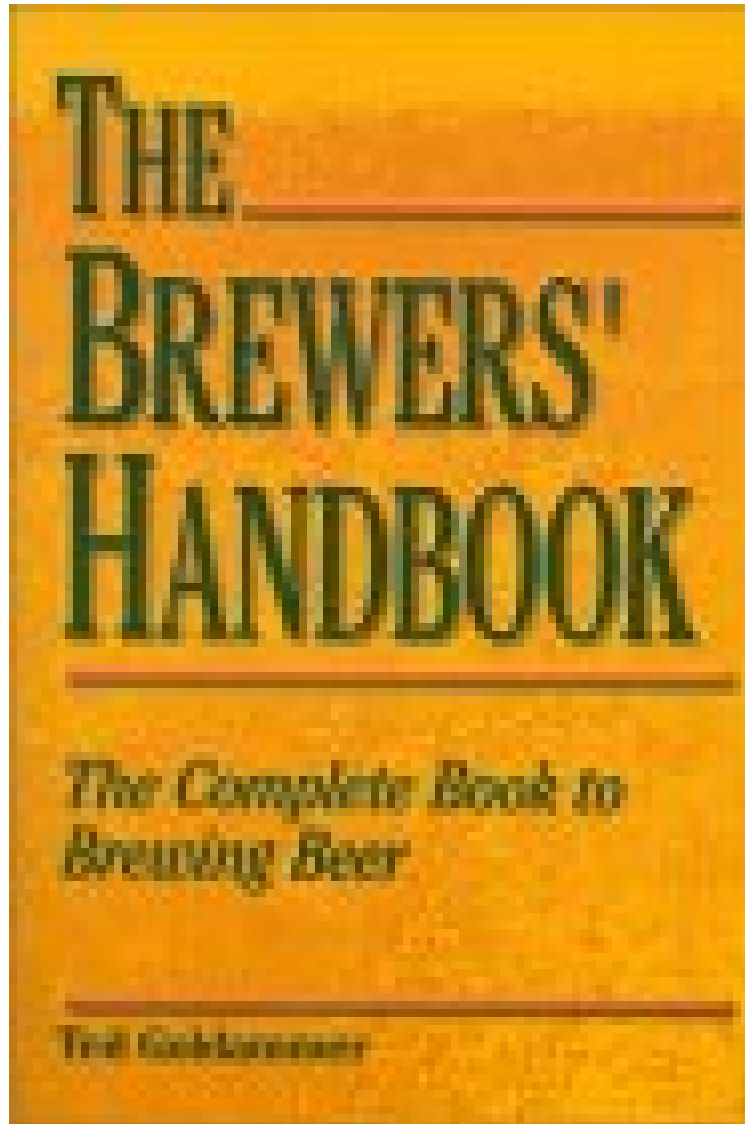



[Download] The Brewers' Handbook


## The Brewers' Handbook

*Ted Goldammer*

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

7 of 8 people found the following review helpful. Another "Must Have" brewing book By Dennis M. Doherty This book covers more about beer than all the other books I have combined. While it appears to be oriented toward the professional brewer, there is a plethora of information to be gleaned from the book. As someone who has been brewing beer at home for over 15 years, it is tough to find this much new and interesting information in one source. The author has the ability to keep the subject matter interesting. While there is a lot of information that is of little value

to the home brewer (marketing etc...) there is enough pertinent information to make this a must have book. Even if you know everything about brewing, you will learn from this book. 1 of 2 people found the following review helpful. Simple it's not...By Brew Apprentice This book has a wealth of information in it, but it is sometimes hard to find a simple answer to common questions. For instance, today I wanted to determine the fermentability of a wort mashed at 150 degrees F instead of 155 and the subject was addressed, but didn't provide a clear definition of mash temperature vs. fermentability of wort. It did tell me, after reading almost a whole chapter that mashing at a lower temperature for a longer period of time would provide the highly fermentable wort that I wanted. Good information but not very good as a reference book. 0 of 0 people found the following review helpful. Informative, but not directed to homebrewers By A Customer The book's back cover, mentions that this book is applicable to homebrewers, and it is in a theoretical aspect. I found the book to be a good reference for how the brewing industry does things, but is not applicable to an intermediate homebrewer wanting to learn more about brewing beer at home.

Whether you're a professional brewer, a homebrewer, or a beer buff who wants to know more about beer, *The Brewers' Handbook* is a comprehensive introduction on the art and science of brewing beer. This easy-to-read book is a practical, step-by-step guide that covers it all.

"Let me congratulate you on a fine chapter [Hops]. I think you have captured the essence of hops in a concise and complete way which will be very useful to the reader. The content is generally accurate and sufficiently describes the subject." -- Dave Hysert, President of John I. Haas, Inc. "My general feeling on this chapter [Cleaning and Sanitation] is that you have compiled a large amount of important and useful information." -- L. Charles Landman, Jr., Ph.D., R.S., General Manger of National Chemicals, Inc. "You've [Goldammer] done a very thorough job in discussing every major aspect of the brewing process making it one of the most comprehensive works [*The Brewers' Handbook*] ever published on the subject. I especially liked the chapter on beer styles, it was concise, well-referenced, and a joy to read." -- Tom Brady, Vintner and President of Tierra Rosa Vineyards in Arizona From the Author 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 Brewers 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. 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 hops and wine. Prior to his current position Ted worked as a commodity analyst for the foreign agricultural service. His previous professional experience includes working for 6 years at Agrisor Consultants in Arizona on a variety of jobs including brewery and winery related projects. The work included writing business plans and market assessments as well as cost-benefit analysis, e.g. the cost savings in step-mashing vs. decoction mashing. The work also involved assisting clients in the initial stages of brewery or winery startup such as securing venture capital, equipment financing, and recommendations in production practices. While at Agrisor, 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 both Agriculture and Chemistry at the University of Arizona.