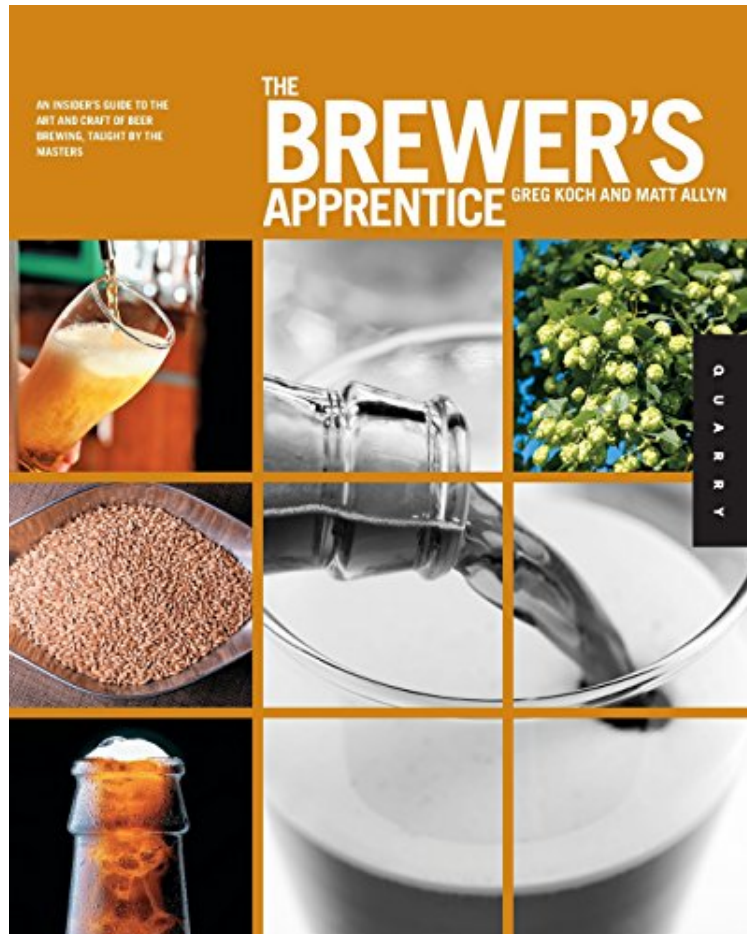


[Download] The Brewer's Apprentice: An Insider's Guide to the Art and Craft of Beer Brewing, Taught by the Masters

The Brewer's Apprentice: An Insider's Guide to the Art and Craft of Beer Brewing, Taught by the Masters

Greg Koch, Matt Allyn

ePub | *DOC | audiobook | ebooks | Download PDF



DOWNLOAD



READ ONLINE

#644706 in Books 2011-10-01Original language:EnglishPDF # 1 10.25 x .81 x 8.25l, 1.50 #File Name: 1592537316192 pages | File size: 19.Mb

Greg Koch, Matt Allyn : The Brewer's Apprentice: An Insider's Guide to the Art and Craft of Beer Brewing, Taught by the Masters before purchasing it in order to gage whether or not it would be worth my time, and all praised The Brewer's Apprentice: An Insider's Guide to the Art and Craft of Beer Brewing, Taught by the Masters:

7 of 7 people found the following review helpful. Nice pictures, pretty cursory informationBy DaveLook, I love Stone Brewing Co. and Greg Koch seems like a good enough guy, but this book just seems like a way to cash in. There are a lot of pretty pictures but the info is all pretty general and somewhat vague (i.e. "homebrewers...hold their mash between 145°F and 158°F for at least twenty minutes" - yes, we know). It may be "taught by the masters" but they're not giving away any master tips. Anyone who has at least homebrewed one all grain batch isn't going to gain much knowledge from reading this. The interviews with the specific brewers are the most interesting piece of the book and

the reason this review still garners 3 stars. Go read Palmer. 8 of 8 people found the following review helpful. Good Coffee Table Book. By A D Price This is a great book to sit on your coffee table to impress your friends and say "Yes I brew my own beer too". The pictures are great and some of the stories are good but to call it "The Brewers Apprentice" is a bit of a misnomer. I found the technical detail ok, but you could find most of it in other texts without the fluff of the Master brewers back stories. I was expecting a concise book on tips from master brewers, but instead I got a craft brewing industry advertisement. 2 of 2 people found the following review helpful. Easy to read and understand. By A. Smith I've been an avid homebrewer since 2007 and I've read a slew of books on a wide array of different subjects. That said, this is one of the easiest books to digest. Koch covers different beer types, pH, water chemistry, and other topics that delve a bit deeper into the process and the chemical makeup of beer. Where the book makes its money is the fact that with each "technical" section, they are followed up with interviews with different brewers that employ these methods or further elaborate on the topic through anecdotal tales. Aside from the content, the photos and typeface really stand out and make the book very visually appealing. Highly recommended for the casual or veteran homebrewer.

Drink up and pay homage to your favorite hobby—craft brewing beer, ciders, and meads—alongside the legends, innovators, and rising stars of the beer world! In *The Brewer's Apprentice*, you get incomparable behind-the-scenes access to the craft brewing world, along with tutorials on everything from mastering the perfect pour to designing a world-class IPA. This illustrated handbook escorts you through the steps of the brewing process and offers a unique curriculum that supports and enhances your knowledge of brewing basics. Inside, you'll find: - 18 world-class brewers, including Vinnie Cilurzo (Russian River), Sam Calagione (Dogfish Head) and Ken Grossman (Sierra Nevada) as they share their expertise in vivid, engaging interviews - Advice on sourcing the best hops, barley, wheat, and more; farm-to-table and seasonal brewing - Strategies for setting up your homebrewing workshop to master brewing chemistry 101 - Methods for tinkering with nontraditional ingredients and extreme brews - Techniques for brewing mead, sour ales, and cider

"Koch (coauthor, *The Craft of Stone Brewing Co.*), cofounder and CEO of Stone Brewing Company, and freelance writer and beer judge Allyn have put together an in-the-trenches-with-greatness empirical guide to beer brewing. After laying the groundwork with extremely concise nuts and bolts (with charts, print and online references, a glossary, and ingredient profiles), the authors turn to guidance, as each element of the process or varietal character trait is broken down by experts and notables. Maestros from Summit, Russian River, Schneider Sohn, Dogfish Head, BrewDog, Fuller, Captain Lawrence, and Tugwell spill on mash and lautering, bittering hops, ales, Belgian style, lambic, brewing with fruit, barrel aging, ciders, meads, and evaluating beer. Verdict: Just as a choice session brew is guided by mood, circumstance, and season, this book is designed to be browsed as your taste dictates—not necessarily read straight through. That said, it is not to be dismissed as casual—there is heady methodology, insight, a troubleshooting guide, and evidenced trial and outcome here. For those who see beer as a means, not an end. In the best possible sense, you will need a drink to get through this." —Library Journal Xpress