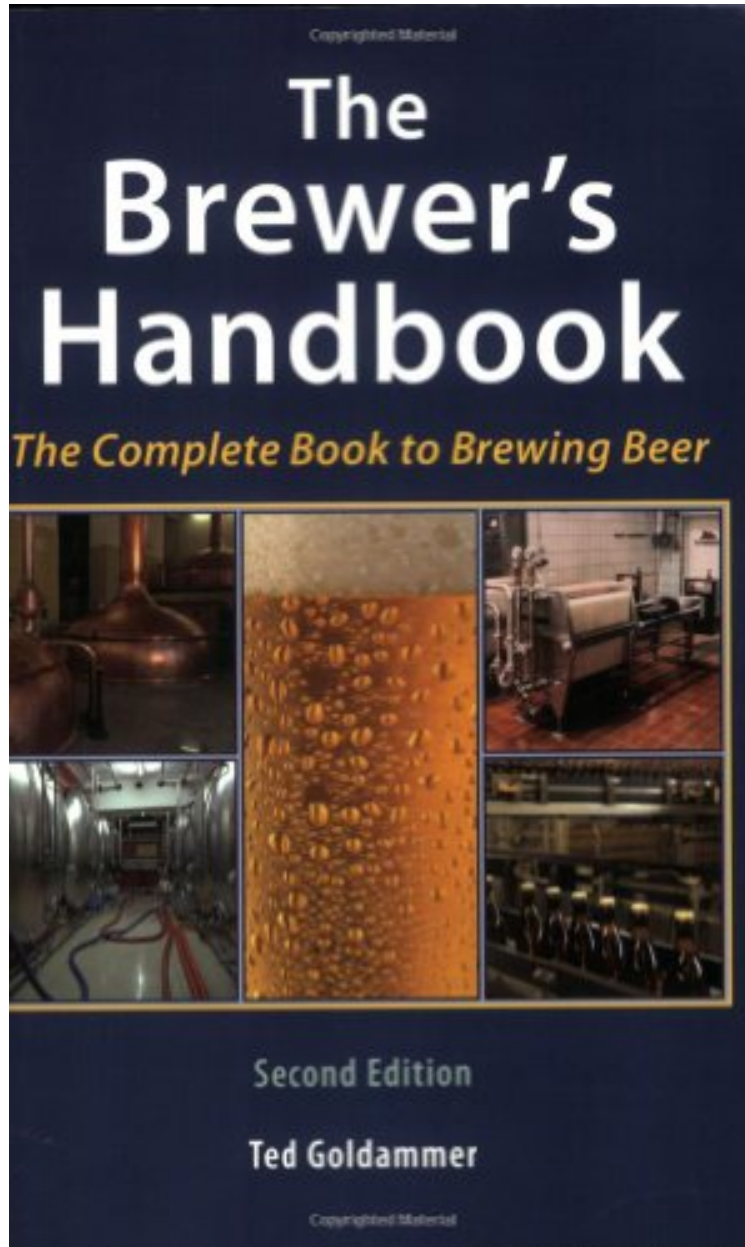


The Brewer's Handbook

Ted Goldammer

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Ted Goldammer : The Brewer's Handbook before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Brewer's Handbook:

4 of 4 people found the following review helpful. Brewer's Handbook Review and Rating By Robert It's a solid book with a great deal of well explained ideas, ideals and concepts. Technical information is thorough and the chemistry /

biology is particularly in-depth. A lack of annotated diagrams makes some of the explanations difficult to understand for novice brewers. 0 of 0 people found the following review helpful. Buy it. By Maynerd Great book!! 1 of 1 people found the following review helpful. textbook By Mickey A textbook for my daughter's college class. Hey, she got an A, so I'm not complaining. Now I just need her to test it on me.

In the past two decades we have witnessed unprecedented changes in the U.S. beer industry. The emergence of craft brewers and consumers' newfound appreciation for quality beer have resulted in what is often called the "Craft Beer Renaissance." Beer has taken on a new excitement and relevancy to the average person. It is no longer thought of only in the context of large commercial brewers with their mass-marketed beers. The marked increase in the number of brew pubs and microbreweries and the burgeoning growth in the number of home brewers indicate how deeply brewing beer has captured the popular imagination. The Brewer's Handbook is intended to provide an introduction to brewing beer, and to give a balanced, reasonably detailed account of every major aspect of the brewing process. This book not only discusses brewing beer on a large-scale commercial basis, it has made every effort to address brewing practices typically used by craft brewers. Thus its applicability extends to home brewers and to individuals working in the brewing industry and related fields. It is written in a language that can be easily understood by anyone not having a background in brewing beer. However, the material is not so elementary that it insults your intelligence, nor is it so difficult that it makes you lose interest in the subject. Clarity is the touchstone that has been employed throughout this book.

A great book on brewing beer. Incredibly informative and broken out so that you don't find yourself overwhelmed by all the vast information available about brewing beer. This is a must have book for anyone with an interest in brewing beer. --John Hogarth I have read a lot of books on the subject of brewing beer and this book is the clearest, most comprehensive book written for the layperson I have come across. Goldammer does a good job in discussing every aspect of the brewing process in easy to understand terms. --Chris Scott This is the second edition and in my opinion a big improvement over the first edition. Almost every chapter has been revised and updated with additional content. It also includes two new chapters, one on government beer regulations and other on brewery wastewater and solid waste management. Oh, and a very extensive glossary. This is hands down one of the better books on brewing beer. --Jason Cole About the Author Ted Goldammer is an international marketing consultant at the Foreign Agricultural Service in Washington, D.C., where he is currently involved in developing international markets for U.S. agricultural commodities. He has traveled throughout Europe, Latin America, and Southeast Asia. Among the commodities he has promoted has been beer, hops and wine. His previous professional experience includes working for 6 years at Agricolor Consultants in Arizona on a variety of projects--breweries, wineries and vineyards. The work included writing business plans, recommended production practices, and assisting clients in securing venture capital, equipment financing. While at Agricolor, he wrote a manual describing the process of brewing beer, a result of his life long passion in the art of brewing beer. Ted started homebrewing in the early 1970s, which eventually grew into an interest in commercial beer production. In addition, Ted worked for nearly 5 years at the Environmental Research Lab (the company that developed the EPCOT theme at Disney World) in Arizona as a research horticulturist. His work involved growing and identifying plants suitable for forage production in coastal deserts. Ted received his M.S. in Economics from the University of Arizona at Tucson and a B.S. in Soil and Water Science and a minor in Horticulture at the University of Arizona.