

## Brooklyn Brew Shops Beer Making Book 52 Seasonal Recipes For Small Batches

"The only book you need to understand the world's most popular beverage. I swear on a stack of these, it's a thumping good read."—John Holl, editor of All About Beer Magazine and author of The American Craft Beer Cookbook Imagine sitting in your favorite pub with a friend who happens to be a world-class expert on beer. That's this book. It covers the history: how we got from gruel-beer to black IPA in 10,000 years. The alchemy: malts, grains, and the miracle of hops. The variety: dozens of styles and hundreds of recommended brews (including suggestions based on your taste preferences), divided into four sections—Ales, Wheat Beers, Lagers, and Tart and Wild Ales—and all described in mouthwatering detail. The curiosity: how to read a Belgian label; the talk of two Budweisers; porter, the first superstyle; and what, exactly, a lager is. The pleasure. Because you don't merely taste beer, you experience it. Winner of a 2016 IACP Award "Covers a lot of ground, from beer styles and brewing methods to drinking culture past and present. There's something for beer novices and beer geeks alike."—Ken Grossman, founder, Sierra Nevada Brewing Co. "Erudite, encyclopedic, and enormously entertaining aren't words you normally associate with beer, but The Beer Bible is no ordinary beer book. As scintillating, diverse, and refreshing as man's oldest alcoholic beverage itself."—Steve Raichlen, author of Project Smoke and How to Grill

The homebrewer's bible—everything you need to know to brew beer at home from start to finish, including new recipes, updated charts on hop varieties, secrets to fermentation, beer kit tips, and more—from the master of homebrewing The Complete Joy of Homebrewing is the essential guide to understanding and making a full range of beer styles, including ales, lagers, stouts, pilseners, dubbels, tripels, and homerun specialty beers and meads. Everything to get started is here: the basics of building a home brewery, world-class proven recipes, easy-to-follow brewing instructions, and the latest insights in the art and science of brewing. Master brewer Charlie Papazian also explains the history and lore of beer, reveals the technology behind brewing, and shares countless tips on how to create your own original ales and lagers. This completely revised and updated edition includes: An expanded and updated Beer Styles and Homebrew Recipe Formulation chart with easy-to-understand descriptions of key flavor and aroma characters Ingredient information for fifty-three beer styles A list of more than seventy-five beer types describing strength, hop aroma, bitterness, flavor, color, sweetness, and alcohol percentage Expanded chart on sixty-eight hop varieties, descriptions, and uses Eighty brand-new and revised favorite beer and mead recipes Beer kit tips Key information about using and understanding hops Revealing reasons why homebrew is the best . . . and much more! Paired with the newly revised Homebrewer's Companion, Second Edition, this book will transform you from beginning brewer to homebrewing expert.

Charlie Papazian, master brewer and founder and president of the American Homebrewer's Association and Association of Brewers, presents a fully revised edition of his essential guide to homebrewing. This third edition of the best-selling and most trusted homebrewing guide includes a complete update of all instructions, recipes, charts, and guidelines. Everything you need to get started is here, including classic and new recipes for brewing stouts, ales, lagers, pilseners, porters, specialty beers, and honey meads. The Complete Joy of Homebrewing, third edition, includes: Getting your home brewery together: the basics -- malt, hops, yeast, and water Ten easy lessons for making your first batch of beer Creating world-class styles of beer (IPA, Belgian wheat, German Kölsch and Bock, barley wine, American lagers, to name a few) Using fruit, honey, and herbs for a spicier, more festive brew Brewing with malt extracts for an unlimited range of strengths and flavors Advanced brewing techniques using specialty hops or the all-grain method or mash extracts A complete homebrewer's glossary, troubleshooting tips, and an up-to-date resource section And much, much more Be sure to check out Charlie's The Homebrewer's Companion for over 60 additional recipes and more detailed charts and tables, techniques, and equipment information for the advanced brewer.

"Lager explores the history, styles, brewing techniques, and allure of the world's most popular type of beer"--

"The Italian word for Chutzpah is audacia, but it might as well be Sam Calagione." —Forbes magazine "Let one of the beer industry's most irrepressible brewers lead you to extremes in your kitchen. Do try this at home—you'll be glad you did." —Michael Jackson, The Beer Hunter, author of World Guide to Beer "Should inspire nonbrewing beer fans to start brewing and homebrewers or commercial brewers to push the envelope a bit." —Northwest Brewing News "Extreme Brewing is not just about radical brewing, it is about appreciating and living great beers." —Ale Street News "Finish Extreme Brewing and you will be a better-informed homebrewer than most amateurs are." —Mid-Atlantic Brewing News Sam Calagione's authoritative primer Extreme Brewing, long required reading for any serious homebrewer, is now revised and expanded. Inside Extreme Brewing, Deluxe Edition, you'll find: —Recipes for homemade beers that are among the most exciting and exotic today: Double IPA, Punkin' Porter, Belgian Brown Ale, and more than 30 other unique concoctions —14 additional recipes that are new to this edition, including the Coffee & Cream Stout and the Smokin' Cherry Bomb —Step-by-step instructions and insider tips for making recipes that expand the definition of great beer —Tips on presentation and food pairings, recipes for beer-infused dishes, and fun ideas for beer-themed dinners that let you share your creations with family and friends

Extreme Brewing is a recipe-driven resource for aspiring home brewers who are interested in recreating these specialty beers at home, but don't have the time to learn the in-depth science and lore behind home-brewing. As such, all recipes are malt-syrup based (the simplest brewing method) with variations for partial-grain brewing. While recipes are included for classic beer styles -- ales and lagers -- Extreme Brewing has a unique emphasis on hybrid styles that use fruit, vegetables, herbs and spices to create unique flavor combinations. Once their brew is complete, readers can turn to section three, The Rewards of Your Labor, to receive guidance on presentation, including corking, bottle selection and labeling as well as detailed information on food pairings, including recipes for beer infused dishes and fun ideas for themed dinners that allow the reader to share their creations with family and friends.

Traditional craft-brewed beer can transform a meal from everyday to extraordinary. It's an affordable, accessible luxury. Yet most people are only familiar with the mass-market variety. Have you tasted the real thing? In *The Brewmaster's Table*, Garrett Oliver, America's foremost authority on beer and brewmaster of the acclaimed Brooklyn Brewery, reveals why real beer is the perfect partner to any dining experience. He explains how beer is made, relays its fascinating history, and, accompanied by Denny Tillman's exquisite photographs, conducts an insider's tour through the amazing range of flavors displayed by distinct styles of beer from around the world. Most important, he shows how real beer, which is far more versatile than wine, intensifies flavors when it's appropriately paired with foods, creating brilliant matches most people have never imagined: a brightly citric Belgian wheat beer with a goat cheese salad, a sharply aromatic pale ale to complement spicy tacos, an earthy German bock beer to match a porcini risotto, even a fruity framboise to accompany a slice of chocolate truffle cake. Whether you're a beer aficionado, a passionate cook, or just someone who loves a great dinner, this book will indeed be a revelation.

Packed with recipes, expert advice, step-by-step photos, and more, this official guide from *Brew Your Own* is a necessity for anyone who's into homebrew. For more than two decades, America's homebrewers have turned to *Brew Your Own* magazine for the best information on making incredible beer at home. From well-tested recipes to expert advice, *Brew Your Own* sets the standard for quality. Now, for the first time, the magazine's best homebrew guides, recipes, troubleshooting, and tips are brought together in one book. *The Brew Your Own Big Book of Homebrewing* is the ultimate all-in-one homebrew book. It's a first-time homebrewer's best friend, explaining the entire brewing process from start to finish with step-by-step photography. Yet it has plenty for the experienced homebrewer as well, including: - Fully-illustrated guides for making the jump to all-grain brewing and for setting up your first kegg system - More than 50 sought-after recipes to craft your favorite breweries' beers - A deep dive on brewing ingredients - The most useful troubleshooting features and tips from the pros from two decades of the magazine Whether you're looking to get into brewing, up your game, or find inspiration for your next brew day, this book has what you need.

Craft beer is about innovation, discovery and interpretation. Homebrewing is about all that and more! As the beer scene evolves, so do the beer styles we know and love. In *Modern Homebrew Recipes*, Grandmaster Beer Judge and author Gordon Strong takes you on a guided journey of brewing discovery that includes information about some of the latest BJCP style changes. Following a primer on specific mashing and hopping techniques, recipe formulation fundamentals and how to adapt recipes to your system, Strong shares more than 100 distinctive recipes. Strong also provides specific advice and sensory profiles for each beer. Strong's recipes are provided as-brewed, with delicious variations to get the creative juices flowing. *Modern Homebrew Recipes* is more than a book of recipes; it's a book that sets brewers on the path to discovering what's new in the world of homebrewing.

Discover the Many Rewards of Homemade Spirits—Unique, Flavorful, Economical and Surprisingly Easy to Make! Today's renewed interest in making wine and beer at home amounts to nothing less than a renaissance. No matter why you want to join the new generation of homebrewers—to complement your cooking, to save money, or simply for a truly rewarding hobby—*Strong Waters* will tell you how. In this do-it-yourself guide, Scott Mansfield makes a grand tradition accessible for today's enthusiasts. Beginners will welcome his tips for getting started inexpensively with everyday materials, and experienced hobbyists will be inspired by recipes for longtime favorites and forgotten delights, including: Limoncello, the perfect aperitif to conclude an Italian dinner Perry, apple cider's sweeter cousin, made from pears Jalapeño Wine, a healthy drink that doubles as a marinade Rhodomel, an ancient Grecian mead flavored with roses and honey Spruce Beer, a North American classic since colonial times Worried that making your own spirits is complicated? Don't be! *Strong Waters* covers everything from the basics of bottling to the science of sweetening. It's surprisingly easy, and as eight pages of color photos illustrate, the results are tantalizing. Cheers!

Fully revised and expanded, *How to Brew* is the definitive guide to making quality beers at home. Whether you want simple, sure-fire instructions for making your first beer, or you're a seasoned homebrewer working with all-grain batches, this book has something for you. Palmer adeptly covers the full range of brewing possibilities—accurately, clearly and simply. From ingredients and methods to recipes and equipment, this book is loaded with valuable information for any stage brewer.

**GLOBALLY INSPIRED RECIPES TO BREW AT HOME** With the creativity behind today's craft-beer revolution reaching all-time heights, both new and experienced brewers are looking to expand their palates. Brooklyn Brew Shop founders Erica Shea and Stephen Valand took a tour of the world's most innovative and storied breweries and returned with thirty-three stovetop-ready recipes for silky stouts, citrusy IPAs, and robust porters, along with stories inspired by the global community of small-batch brewers. Now Erica and Stephen bring the taste of world-class beer into your kitchen (no matter how small it is). They share a German-style Smoked Wheat, an aromatic Single Hop IPA inspired by The Kernel in London's Maltby Street Market, as well as recipes straight from the brewmasters, including an imperial stout from Evil Twin, Ranger Creek's Mesquite Smoked Porter, and a Chocolate Stout from Steve Hindy, the founder of Brooklyn Brewery. Since beer is best with food, Erica and Stephen have also included recipes for a Farmhouse Ale Risotto, Spent Grain No-Rise Pizza Dough, Shandy Ice Pops, IPA Hummus, and more. With tips and introductory techniques to get you started brewing if you're a first-timer, you'll have world-class, small-batch beer ready to drink in no time.

"In lively and witty fashion, celebrated British beer writer Pete Brown presents a complete natural history of beer and shares the incredible story behind each of its four ingredients- malted barley, hops, yeast, and water. *Miracle Brew* explores the origins of fermentation, the lost age of hallucinogenic grain beers, and the evolution of modern hop varieties that now challenge wine grapes in the extent to which they are discussed and revered."--Book cover.

*BrewDog's* first beer book is a brilliant intro to the world of craft beer. It includes a look at what makes craft beer great and how it's made, explains how to understand different beer styles, how to cook with beer and match beers and food,

right through to how to brew your own at home. It's not just about BrewDog's beers either - plenty of other excellent breweries and their beers from around the world are featured. This book is both a window into the BrewDog world and a repository of essential craft beer information. Designed in the highly individual style of the brand, the book also includes quirky features such as spaces to place your drop of beer once you've ticked a particular beer off your 'to-drink' list and pull-out beer mats.

A fresh, appealing guide to brewing hard cider that makes everything from sourcing fruits and juices to bottling the finished cider accessible and fun. Homebrew guru Emma Christensen presents accessible hard cider recipes with modern flavor profiles that make for perfect refreshments across the seasons. This lushly photographed cookbook features recipes for basic ciders, traditional ciders from around the world, cider cousins like perry, and innovative ideas that take ciders to the next level with beer-brewing techniques and alternative fruits. With Christensen's simple, friendly tone and 1-gallon and 5-gallon options, this book's fresh and fizzy recipes prove that cider-brewing is truly the easiest homebrewing project--much easier than brewing beer--with delicious, fruit-forward results! So whether you're a home cook trying your hand at a batch of simple Supermarket Cider or homemade Apple Cider Vinegar, a city dweller fresh from a day of apple picking in the countryside, or a homebrewer ready to move on to the next brewing frontier with Bourbon Barrel-Aged Cider and Spiced Apple Shrub, *Modern Cider* is your guide.

Making good beer at home is easy, and oh so cheap. *Brew* takes the novice beer-enthusiast by the hand and talks you through every last step of the process. The craft beer revolution is upon us. All over the world we're enjoying bottles of American craft, old Belgian, real British ale and exquisite German lager, and you can make it all for yourself. You don't need to go out and buy loads of kit. With a plastic bucket or two, you can make beer as good as any beer in the entire world and customise it to your own tastes. With beautiful step-by-step photographs and comprehensive sections on how and what you need to get started, bottling and storing, a glossary of key ingredient types, troubleshooting tips and proven beer recipes that result in complex flavours, every taste and skill level is catered for. *Brew* isn't like other brewing books. It is for those who have never brewed and want to understand more, for those who have a basic grasp and a few beers under their belt, and it is for those with experience who want inspiration to continue to grow.

Brooklyn Brew Shop's Beer Making Book takes brewing out of the basement and into the kitchen. Erica Shea and Stephen Valand show that with a little space, a few tools, and the same ingredients breweries use, you too can make delicious craft beer right on your stovetop. Greenmarket-inspired and seasonally brewed, these 52 recipes include Everyday IPA and Rose Cheeked & Blonde for spring; Grapefruit Honey Ale and S'More Beer for summer; Apple Crisp Ale and Peanut Butter Porter for fall; Chestnut Brown ale and Gingerbread Ale for winter; and even four gluten-free brews. You'll also find tips for growing hops, suggestions for food pairings, and recipes for cooking with beer. Brooklyn Brew Shop's Beer Making Book offers a new approach to artisanal brewing and is a must-own for beer lovers, seasonally minded cooks, and anyone who gets a kick out of saying "I made this!"

Easy to brew, easy to customize, and enormously delicious! Looking for a crisp, clean, and scrumptious alternative to beer? On a gluten-free diet or allergic to the grains used in brewing beer? Want to experience the pride that comes when your friends crack open one of your bottles and exclaim, "You made this?" Then welcome to the world of hard cider. Suddenly it's everywhere--it's on the menu in pubs and restaurants, and there's a dizzying array of ciders available in stores. And some cider lovers, just like craft beer drinkers, are looking for ways to create their own brew. The *Everything Hard Cider Book* takes you step by step into the fermentation and bottling process, with tips on finding the proper equipment, sourcing ingredients, varying flavors, and creating unique packaging. You'll also find advice on advanced techniques, like evaluating the finished product, varying recipes for your own taste, and even growing fruit for cider. And with thirty-five essential and adaptable recipes for apple and other fruit ciders, you'll find everything you need to make your own distinctive and delicious beverages.

This text finally collects all the introductory aspects of beer brewing science into one place for undergraduate brewing science courses. This expansive and detailed work is written in conversational style, walking students through all the brewing basics from the origin and history of beer to the brewing process to post-brew packaging and quality control and assurance. As an introductory text, this book assumes the reader has no prior knowledge of brewing science and only limited experience with chemistry, biology and physics. The text provides students with all the necessary details of brewing science using a multidisciplinary approach, with a thorough and well-defined program of in-chapter and end-of-chapter problems. As students solve these problems, they will learn how scientists think about beer and brewing and develop a critical thinking approach to addressing concerns in brewing science. As a truly comprehensive introduction to brewing science, *Brewing Science: A Multidisciplinary Approach* walks students through the entire spectrum of the brewing process. The different styles of beer, the molecular makeup and physical parameters, and how those are modified to provide different flavors are listed. All aspects of the brewery process, from the different setup styles to sterility to the presentation of the final product, are outlined in full. All the important brewing steps and techniques are covered in meticulous detail, including malting, mashing, boiling, fermenting and conditioning. Bringing the brewing process full circle, this text covers packaging aspects for the final product as well, focusing on everything from packaging technology to quality control. Students are also pointed to the future, with coverage of emerging flavor profiles, styles and brewing methods. Each chapter in this textbook includes a sample of related laboratory exercises designed to develop a student's capability to critically think about brewing science. These exercises assume that the student has limited or no previous experience in the laboratory. The tasks outlined explore key topics in each chapter based on typical analyses that may be performed in the brewery. Such exposure to the laboratory portion of a course of study will significantly aid those students interested in a career in brewing science.

Brew delicious organic beer at home. In this comprehensive guide, Amelia Slayton Loftus covers everything you need to know to brew at home with organic ingredients, stressing practices that minimize waste and use sustainable resources. Along with 30 irresistible recipes, Loftus provides expert tips on buying equipment, harnessing solar energy, recycling water, using spent grain, and growing your own organic barley, hops, and herbs. You'll enjoy brewing homemade beer that not only tastes great, but is good for the environment.

Best-selling authors and acclaimed fermentation teachers Christopher Shockey and Kirsten K. Shockey turn their expertise to the world of fermented beverages in the most comprehensive guide to home cidermaking available. With expert advice and clear, step-by-step instructions, *The Big Book of Cidermaking* equips readers with the skills they need to make the cider they want: sweet, dry, fruity, farmhouse-style, hopped, barrel-aged, or fortified. The Shockeys' years of experience cultivating an orchard and their experiments in producing their own ciders have led them to a master formula for cidermaking success, whether starting with apples fresh from the tree or working with store-bought juice. They explore in-depth the different phases of fermentation and the entire spectrum of complex flavor and style possibilities, with cider recipes ranging from cornelian cherry to ginger, and styles including New England, Spanish, and late-season ciders. For those invested in making use of every part of the apple, there's even a recipe for vinegar made from the skins and cores leftover after pressing. This thorough, thoughtful handbook is an empowering guide for every cidemaker, from the beginner seeking foundational techniques and tips to

the intermediate cider crafter who wants to expand their skills. This publication conforms to the EPUB Accessibility specification at WCAG 2.0 Level AA.

Here's to brewing your first craft beer. Cheers! You love craft beer--now imagine brewing it in your own home. With complete, step-by-step instructions, Beer Brewing 101 makes it easy to begin crafting fresh, homemade beer. Jump right in by using a beer kit to brew up your first delicious batch--everything you need to know is here. This guide's simple approach to beer brewing uses malt extract, a perfect entryway for first-time home brewers because it requires less equipment and a shorter brew time. Once you've learned the basics, you can dive into the wide assortment of favorite beer recipes. After a little more practice, you'll even get a helping hand designing your own signature brew! Beer Brewing 101 includes: Quick reference--A detailed supplies list, glossary of beer brewing terms, and at-a-glance charts of hop varieties, yeast strains, and malt extracts help set you up for success. 30 beer recipes--Try your hand at Czech Pilsner, West Coast Style IPA, and German Hefeweizen, along with formulas for recreating popular branded craft beers. To the rescue--Is your beer not fermenting? Does it have an off aroma or too much foam? Find the answers to common problems you might encounter while beer brewing. Discover the joys of homebrewing your own delicious craft beer with Beer Brewing 101.

Techniques and recipes for fast-fermenting beers, ciders, meads and more. Speed Brewing is the perfect guide for beginners and anyone who wants to add something new and fast to brew to their repertoire!

This is the 3rd volume in Mr. Kaufman's hilarious, how-to series for hard-working self-starters and hard-laughing, cheeky filmmakers. "Sell Your Own Damn Movie!" covers everything you need to do to get your finished film seen by festival-goers, movie-goers, DVD-buyers and web-goers around the world. You will be lead through a primer on the history of film distribution to a discussion of the many ways you can get your film out there, either through a reputable distributor or all on your own. From the realities of distribution, to utilizing the internet to self-distribution, Mr. Kaufman tells you in his habitually lucid and off-the-wall way. Inserts include interviews and pointers from veteran distribution pros as well as directors and producers who share their own front-line stories. Mr. Kaufman recounts his own raucous stories of marketing pleasures and nightmares from 35 years of movie-making experience, creating a uniquely useful and entertaining read. Or, in Lloyd's inimitable words. The most asked question at my worldwide popular, legendary, renowned master class is, "How do I get my no-budget, zombie giraffe flick distributed?" Well, have no fear, because the 3rd volume in Uncle Lloydie's how-to series of go-to guides for filmmakers reveals the secrets, methods and tricks (short of prostituting yourself and selling bodily organs) to getting your film distributed. With Troma, our legendary 35-year-old independent studio, Michael Herz and I have developed a low cost, high-impact method for low-budget film distribution, which has lead to a high-profile brand name and a catalog of over 800 titles! Now you can learn to get you movie out there, too. I will be your busty tour guide, sharing with you my hard-earned cinematic distribution know-how! -LEARN! How I achieved box office success with my fowl chicken zombie masterpiece Poultrygeist, and everyone's favorite super-human hero from New Jersey, the Toxic Avenger, for practically no money! -SMELL! The sewer that is mainstream distribution as I drag you through the muck, be-farting upon you the real scoop behind "indie" and mainstream distribution deals. -MASTICATE! (No, not that kind of masticating) On the knowledge of DVD distribution as I es-chew the fat and get to the skinny of Do-It-Yourself DVD distribution. I will teach you the fundamentals of having a good website (like www.Troma.com) to boost your sales! -FEAST! On my golden brown chicken puns as I cleverly cluck your brain out with the irrefutable knowledge of how I sold over 10,000 units of the 3-disc limited-edition Poultrygeist DVD in a matter of months! YES! If you have any doubt that I will not be able turn your no-budget zombie giraffe opus into box-office gold, then put down this book proposal! No wait, pick it back up, pick it back up! This is a recession damnit, Troma needs all the money we can, er... I need to educate you filmmakers looking for distribution gold (brown)! After reading my book, any damn filmmaker will be able to "Sell Your Own Damn Movie!" Featuring expert advice from those who have successfully sold their films: \* David Cronenberg (Director of The Fly, Crash, A History of Violence) \* Oren Peli (Director/Producer of Paranormal Activity) \* Ted Hope (Producer of Crouching Tiger, Hidden Dragon, In the Bedroom, Happiness) \* Brad Kember (Executive Vice President of International Distribution at Summit Films; Twilight) \* James Gunn (Writer/Director of Super, Dawn of the Dead, Slither) \* Jonathan Wolf (Executive Vice President, Independent Film and Television Alliance and Managing Director, American Film Market) ... and many more who have sold their own damn movies!

Recipes recreated from beloved movies and TV shows by the host of one of the most popular food programs on the internet

"Features more than 1,100 A-Z entries written by 166 of the world's most prominent beer experts"--Provided by publisher.

What do you get when you cross a journalist and a banker? A brewery, of course. "A great city should have great beer. New York finally has, thanks to Brooklyn. Steve Hindy and Tom Potter provided it. Beer School explains how they did it: their mistakes as well as their triumphs. Steve writes with a journalist's skepticism-as though he has forgotten that he is reporting on himself. Tom is even less forgiving-he's a banker, after all. The inside story reads at times like a cautionary tale, but it is an account of a great and welcome achievement." —Michael Jackson, The Beer Hunter(r) "An accessible and insightful case study with terrific insight for aspiring entrepreneurs. And if that's not enough, it is all about beer!"

—Professor Murray Low, Executive Director, Lang Center for Entrepreneurship, Columbia Business School "Great lessons on what every first-time entrepreneur will experience. Being down the block from the Brooklyn Brewery, I had firsthand witness to their positive impact on our community. I give Steve and Tom's book an A++!" —Norm Brodsky, Senior Contributing Editor, Inc. magazine "Beer School is a useful and entertaining book. In essence, this is the story of starting a beer business from scratch in New York City. The product is one readers can relate to, and the market is as tough as they get. What a fun challenge! The book can help not only those entrepreneurs who are starting a business but also those trying to grow one once it is established. Steve and Tom write with enthusiasm and insight about building their business. It is clear that they learned a lot along the way. Readers can learn from these lessons too." —Michael Preston, Adjunct Professor, Lang Center for Entrepreneurship, Columbia Business School, and coauthor, The Road to Success: How to Manage Growth "Although we (thankfully!) never had to deal with the Mob, being held up at gunpoint, or having our beer and equipment ripped off, we definitely identified with the challenges faced in those early days of cobbling a brewery together. The revealing story Steve and Tom tell about two partners entering a business out of passion, in an industry they knew little about, being seriously undercapitalized, with an overly naive business plan, and their ultimate success, is an inspiring tale." —Ken Grossman, founder, Sierra Nevada Brewing Co.

From globally heralded beer-brewing authority Randy Mosher comes the ultimate guide to the craft for beginners and advanced brewers alike. Featuring plain-speaking, fun-to-read instructions, more than 150 colorful graphics and illustrations of process and technique, and 100 recipes for classic and popular brews, this handbook covers everything any brewer could ever want, from choosing ingredients and equipment to mashing, bottling, tasting, and serving. Mosher simplifies the complexities, inspiring and teaching today's burgeoning new league of home brewers.

Author Ray Daniels provides the brewing formulas, tables, and information to take your brewing to the next level in this detailed technical manual.

"How do you brew the best beer ever? Start with this book's photo-intensive guide to all-grain brewing, or skip ahead to advanced mashing techniques and malt selection. Then explore whatever calls to you: take a crash course in water chemistry, try whirlpool hopping, brew a fruit beer, capture wild yeast, make your first Berliner Weisse, or kick the bottles and start kegging. Unique recipes cover everything from traditional parti-gyle stouts to a style-bending American wild ale."--Amazon.com.

Award-winning brewer Jamil Zainasheff teams up with homebrewing expert John J. Palmer to share award-winning recipes for each of the 80-plus competition styles. Using extract-based recipes for most categories, the duo gives sure-footed guidance to brewers interested in reproducing classic beer styles for their own enjoyment or to enter into competitions.

For more than two decades, homebrewers around the world have turned to Brew Your Own magazine for the best information on making incredible beer at home. Now, for the first time, 300 of BYO's best clone recipes for recreating favorite commercial beers are coming together in one book. Inside you'll find dozens of IPAs, stouts, and lagers, easily searchable by style. The collection includes both classics and newer recipes from top award-winning American craft breweries including Brooklyn Brewery, Deschutes, Firestone Walker, Hill Farmstead, Jolly Pumpkin, Modern Times, Maine Beer Company, Stone Brewing Co., Surly, Three Floyds, Tröegs, and many more. Classic clone recipes from across Europe are also included. Whether you're looking to brew an exact replica of one of your favorites or get some inspiration from the greats, this book is your new brewday planner.

Explores the hundred-year history of Piel Bros., one of the prominent German American brands that once made New York City the brewing capital of America. For more than a century, New York City was the brewing capital of America, with more breweries producing more beer than any other city, including Milwaukee and St. Louis. In *Beer of Broadway Fame*, Alfred W. McCoy traces the hundred-year history of the prominent Brooklyn brewery Piel Bros., and provides an intimate portrait of the company's German American family. Through quality and innovation, Piel Bros. grew from Brooklyn's smallest brewery in 1884, producing only 850 kegs, into the sixteenth-largest brewery in America, brewing over a million barrels by 1952. Through a narrative spanning three generations, McCoy examines the demoralizing impact of pervasive US state surveillance during World War I and the Cold War, as well as the forced assimilation that virtually erased German American identity from public life after World War I. McCoy traces Piel Bros.'s changing fortunes from its early struggle to survive in New York's Gilded Age beer market, the travails of Prohibition with police raids and gangster death threats, to the crushing competition from the big national brands after World War II. Through a fusion of corporate records with intimate personal correspondence, McCoy reveals the social forces that changed a great city, the US brewing industry, and the country's economy. "I've long admired Alfred McCoy's writing about American imperial overreach and surveillance. In this lively new book, it is fascinating to see him discover both a spy and those spied upon within his own extended family. I've never read a family history quite like it." — Adam Hochschild, author of *Half the Way Home: A Memoir of Father and Son* "With the same insight and wit that has made him the preeminent historian of American empire, Alfred McCoy takes us on a riveting journey from brewery to boardroom to bedroom that winds through the German immigrant experience, World War I surveillance, the vagaries of Prohibition, the rebirth of Scientific American and its fight for nuclear disarmament, and the unforgettable Bert and Harry Piel advertising campaign. Come for the beer but stay for the highly personal four-generational family history that opens a fascinating window into the successes and setbacks of family-owned business in America." — Peter J. Kuznick, author of *Beyond the Laboratory: Scientists as Political Activists in 1930s America* "Alfred W. McCoy is best known for courageously exposing the misdeeds of US intelligence agencies, from drug-running to torture. In *Beer of Broadway Fame* he takes on perhaps his biggest challenge: to untangle the rise and fall of Brooklyn's Piel Bros. brewery and tell more than a century of Piel family history. Himself related to the legendary German American brewers, McCoy explores through this impressive clan great themes of the American experience. Hard-working immigrants eager to assimilate; the country's craving for beer; wartime repression of suspect groups; the disaster of Prohibition; the 'managerial revolution' and its peril for the family enterprise—it's all there in McCoy's riveting epic. Most of all, McCoy gives voice to the love, ambition, rivalry, and intrigue that define any family across generations. Reading about his, you will think in new ways about your own." — Jeremy Varon, author of *The New Life: Jewish Students of Postwar Germany*

Everything needed to brew beer right the first time. Presented in a light-hearted style without frivolous interruptions, this authoritative text introduces brewing in a easy step-by-step review.

A handsome and comprehensive bartending guide for professional and home bartenders that includes history, lore, and 115 recipes. *The Essential Bar Book* is full of indispensable information about everything boozy that's good to drink. This easy-to-navigate A-to-Z guide covers it all, from the tools of the trade to the history and mythology behind classic and modern drinks, and features 115 recipes for the world's most important cocktails.

One of the most exciting and dynamic segments of today's craft brewing scene, American-brewed sour beers are designed intentionally to be tart and may be inoculated with souring bacteria, fermented with wild yeast or fruit, aged in barrels or blended with younger beer. Craft brewers and homebrewers have adapted traditional European techniques to create some of the world's most distinctive and experimental styles. This book details the wide array of processes and ingredients in American sour beer production, with actionable advice for each stage of the process. Inspiration, education and practical applications for brewers of all levels are provided by some of the country's best known sour beer brewers.

\*\*\* \*Black Hardcover Edition\* The new book from BrewDog Release your inner beer geek. BrewDog wrote the ultimate book for beer virgins. Now they have gone deeper. Deep niche deeper. Here you will find everything BrewDog loves

about beer and brewing distilled into one must-read volume. You will explore the evolution of styles such as IPA and wheat beer into the myriad innovative forms they take today; discover which beers BrewDog believes are truly iconic and why; learn to perfect your own DIY brews, with recipes from many breweries to choose from; find menus for whole beer- and foodpairing dinners; and of course enjoy the beers from all around the world that should be tasted right now. In a nutshell this is a masterclass in craft beer.

From the mighty Brew Dog to the much-loved Brooklyn in New York, 50 of the most exciting, ground-breaking and pioneering craft breweries in the world reveal the recipes behind their best beers in this unique, useful and technically accurate book for the homebrewer. With homebrew recipes from the world's best craft breweries, including Brew Dog, Brooklyn Brewery, Kernal, Beavertown, Nogne Ø, Mikkeller and many more, this unique recipe book provides a solid introduction to the kit required for all-grain brewing at home, including a glossary of the terms, and tips and techniques for getting the best brew at home.

Over the past 40 years craft-brewed beer has exploded in growth. In 1980, a handful of "microbrewery" pioneers launched a revolution that would challenge the dominance of the national brands, Budweiser, Coors, and Miller, and change the way Americans think about, and drink, beer. Today, there are more than 2,700 craft breweries in the United States and another 1,500 are in the works. Their influence is spreading to Europe's great brewing nations, and to countries all over the globe. In *The Craft Beer Revolution*, Steve Hindy, co-founder of Brooklyn Brewery, tells the inside story of how a band of homebrewers and microbrewers came together to become one of America's great entrepreneurial triumphs. Beginning with Fritz Maytag, scion of the washing machine company, and Jack McAuliffe, a US Navy submariner who developed a passion for real beer while serving in Scotland, Hindy tells the story of hundreds of creative businesses like Deschutes Brewery, New Belgium, Dogfish Head, and Harpoon. He shows how their individual and collective efforts have combined to grab 10 percent of the dollar share of the US beer market. Hindy also explores how Budweiser, Miller, and Coors, all now owned by international conglomerates, are creating their own craft-style beers, the same way major food companies have acquired or created smaller organic labels to court credibility with a new generation of discerning eaters and drinkers. This is a timely and fascinating look at what America's new generation of entrepreneurs can learn from the intrepid pioneering brewers who are transforming the way Americans enjoy this wonderful, inexpensive, storied beverage: beer.

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