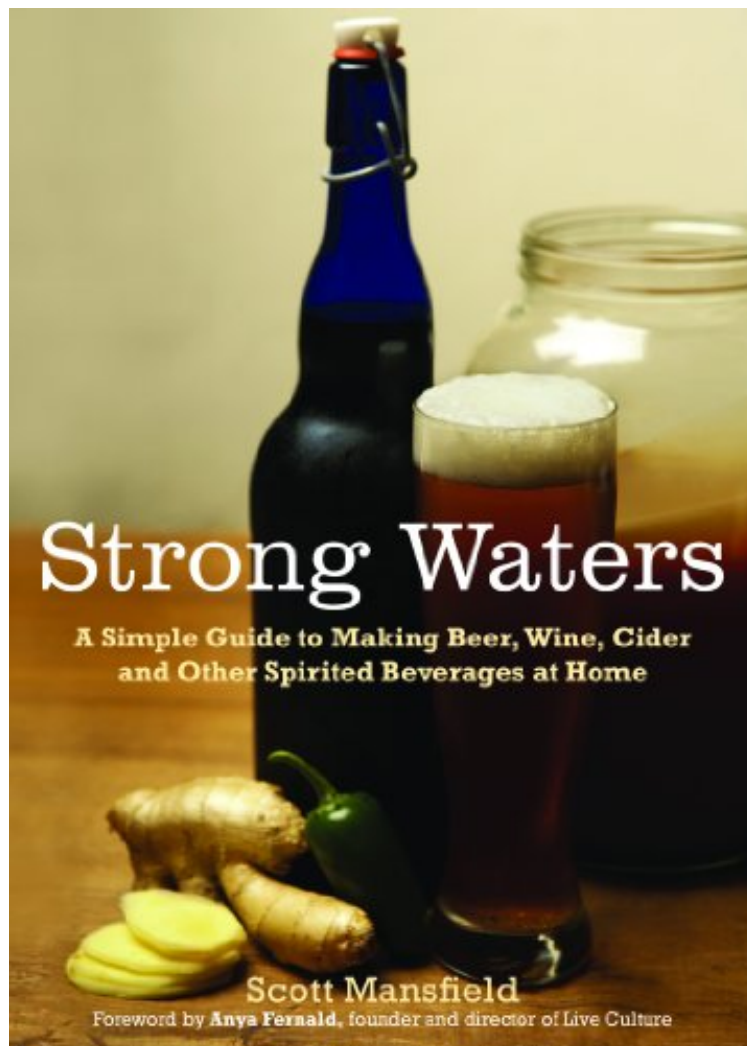


(Online library) Strong Waters: A Simple Guide to Making Beer, Wine, Cider and Other Spirited Beverages at Home

Strong Waters: A Simple Guide to Making Beer, Wine, Cider and Other Spirited Beverages at Home

Scott Mansfield

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#945540 in BooksColor: Multi Mansfield, Scott/ Fernald, Anya (FRW) 2010-03-16 2010-03-16Original language:EnglishPDF # 1 9.25 x .63 x 6.63l, 1.13 #File Name: 1615190104264 pagesGuide to making beer, wine, cider, and other spirited beverages at homeRecipes for all kinds of different beverages!Equipment, ingredients techniques shared to make home making beverages easier than ever | File size: 35.Mb

Scott Mansfield : Strong Waters: A Simple Guide to Making Beer, Wine, Cider and Other Spirited Beverages at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Strong Waters: A Simple Guide to Making Beer, Wine, Cider and Other Spirited Beverages at Home:

1 of 1 people found the following review helpful. The hard cider recipe in here works!By Lisa, Monroe MII waited to

leave a review for this book, until I could say that I have tested one of the recipes. I was interested in making hard cider, mostly; the recipe in this book is so stupid simple, and goes against a lot of the advice of serious cider makers- I wasn't sure it would work. Well, it did- and the cider was delicious! I bottled it according to the author's instructions for making sparkling cider, and all 18 of my bottles were gone in about three weeks. Everyone loved it! There are a lot of recipes in this book- and I look forward to trying several more. If you're looking for an easy hard cider recipe, this would be a great place to start. I highly recommend this book.

0 of 0 people found the following review helpful. Great for the amateur wine maker

By St Bernard Mom This book offers a lot of fun recipes for the amateur wine maker. So far I have made Apple, Cherry, Elderberry, Pomegranate, Green Tomato, and Maple Wine. I have also made the Mint Metheglin. Most of what I have made really should age longer, but the preliminary flavors were wonderful for all of them (except the mint, but I have read that could take years to taste good). One of the best parts of this book is that each recipe is for one gallon, so if you want a small batch it is as easy to make as a large batch. The only thing that has concerned me about the recipes is that the author never gives you a range that the specific gravity should fall within. Therefore, unless you make a note of it you will never really know what the alcohol content of your creations are. All in all it is a really fun book. I have never made any of the beers, but maybe someday I will get to them.

4 of 4 people found the following review helpful. Best of the home brew/wine/cider books

By AJ Reviews I started making home cider and wine when I saw some recipes on the internet indicating how easy it was. (and I wanted to make beverages w/o preservatives and various chemicals that are common in commercial beverages.) 20 books, hours of internet blog reading, many trips to local homebrew and winemaking stores, and 11 batches later I read this book. This is also one of the few books which is fresh and original (The Meadmaker is another) -- as opposed to a regurgitation of others' opinions. It's the one that I chose to give as a gift to my retired father who became interested in trying this. **THIS IS THE BOOK TO START WITH** if you want to experiment at home. It's informative, entertaining, pleasantly written, and it simplifies what a lot of people try and make more complicated than it is. On the other hand, there is a lot of informative material here -- there are actually a lot of very informative and subtle remarks and insights throughout the book that bear rereading and thinking about -- I don't think I would have appreciated these without the reading and experiments I've done so far. If this is the only source you had, It would take you several years before you were ready to move on with more research. I personally look forward to trying many of the suggestions in this book. There is a very strong tendency of writers, bloggers, and brewer/winemakers to latch onto some recipe variants or procedures without really considering the alternatives or the bigger picture. As in "this is the way to do it;" Because they had success with a procedure, they miss the simplicity and perspective on what's happening with their brewing/winemaking/fermenting process itself. Not so with this book. I highly recommend it. AJ

Discover the Many Rewards of Homemade Spirits—Unique, Flavorful, Economical and Surprisingly Easy to Make!

Today's renewed interest in making wine and beer at home amounts to nothing less than a renaissance. No matter why you want to join the new generation of homebrewers—to complement your cooking, to save money, or simply for a truly rewarding hobby—Strong Waters will tell you how. In this do-it-yourself guide, Scott Mansfield makes a grand tradition accessible for today's enthusiasts. Beginners will welcome his tips for getting started inexpensively with everyday materials, and experienced hobbyists will be inspired by recipes for longtime favorites and forgotten delights, including:

- Limoncello, the perfect aperitif to conclude an Italian dinner
- Perry, apple cider's sweeter cousin, made from pears
- Jalapeno Wine, a healthy drink that doubles as a marinade
- Rhodomele, an ancient Grecian mead flavored with roses and honey
- Spruce Beer, a North American classic since colonial times

Worried that making your own spirits is complicated? Don't be! Strong Waters covers everything from the basics of bottling to the science of sweetening. It's surprisingly easy, and as eight pages of color photos illustrate, the results are tantalizing. Cheers!