

BrewDog: Craft Beer For The People

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!"

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

The beautifully illustrated homage to the art of beer—and the design that makes it stand out The craft beer boom of the last decade has led to an explosion of new breweries. In such a crowded market, how do you make your beer stand out from the crowd? For many of the best brewers, the secret is to have an eye-catching design, something that reflects the quality of the product within and the values of the brewer who made it. Based on the hugely popular blog, Oh Beautiful Beer collects the most innovative new labels and logos into a sumptuous full-color book. Each brewery is selected by graphic designer Harvey Shepard, who uses the designs to create a visual history of craft beer. From the Gonzo cartoons of Flying Dog to the playful geometric patterns of Evil Twin to the classic Brooklyn "B," every beer geek will want to own this love letter to the art of beer.

"A pocket guide to understanding, appreciating, and exploring craft beer. Includes a summary of the craft beer revolution in America. Overview of brewing ingredients, tasting information, and resources for the beer enthusiast. Includes 80+ styles of beer, food pairings, and a beer log to record tasting adventures"--

World Atlas of Beer

Craft Brew

Brewing Techniques, Recipes and the Evolution of India Pale Ale

The Haunted Book

IPA

My 50 Biggest Mistakes As Brewdog CEO

Designing Great Beers

Real recipes straight from BrewDog, Brooklyn, Mikkeller, Anchor, & Many More! Craft Brew sees the most exciting, ground-breaking and breweries in the world reveal the recipes behind their best beers. Some 50 international craft breweries have volunteered a recipe (from BrewDog to the much-loved Brooklyn in New York) to create a unique, useful and technically accurate book for the homebrewer. Craft introduction to the kit required for all-grain brewing at home, including a glossary of the terms, and tips and techniques for getting the A masterclass in craft beer, from the hugely successful BrewDog brand. BrewDog, one of the world's fastest-growing drink brands, well crowd-funded, rapid expansion and iconoclastic approach, loves craft beer and its creation so much that they literally wrote the book on much more to say, so now they are delving deeper into the niche aspects with a follow-up book, Craft Beer for Geeks. Craft Beer for G everything beer geeks with an active interest in craft beer love about beer and brewing, all distilled into one must-read volume. In its p information on the leading figures determining the quality and direction of craft beer today - from growers to brewers, and an explorat styles have developed and evolved - looking at lager, stout, IPA, gueuze, wheat beer, smoked beer and more. There are also six beer-pair as well as beers to make at home. This book is nothing short of a taproom bible.

Few schools teach personal finance, and most young adults cannot afford a financial advisor. This book gives twentysomethings straight to avoid common money mistakes and to take control of their finances. Readers learn the impact of taxes on income, what rent they c credit reports and credit scores, and more.

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

A Parody for Beer People

Break All the Rules--the BrewDog Way

Craft: An Argument

Mikkeller's Book of Beer

Audacity of Hops

The History of America's Craft Beer Revolution

· What unspeakable horror glimpsed in the basement of a private library in West Yorkshire drove a man to madness and an early grave? · What led to an underground echo chamber in a Manchester recording studio being sealed up for good? · What creature walks the endless sands of Lancashire's Fleetwood Bay, and what connects it to an unmanned craft washed ashore in Port Elizabeth, nearly six thousand miles away? In 2009 Jeremy Dyson was contacted by a journalist wanting help bringing together accounts of true life ghost stories from across the British Isles. The Haunted Book chronicles the journey Dyson, formerly a

hardened sceptic, went on to uncover the truth behind these tales.

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.

Explore the evolution of one of craft beer's most popular styles, India pale ale. Equipped with brewing tips from some of the country's best brewers, IPA covers techniques from water treatment to hopping procedures. Included are 48 recipes ranging from historical brews to recipes for the most popular contemporary IPAs made by craft brewers such as Pizza Port, Dogfish Head, Stone, Firestone Walker, Russian River, and Deschutes.

Rip up the rule book the BrewDog way! Iconic, controversial, and hugely colourful, BrewDog has never done business the way other companies do. This snappy staff manual, written by co-founder James Watt, reveals how it thinks, works and makes some of the best loved craft beers in the world like Punk IPA and Tactical Nuclear Penguin. Founded by two men and a dog, its groundbreaking business model - crowdfunded by 'Equity Punks' - has attracted admiring glances from many established and aspiring entrepreneurs. Over 10 years on, it is still anarchic, radical and ever successful, with an ever-growing global presence. This book lays its soul bare, revealing its mission to create a whole new type of business, spread the passion for great craft beer and 'turn the global beer scene on its head'. With chapters covering their BrewDog Charter, Dogmas, Journey and Signature Benefits, the unconventional, unexpected and innovative world of BrewDog gives advice for holding fast, gripping the wheel and driving like you [expletive removed] stole it!

BrewDog

Getting Started

The Homebrewer's Almanac: A Seasonal Guide to Making Your Own Beer from Scratch

50 homebrew recipes from the world's best craft breweries

The Brewer's Apprentice

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

BrewDog: Craft Beer for the Geeks

It's closing time at the brewery. While the moon rises, the happy crew sings and dances as they wind down for the day. Join them in saying goodnight to the beer-making equipment, brew ingredients, and styles of suds. This humorous parody of a children's literature classic is a "pitcher book" for grown-ups. It's the perfect anytime story for beer lovers everywhere!

The Ultimate Book of Craft Beer is the bible for beer lovers and foodies everywhere. From simple lagers to complex stouts, scattered between all the sage advice and mouth-watering recipes, there are profiles on beers from around the world that you'll definitely want to try. Perfect for everyone from beginners to old hands, this fun and accessible book guides you from how beer is made and how to store it, to what to look for when you're in a pub. This guide shows you how to identify the beer styles you might like to try with a 'if you like this, try this' section, how to make the most gooey indulgent chocolate brownies with beer, and when and how to add a little pizzazz to your cocktails with a splash or two of your favourite brew.

"BrewDog is one of the world's fastest-growing food and drink brands. Well-known for their crowd-funded, rapid expansion and iconoclastic approach, the company now has a wide range of award-winning craft beers (67 to date) that are stocked by every major retailer and 55 BrewDog-branded bars around the world. This is Brewdog's first beer book, and will focus on explaining craft beer to the widest possible audience. It includes a survey of what makes craft beer great, how to understand different beer styles, how to cook with beer and match beers and food, right through to how to brew your own. It's both a window onto the BrewDog world and a repository of essential information. Designed in the highly individual style of the brand, the book 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 a DIY beer mat. BrewDog is a rapidly expanding company, known for its passion and attention-grabbing PR."--

Known for country music, antebellum homes, the Parthenon, and Civil War battlefields, Nashville also has a rich brewing history that spans 100 years. Several breweries were established in the late 1800s, but the William Gerst Brewing Company alone endured into the 20th century and even survived Prohibition. Once one of the largest breweries in the South, Gerst brewed its last batch in 1954, leaving Nashvillians unable to enjoy locally brewed beer until the dawn of the recent microbrewery revolution. Nashville Brewing offers readers a pictorial account of the William Gerst Brewing Company-an important but almost forgotten part of Nashville history.

A History of Brewing in Central Oregon

The Brew Your Own Big Book of Clone Recipes

The best breweries, pubs and tap rooms for the best artisan brews

26 Years of Off-Centered Adventures

Researching Craft Beer

50 Homebrew Recipes from the World's Best Craft Breweries

The London Craft Beer Guide

Viking Age Brew brings beer history alive and takes readers on a lavishly illustrated tour of rustic brewhouses fueled by wood and passion. Sahti is a Nordic farmhouse ale that is still crafted in accordance with ancient traditions dating back to early medieval times and the Viking Age. Sahti is often thought of as a freak among beer styles, but this book demonstrates that a thousand years ago such ales were the norm in northern Europe, before the modern-style hopped beer we drink today reached the masses. Viking Age Brew is the first English-language book to describe the tradition, history and hands-on

brewing of this ale. Whether you are a brewing virgin or an experienced brewer, the book unlocks the doors to brewing sahti and other ancient ales from medieval times and the Viking Age.

Beer School - An Insider's Guide to Craft Beer, the World's Greatest Drink The wonderful world of craft beers. Beer has come a long way in the 6,000 years since the first taste. The legends of the craft beer industry have made sure everyone's within reach of the perfect pint. But, how do you get the right brew for you? And, can you learn to make a beer that will add to the lager legacy? Beers of the world. Welcome to Beer School, brought to you by the heroes of YouTube sensation the Craft Beer Channel, a guide to everything you need to know about the wide and wonderful beers of the world. In Beer School, Jonny and Brad explain the intricacies of the finest artisan craft brews including: ales, lagers, porters, stouts, IPSs, and bitters. How to make beer. The lads have the inside scoop on everything from hop varieties and barrel aging, to serving temperatures and glassware. Beer School helps you learn how to make beer and how to get the most out of every sip. You will learn about: grain, mash, water, hops, boil, yeast, fermentation, serving, storing, pouring, and tasting. If you have read books such as The Complete Beer Course by Joshua M. Bernstein or The Beer Bible by Jeff Alworth, you will love Jonny Garrett's Beer School.

Go fast or go home. Forget sales. Be a selfish bastard and ignore advice. These are the mantras that have fuelled BrewDog, the fastest-growing UK food and drinks company for four years running. Created by a pair of young Scots with a passion for beer, Brewdog has catalysed a craft ale revolution, gone global, and inadvertently created a whole new approach to business. In Business for Punks, BrewDog co-founder (and Great British Entrepreneur 2014) James Watt bottles the essence of their success. From finances ('cash is motherfucking king') to marketing ('lead with the crusade, not the product') this is an anarchic, indispensable guide to thriving on your own terms.

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.

The Dogfish Head Book

The Ultimate Book of Craft Beer

The Essential Guide to the Beers of the World

How to Fuck Everything Up and Still Make It

Master the Art of Brewing Your Own Beer

How Leading Organisations in Business and Sport Changed the Rules of the Game

52 Seasonal Recipes for Small Batches

The man behind Mikkeller brewery offers his guide to the best beers. Discover how he got started in the business, and learn about the ever-growing Nordic beer revolution with its fascinating origins. Then find out everything you have ever wanted to know about this highly versatile drink with an in-depth look at various beer types and the intrinsic differences between them. Drawing on his years of experimenting with tastes, textures and techniques in the art of beer brewing, Mikkeller offers you his own extraordinary insights into the processes behind your favourite beers. Starting with the basics, discover how to make beer at home with easy-to-follow recipes that cover many of the sought-after brews that Mikkeller and his friends have become known for. In addition to this, learn about how to taste beer and understand its flavours. With a chapter dedicated to food, Mikkeller offers an alternative to wine with meals and teaches us which beers work best with what foods, as well as providing us with a few tasty recipes of his own.

As craft brewing continues to go from strength to strength across the world, The World Atlas of Beer is the definitive and essential guide to beer, with information on brews ranging from the Trappist ales of Belgium to the wheat beers of Bavaria, Breton black beers, barrel-aged Californian beers, British bitters, Vietnamese bia hoi, traditional Finnish sahti, and the output of the hundreds of craft breweries around the world, from the USA and Canada, to Japan and even the Easter Islands. It explores the development of beer and the myriad brewing techniques in use today. Country by country the book considers a vast range of beer styles and traditions. Detailed maps describe crucial trends in major territories and features such as matching beer with food and how to pour different kinds of beer complete the picture. Now in a fully updated second edition, this book is the perfect companion to help you explore the best beers the world has to offer.

Celebrate the 26th anniversary of the Dogfish Head Craft Brewery with this rich, adventurous history The Dogfish Head Book: 26 Years of Off-Centered Adventures celebrates a quarter-century in

business for the Dogfish Head Craft Brewery. Over the past 26 years, the Dogfish Head founders have learned timeless lessons about working and living. This book shares their hard-earned insights and helps readers navigate life's adventures. Through its colorful design and photos, The Dogfish Head Book brings the brewing business to life. Inside, you'll find wisdom and entertainment in the form of memorabilia, photos, and the Dogfish Head Rules of Thumb. Food and beer lovers, entrepreneurs, and business professionals alike will enjoy this unique book, which also makes a perfect gift for any Dogfish Head fan or craft beer enthusiast. Since its start in 1995, Dogfish Head has grown exponentially to become one of the most celebrated craft breweries in the United States. This book lets you tour the history of the iconic brand without leaving home. Recounts the rich history of the Dogfish Head Brewery and Distillery Explores the founders' unique and successful business philosophy Reveals new details about the future of this fast-growing brewery Celebrates the 26th anniversary of Dogfish Head Paired nicely with any Dogfish Head beer, The Dogfish Head Book: 26 Years of Off-Centered Adventures is a living guide to business and life—the Dogfish way! Researching Craft Beer offers insights for aspiring and present owners of breweries, those looking to open a craft beer bar as well as other beer researchers. The volume offers a prescient assessment of historic, present, and likely future developments within the sector.

Goodnight Brew

The Ultimate Guide to Brewing Classic Beer Styles

The Strange Rebirth of British Beer

Money in Your Twenties

Featuring 300 Homebrew Recipes from Your Favorite Breweries

The Role of Institutions and Ownership

Amber, Gold and Black

How punter power pulled the humble pint back from the brink, this is the surprising story of a very British consumer revolt! Following a cast of bloody-minded City bankers, hippie microbrewers, style gurus, a Python, and a lot of men in pubs, Brew Britannia tells the story of the campaign to revitalise the nation's beer which became the most successful consumer revolt in British history! Fifty years ago the future of British beer looked as bleak as the weak, sweet, bland and fizzy pints being poured, as colossal combines took over the industry, closing local breweries and putting profit before palate. Yet today the number of breweries is at a post-war high, with over a thousand in operation, membership of The Campaign for Real Ale organisation (CAMRA) exploding in recent years with over 150,000 active members and exciting new developments brewing. In a barn in Somerset, plans are afoot to ferment a beer-cider hybrid with wild yeast that blows on the wind, while in Yorkshire an almost extinct style of 'salt 'n' sour' wheat beer is being resurrected for the 21st century. Whether you drink traditional, CAMRA-approved 'real ale' or prefer a super-strong, fruit-infused, barrel-aged Belgian-style 'saison', this astonishing story from the authors of popular beer blog Boak and Bailey will have you thirsty for more!

Amber, Gold and Black is the most comprehensive history of British beer in all its variety ever written. Learn all there is to know about the history of the beers Britons have brewed and enjoyed down the centuries: Bitter, Porter, Mild and Stout, IPA, Brown Ale, Burton Ale and Old Ale, Barley Wine and Stingo, Golden Ale, Gale Ale, Honey Ale, White Beer, Heather Ale and Mum. This is a celebration of the depth of our beery heritage, a look at the roots of the styles we enjoy today, as well as those ales and beers we have lost, and a study of how the liquids that fill our beer glasses, amber, gold and black, developed over the years. Whatever your knowledge of beer, from beginner to buff, Amber, Gold and Black will tell you things you never knew before about Britain's favourite drink.

Brewing craft and artisanal beer has become a labor of love for enthusiasts and epicures the world over, with new people joining the ranks every year. The Brewer's Apprentice is a behind-the-scenes guide to all aspects of this classic art. However, instead of simply sharing brewing recipes, tasting guides, or buying recommendations as many other books do, our book gives readers unique insights into craft brewing culture, and let the "masters" speak in their own words. In a series of in-depth profiles, the legends, innovators, rising stars of the beer world share their deep reserves of brew knowledge, insider tips, recipes, and more. Inside you'll learn:-Sourcing the best ingredients, brewing "locally" and seasonally-Farm-to-table brewing: hops, barley, wheat, and more-Setting up your homebrewing workshop-Brewing chemistry: how does it all work?-Nontraditional ingredients, extreme brews, and novelty drinks-Meads, lambics, ciders, and other nectars of the gods-Barrel-aging beers

Charting the birth and growth of craft beer across the United States, Tom Acitelli offers an epic, story-driven account of one of the most inspiring and surprising American grassroots movements. In 1975, there was a single craft brewery in the United States;

today there are more than 2,500. This entertaining and informative history brims with charming, remarkable stories, which together weave a very American business tale of formidable odds and refreshing success.

Home Brew Beer

A Compendium of the World's Best Brews

New Developments in the Brewing Industry

Start Your Business Revolution - the BrewDog Way

The Little Book of Craft Beer

Brew Britannia

A Crash Course in Craft Beer

"The most brilliant guide to the best beer and pubs in London by connoisseurs Jonny and Brad. Trust me they know their stuff!" – Jamie Oliver To beer or not to beer, that is the question. The London Craft Beer Guide features 40 of the best pubs, breweries and taprooms across the city. Organised around London boroughs from North to South, East to West, every corner is full of hidden gems to discover. Find new favourite brews with descriptions of the best to taste at each location, and pairings notes to enjoy alongside food. As well as the beer itself, this guide gives you unique insight into the people behind the casks, with exclusive interviews and photography that reveal the history and personality behind each sip. From mango-like IPAs to chocolaty stouts and crisp, puckering sour beers this is the ultimate guide for craft beer converts and those looking to find off-the-beaten-track tastes and flavours. Whether you're a Londoner looking for your new local, or a visitor hoping to navigate the city's best craft-brewing spots, The London Craft Beer Guide will provide plenty of inspiration.

Institutions and ownership play a central role in the transformation and development of the beer market and brewing industry. Institutions set the external environment of the brewery through both formal requirements and informal acceptance of company operations by the public. On the other hand, owners and managers adapt to these external challenges while following their own strategic agenda. This book explores the implications of this dynamic for the breweries, discussing how changes in institutions have contributed to the restructuring of the industry and the ways in which breweries have responded, including a craft beer revolution with a surge in demand of special flowered hops, a globalization strategy from the macro breweries, outsourcing by contract brewing, and knowledge exchange for small sized breweries. Structured in two parts, with a focus on institutions (Part I) and ownership (Part II) respectively, this book examines the link between institutions and governance in one of the most dynamic and innovative industries.

The craft beer boom is the biggest thing to hit brewing and drinking for more than a generation. What started off as a small band of idealistic hobby brewers is now a multi-billion-dollar global industry, but even its most passionate fans can't actually agree what 'craft beer' is, with some arguing that it's simply marketing hype, and others claiming it doesn't exist at all. Award-winning beer writer Pete Brown digs into this decades-long argument and in doing so, creates a fascinating, complex and hugely satisfying answer. He dismantles the main attempts to define the term 'craft beer' and argues that it is, in fact, undefinable, before shifting emphasis from beer to the broader, older idea of craft in search of answers. He shows that arguments around craft beer have largely forgotten what craft is all about – if they were even aware in the first place. He explores the ever-changing nature of work, the meaning of knowledge, the evolution of language and the ways in which we engage with our immediate environment and the wider world. Arriving back at beer from such an oblique angle, he rediscovers the real reasons why so many people are so passionate about craft beer, and argues that situating beer in a broader understanding of craft shows that the term is rich in meaning, even if it can't be pinned down to a measurable definition. Written in Brown's trademark pub stool conversational style, Craft: An Argument provides a new perspective on the biggest trend in global food and drink, as well as making you long for a beer.

The second book from the founders of Brewdog: Craft Beer for the Geeks aims to go deeper into the science and styles of craft beer in this full-color, gorgeously designed taproom bible. With sections such as "The Science of Flavor" and "Why Temperature Is King," beer geeks will be satisfied with the wealth of knowledge presented by these craft beer experts. Recipes and sections on beer and food pairing will thrill food and beverage enthusiasts who want to go further in exploring flavor combinations. And a "DIY Dog" section on at-home brewing with recipes and trouble-shooting tips exemplifies the punk, open-source ethos that Brewdog is known for.

Be. More. BrewDog.

Bend Beer

The Guide to Craft Beer

The History of Britain's Great Beers

Viking Age Brew

A Guide to Over 100 of the World's Finest Brews

Business for Punks

BrewDogCraft Beer for the PeopleMitchell Beazley

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 story of brewing and beer culture in Bend, Oregon.

Forget about building a business—businesses fail and fade into oblivion. Start a revolution instead. James Watt started a rebellion against tasteless mass market beers by founding BrewDog, now one of the world's best-known and fastest growing craft breweries, famous for beers, bars, and crowdfunding. In this smart, funny book, he shares his story and explains how you too can tear up the rule book and start a company on your own terms. It's an anarchic, DIY guide to entrepreneurship—and a new manifesto for business. After spending seven years on the high seas of the North Atlantic, James Watt started BrewDog craft brewery in Scotland with his best friend, Martin Dickie. They didn't have a business plan. All they had was a mission to revolutionize beer drinking and make other people as passionate about craft beer as they are. They've succeeded. Within a few years, BrewDog was huge—a world-famous craft brewery with beer bars around the globe and hundreds of thousands of fans. Those fans became literal backers of their business with the introduction of an unprecedented crowdfunding movement, Equity for Punks. And in rewriting the record books and kickstarting a revolution—James and BrewDog inadvertently forged a whole new approach to business. Business for Punks bottles the essence of James's methods in an accessible, honest manifesto. Among his mantras: · Cash is motherf*cking king. Cash is the lifeblood of your company. Monitor every penny as if your life depends on it—because it does. · Get people to hate you. You won't win by trying to make everyone happy, so don't bother. Let haters fuel your fire while you focus on your hard-core fans. · Steal and bastardize from other fields. Take inspiration freely wherever you find it— except from people in your own industry. · Job interviews suck. They never reveal if someone will be a good employee, only how good that person is at interviews. Instead, take them for a test drive and see if they're passionate and a good culture fit. Business for Punks rethinks conventional business wisdom so you can go beyond the norm. It's an anarchic, indispensable guide to thriving on your own terms.

Brooklyn Brew Shop's Beer Making Book

Oh Beautiful Beer: The Evolution of Craft Beer and Design

Exploring Styles and Contemporary Techniques

Craft Beer for the People

The Craft of Brewing Sahti Farmhouse Ale

Beer School

Nashville Brewing

Perfect for beginner home-brewers as well as more accomplished brewers who want to take their interest to the next level, Home Brew Beer is the bible on how to make great beer at home. Featuring detailed step-by-step instructions, full-page photographs, comprehensive timelines explaining what to do to the beer at each stage of its fermentation, and more than 100 home-brew beer recipes - from traditional pilsners and lagers to "hybrids" such as fruit beer and cream ale - Home Brew Beer is ideal for anyone looking for a wealth of delicious and satisfying beer recipes for any style.

The complete resource for brewing beer with farmed and foraged ingredients, featuring over 50 recipes Forget hops: The revolution in craft beer is taking place in gardens, farmer's markets, and deep in the woods outside rural towns across the country. It's beer that offers a sense of place, incorporating locally sourced and seasonally harvested ingredients into traditional (and untraditional) farmhouse-style beers. The Homebrewer's Almanac is a practical guide for those who are interested in incorporating fresh and foraged ingredients into their beer, written by the brewers of one of the country's hottest new breweries. Recipes include: Sweet Potato Vienna Lager Chanterelle Mushroom Saison Nettle Spicebush Ale Sumac Sour Ale Basil Rye Porter Each chapter offers an overview of what plants to look for in your region, as well as how to harvest and how to preserve them. A brewing guide in the modern DIY tradition with a touch of the retro farmer's almanac, The Homebrewer's Almanac will be a staple in homebrewers' libraries and a source of year-round inspiration.

It has never been a better time for quality ale and brews. But with more amazing beers available than ever before, it's hard to know which ones to choose. Do you want something sharp or smooth? Citrusy or herby? Light or heavy? In comes The Little Book of Craft Beer, which celebrates over 100 of the world's most innovative and tastiest beers. From classic IPAs bursting with zingy hops to silky-smooth stouts, you'll be pointed in the right direction to find the perfect brew for you. Self-confessed beer geek and expert Melissa Cole takes you through the brewing process and guides you to some of the best and most eclectic craft brewers. Combining two of her favourite passions - good-quality brews and delicious food, each section is finished with a cocktail and food recipe using beer as the key component. You will also discover a genuinely tasty selection of gluten- and alcohol-free offerings, as well a helpful advice on shopping for craft beer, tasting, and food pairing notes. Complete with clear and practical illustrations, and little known facts, hints, and tips throughout, The Little Book of Craft Beer is the perfect introduction for newcomers and connoisseurs alike.

The Game Changer powerfully demonstrates how some organisations in business and sport have done more than raise their performance; they have also changed the rules of the game or the game itself within their industry. It gives examples of the strategies and governance programmes that have emerged to accomplish this, and the challenges of executing them. This book brings to life strategic management in business, sport and not-for-profit organisations. It explores many of the theories taught on MBA and other professional programmes through case studies from the worlds of sport and business, written by authors who have played a part in the change. Alistair Gray has spent much of his career in senior roles in these sectors and brings a unique insight to the field, as well as providing the reader with tools and techniques for improvement in governance and performance. The Game Changer is essential reading for both professionals looking for methods to improve their own performance and to embed strong principles of governance, and business students looking for real-life lessons from practice.

Understanding Production, Community and Culture in an Evolving Sector

Modern Homebrew Recipes

The Game Changer