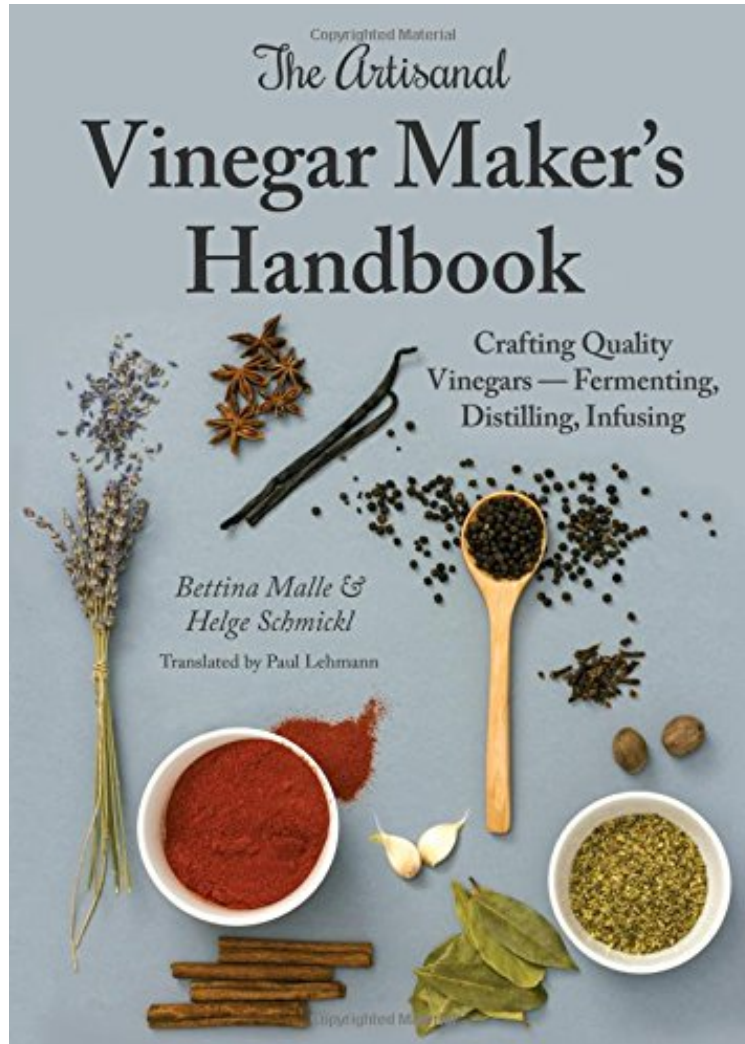


(Read free ebook) The Artisanal Vinegar Maker's Handbook

The Artisanal Vinegar Maker's Handbook

Bettina Malle, Helge Schmickl

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Bettina Malle, Helge Schmickl : The Artisanal Vinegar Maker's Handbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Artisanal Vinegar Maker's Handbook:

2 of 3 people found the following review helpful. Great book
By Fabio T
Great book, it teaches you how to make a quality mash, the vinegar processes (surface, generator and submerged), several vinegar recipes, how to measure alcohol and acetic acid content. The authors also presents his generator and alcohol measurement method. Dr Helge is very attention replying to my questions.
1 of 2 people found the following review helpful. Good
By Scotty Wilkins
Good
13 of 13 people found the following review helpful. This book is perfect for both beginners and experienced readers
By Alberta fan
This book is perfect for both beginners and experienced readers. All descriptions are easy to follow and are written from a practical point of view. Beginners will appreciate the instructions

"Traditional Method" and "Simple Vinegar Fermentation". Both sections contain important tips how to improve the quality of vinegar right from the start of fermentation, without any analysis or calculation. Some tips were only known among professional producers for so far, the authors adapted these methods to household conditions - just by evaluating vinegar's smell, taste and appearance. Experienced readers learn from in-depth descriptions and more advanced instructions to receive fermented vinegar in an outstanding quality. From my own experience I know it's not so easy to ferment tasty vinegar by yourself. I've read several vinegar books, none of them describes the whole process more structured. The authors point out all critical issues - source of alcohol, infections, plagues, storage, old mother-of-vinegar, etc. The huge collection of recipes is amazing, for fermented vinegar (e.g., cider vinegar, aceto balsamico, etc.) as well as the usage of vinegar.

Vinegar making is a very ancient craft. Mankind first harnessed the creation of vinegar, along with its preservative and medicinal qualities, more than ten thousand years ago. Nowadays, however, most guides to making your own vinegar are limited to allowing wine to ferment on its own, often with less-than-stellar results. Truly high-quality vinegar production is an art and science in itself. Austrian distillers Helge Schmickl and Bettina Malle use their experience and scientific background to provide special insight into the creation of artisanal vinegars. Translated into English for the first time, this guide offers tips on vinegar fermentation, distillation, and infusion. Schmickl and Malle instruct readers on the three processes commonly used to make vinegar - generator, surface, and submerged - as well as the ideal equipment for both the casual beginner and small-scale producer. Schmickl and Malle's meticulous experimentation has uncovered the optimal conditions for creating high-quality vinegar using every imaginable starter material, from wines to fruits to herbs. Readers will also learn recipes for using their vinegar in cooking, cleaning, and healthy living. Detailed, step-by-step instructions for over a hundred recipes illuminate this fascinating process for beginners, and even experienced vinegar crafters are bound to refine their techniques.

Amateur vinegar makers have been usually poor served as far as guides compared to those who are brewing beer or wine. Books on vinegar are published infrequently and rely only on traditional and non-scientific methods. However, the Artisanal Vinegar Maker's Handbook goes a long way in rectifying this situation finally providing a book for vinegar makers on par with the best books on homebrewing. Bettina Malle and Helge Schmickl are some of the most knowledgeable experts outside of the industry and their resurrection of the packed generator process has allowed vinegar makers to produce vinegar more quickly and without the risk of spoilage. I highly recommend this and hope it is a turning point into launching vinegar brewing as a mainstream hobby. --Reginald Smith, Supreme Vinegar LLC

From the Inside Flap

Historical Background

Fundamentals

WHAT IS VINEGAR?

Characteristics of a good vinegar

CHEMICAL PROCESSES

How does vinegar form?: Synthetic production, Microbiological Production (Step 1: Alcoholic Fermentation, Step 2: Acetic Fermentation)

Vinegar bacteria

Thermal balance

TYPES OF VINEGAR

Fermented vinegar: Wine vinegar, Fruit vinegar, White vinegar (distilled vinegar, brandy/spirit vinegar), Malt vinegar, Beer vinegar, Cider vinegar, Pickling vinegar, Potato vinegar, Raisin vinegar, Whey vinegar, Rice vinegar, Honey vinegar, Pomace vinegar, Balsamic vinegar

Infused vinegar: Aromatic and spice vinegar, Fruit vinegar

Minimum acidity

Microbiological Vinegar Production Processes

SURFACE PROCESSES

Orleans process, Pasteur process

GENERATOR PROCESSES

Rolling generators, Rotating generators, Boerhaave process, Schützenbach's quick vinegar process (German process), Circulating or trickling generator (Frings generator)

SUBMERGED PROCESSES, FRINGS ACETATOR

Making your own vinegar

ALCOHOLIC FERMENTATION - PREPARATION OF THE MASH

Types of fruit and starchy products; Treatment of the fruit; Fermenting container; Traditional cider and fruit mashes; Conventional mashes; High-grade mashes, concentrating the mash, adding sugar to the mash; Starch mashes; Checking the progress of the fermentation; End of fermentation; Fermentation problems; Filtration; Storage; Using finished wine, fruit wine, mead, cider, perry, beer, distillate

VINEGAR FERMENTATION

Traditional method

Simple vinegar fermentation: Equipment, Alcohol, Acidity, Vinegar bacteria, Fermentation temperature, Fermentation progress and further treatment, Produce more vinegar, Summary

Improved surface process: Ratio of alcohol content to acidity, total concentration; Mineral nutrients; Acid-proof materials; Equipment and preparation (Airflow, Water bath or heat mat, Active vinegar culture - mother of vinegar, Pasteurizing); Instructions for the improved surface process

Generator process: Advantages of the generator process, Basic assembly of the apparatus, Making the apparatus yourself, Schmickl vinegar generator, Vinegar generator - A brief user guide, Detailed instructions for the generator process (Pretreatment of the packing material, Starting the process, Spray schedule, Fermentation progress, Produce more vinegar or increase the total concentration)

Reactivating, multiplying, and storing vinegar cultures: Surface processes: Reactivation and multiplying (Living vinegar; Store-bought vinegar culture; Gelatinous mother of vinegar; Thaw frozen living vinegar; Active packing material from a generator; Store-bought, unpasteurized vinegar), Storage of active vinegar (Bottle the living vinegar, Mothers of vinegar, Freeze); Generator processes: Reactivation and multiplying (Frozen or fresh active packing material, Create more active packing material, Adding living vinegar to the generator), Storage of active packing material

Problems, contamination, unwanted smells, and pests during fermentation: Fermentation problems,

Fungal contamination, Unwanted smells, Animal pests (Vinegar eels, Small fruit flies - vinegar flies, Vinegar mites), Alcohol issues (Causes and remedies), Overoxidation, Slime accumulation

Chemical Analysis
DETERMINING ACETIC ACID CONTENT
Titration with a burette: Necessary equipment, Titration instructions, Taking readings from the burette
Acidometer cylinder and 2/15 N blue caustic solution
Hydrometer for vinegar
DETERMINING ALCOHOL CONTENT
Alcohol content of a distillate: Hydrometer, alcoholometer; Refractometer; Pycnometry
Alcohol content in the mash and in the vinegar: Vaporimeter, Vinometer, Ebullioscope, Alcohol measurement with a hydrometer for vinegar (Instruction, Calculation), Frings-Alkograph, Alcohol measurement with the Rebelein method, Photometric alcohol measurement, Alcohol measurement with IR-Spectrometer, Alcocontrol measuring system, Alcohol measurement with the Schmickl method (Alcohol content calculation without previous titration - wine, mashes, liqueurs; Alcohol content calculation with previous titration - vinegar), Comparison of the various measurement methods
Relative density measurements
Further treatment
Filtration; Storage; Fining; Carbon treatment; Bottling; Pasteurizing; Dyeing, preserving
Recipes
FERMENTED VINEGAR
Apple vinegar, Apricot vinegar, Banana vinegar, Beer vinegar, Blackberry vinegar, Bullace plum vinegar, Cereal vinegar, Cherry vinegar, Cider vinegar, Currant vinegar, Elderberry vinegar, Fig vinegar, Honey (mead) vinegar, Juniper berry vinegar, Malt vinegar, Mango vinegar, Medlar vinegar, Mirabelle plum vinegar, Molasses vinegar, Nut vinegar, Peach vinegar, Pear vinegar (perry vinegar), Pineapple vinegar, Plum vinegar, Pomace vinegar, Pomegranate vinegar, Potato vinegar, Prune Plum vinegar, Quince vinegar, Raisin vinegar, Raspberry vinegar, Rice vinegar, Rose hip vinegar, Rowanberry vinegar, Sloe vinegar, Strawberry vinegar, Sugar beet/sugarcane vinegar, Vegetable vinegar, Vegetable vinegar, Whey vinegar, Wine vinegar, Zibart

FERMENTED VINEGAR WITH AROMATIC PACKING MATERIAL
General instructions
Specific instructions: Cinnamon; Citrus fruits: Grapefruit, oranges, lemons, limes, etc.; Coffee; Coniferous wood: Fir, spruce, Swiss pine, etc.; Dried fruits, nuts, pumpkin seeds; Fruit, fresh: Berries, fruits with cores or pits; Herbs, hay flowers; Juniper berries; Roots; Wood: Beechwood, oak, etc.
Case studies: Apricots, Beechwood shavings, Beer, Cider, Cranberries, Damsons, Figs, Grape juice, Herbs, Juniper berries, Lemon peels, Lemongrass, Orange peels, Orange/lemon wine, Pears, Plum wine, Prunes, Raisins, Sloe, Swiss pine cones, Swiss pine shoots, Walnut, Walnuts and Raisins, Whisky (Single Malt), Wine (Retsina, Uhdler, Vitiano Umbria)

BALSAMIC VINEGAR
Balsamic vinegar from concentrated fruit juice, Balsamic vinegar from a high-grade mash

INFUSED VINEGAR
Herb vinegar: Basil, Borage, Chervil, Chives, Cilantro, Dill, Fennel, Hyssop, Juniper, Lavender, Lemon balm, Lemongrass, Lovage, Marjoram, Mint, Nasturtium, Oregano, Parsley, Pimpinella, Ramson (Wild Garlic), Rosemary, Sage, Savory, Tarragon, Thyme
Spice and aromatic vinegars: Caraway, Chilies, Cloves, Cinnamon, Dried fruits (e.g., apricots, figs, plums, raisins), Elderflowers, Garlic, Ginger, Honey, Horseradish, Hot peppers, Lemons, Mustard seeds, Nuts, Onions, Oranges, Peppercorns, Peppers, Roses, Spruce tips, Swiss pine, Violets
Aromatic fruit vinegar: Apples, Apricots, Blackberries, Blueberries, Cherries, Cranberries, Currants, Figs, Lingonberries, Pears, Plums - Mirabelle plums - Sloes, Quinces, Raspberries, Rose hip, Strawberries

MIXTURES
Essential oils
Uses
COOKING
Aperitif, Cordial
Salads
Appetizers: Poached Eggs, Roasted Asparagus
Soup: Cold Vegetable Soup, Pumpkin Soup
Entrees: Goulash, Sweet and Sour Chicken
Spreads: Apple Spread, Tuna Spread
Desserts: Strudel Dough for Apple, Curd Cheese, and Meat Swirl Strudel; Syrup for Vanilla Ice Cream Sundae
Mustard
Pickling: Pickled Gherkin

IN THE HOUSEHOLD
Household Disinfectant, Surgery disinfectant, Air Freshener and Odor Removal, Weed Killer, Stain Removal, Descaler, Mold Removal, Cleaning Agent

MEDICINE
Wart Removal, Corns, Weight Loss, Vinegar Poultices for Fevers, Hemorrhoids, Varicose Veins, Classic Morning Tonic, Constipation, Bruises and Insect Bites, Hangovers, Hiccups, The Common Cold

COSMETICS
Hair Tonic, Steam Inhalation, Facial Astringent, Exfoliating Scrub, Skin Blemishes, Foot Bath, Bath Additive

Legal Status
Germany, Austria, Switzerland, United Kingdom, United States, Canada, Australia New Zealand

About the Author
Bettina Malle and Helge Schmickl graduated from the Vienna University of Technology in 1991 with masters of science in chemical engineering and received doctorates in technical sciences in 1993. They have published books and conduct workshops on the production of vinegar, distilled spirits, and essential oils, emphasizing the use of fruits and herbs right from the garden. Bettina and Helge have been married since 2002. That same year they moved to Klagenfurt, Carinthia (Austria), where they host their seminars and conduct research and developments in fermenting and distilling. They have two children.