Boozy Kombucha, Kefir Beer, Absinthola, Mauby, Tepache, and more! Homebrew tastes great, it's inexpensive to make, and it's equally fun to brew old favorites and new recipes. There's only one thing stopping you from brewing your 1st or 101st batch: time. Whether it's your kids, your job, or a million other things, it can be hard to find a free brew day. Then there's the agonizing wait to crack that first cap. But what if you could brew a session IPA in just a few hours? Or if you could brew a sour beer that's ready to drink in weeks instead of months? In Speed Brewing, author Mary Izett shows you how to make it happen. Whether you're a new or experienced brewer, you'll find time-saving techniques and recipes that save hours on brew day. You'll also find beers, ciders, and meads

that pack big flavors but ferment quickly. Lesser-known fast fermentables--boozy kombucha, kefir beer, spirited sodas, and more--ensure there are plenty of exciting experiments for even the most creative brewer. Whether you decide to brew the Bia Hoi, Smoked Summer Ale, or Strawberry-Peppercorn Short Mead, weeknights will never be the same.

"As the popularity of home brewing has increased, some brewers were bound to find themselves exploring beyond beer. Izett, who cohosts a radio show on fermenting, *Fuhmentabudit!*, realized that traditional brewing methods were not always possible and started looking for faster brews. She discovered quick meads, soda, and kefir, among others, and here takes readers through each project, beginning with discussions of ingredients and equipment through the process of bottling the final product. She provides basic recipes as well as variations on each brew. Throughout, the tone is encouraging of experimentation and the writing clear. Diving into this book gives the home brewer plenty of room to stretch their brewing experience. VERDICT A welcome introduction to the art of speed brews, these recipes will be a marvelous addition to any brewer's bookshelf." - Ginny Wolter, Library Journal