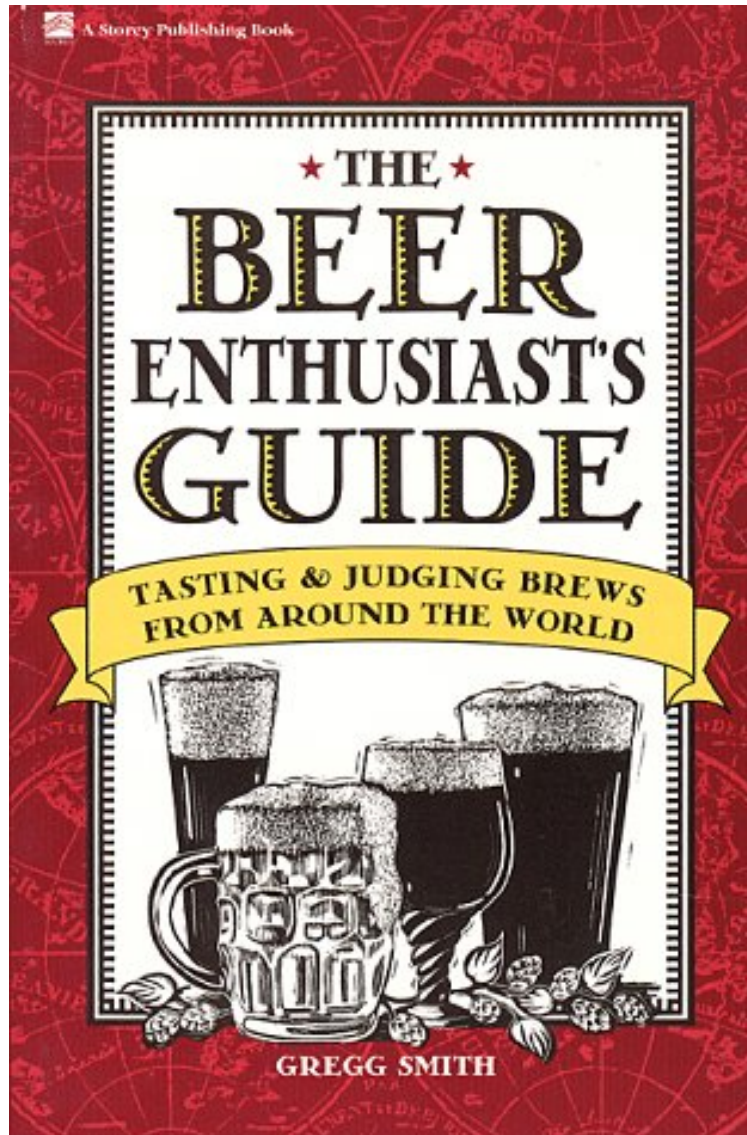


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The Beer Enthusiast's Guide: Tasting Judging Brews from Around the World

Gregg Smith

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Gregg Smith : The Beer Enthusiast's Guide: Tasting Judging Brews from Around the World before purchasing it in order to gage whether or not it would be worth my time, and all praised The Beer Enthusiast's Guide: Tasting Judging Brews from Around the World:

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review helpful. This book will take you from beer neophyte to connoisseur. By A Customer This is the first book from one of the most knowledgeable and prolific beer writers. The book is a guide to understanding the styles of beers in a straight forward approach and teaches you how to educate your palate to be able to discern a well made beer. In these days of the proliferation of brewpubs and 'craft brews', one needs a basis for choosing one brew over another to spend one's money on. This small, but packed reference will guide you through the pitfalls of expensive beers. If you wish to become a certified beer judge this is THE text to study from. Over look the obvious typos and other small mistakes and you will find a fine source for beer facts and evaluation techniques. A must for the serious beer weenie! 1 of 1 people found the following review helpful. Learn BEER JUDGING too! By A Customer What this great little book for beer lovers, in addition to the usual short description of beer history and a good section on all the different types of brews, is an entire chapter on BEER JUDGING and the BJCP (Beer Judge Certification Program)!

A handbook that no true beer lover will want to be without. This comprehensive guide explains step-by-step how to host an authentic beer tasting, including how to pour a beer, what shape glasses to use, the proper temperature for various styles, and criteria for judging including look, smell, feel, and taste. Illustrated.

From Publishers Weekly The recent surge of interest in specialty beers and beer-making has brewed a potful of new books on the subject. Smith is one of a handful of new-brew experts making a name for themselves by writing for the regional brewing newspapers, such as Ale Street News, Barleycorn and New Brewer. His guide is a good introduction for anyone who wants to taste new beers and learn some standards by which to judge them. There are none of the homebrewers' recipes that many brewing books have, but the book overflows with information about the brewing process, how to classify unknown beers and how to become certified as a judge for tastings. Clear and useful charts appraise the color, taste and body of beers; two appendices list U.S. brewpubs and microbreweries, and homebrewing supply stores. Unfortunately, the organization of the text makes some of this information hard to find. For instance, Chapter 6, "Preparing for the BJCP Exam," doesn't explain what the Beer Judge Certification Program (of the American Homebrewers Association and Home Wine and Beer Trade Association) is until 12 pages into the chapter. One often has the feeling of having missed the meat of a section, only to find the missing information in another chapter. The best advice is: keep reading, the information is there. Copyright 1994 Reed Business Information, Inc. From Booklist Even if you've already blown your beverage-book allowance on one of Michael Jackson's lavish beer tomes (his Beer Companion's the latest), scrape up the kale to add this exemplary little tract to the potables shelf. Smith's aim is to make us discriminating beer bibbers--indeed, to enable us to pass the Beer Judge Certification Program exam (which was started by hobbyists to help raise standards of quality for home brewing). Accordingly, the last chapter is "Preparing for the BJCP Exam," but before it Smith succinctly yet in plenty enough detail describes beer history, the brewing process, beer styles, beer characteristics, and the natural ingredients of brewing. So this a superb short course in beerology (so to speak), one given permanent reference value by a surprisingly thorough index, a glossary, references, and appendixes including state-by-state listings of home brew supply shops and brew pubs and microbreweries. Ray Olson