

Better Beer And How To Brew It

Why do hops give off the flavor and aroma that they do? "Because" is not the answer. They vary in Alpha Acids, Beta Acids, Myrcene and a host of other oils and acids. Where they are grown even matters. This book covers over 110 individual hops and breaks them down piece-by-piece so you can properly craft your next homebrew. It also gives you information on what to expect regarding flavor and aroma. The Author owns a brewpub and was constantly getting asked about the hops in his beer and how he got it to taste like that. After months of leafing through sales brochures, researching hop farmers, and experimenting himself, he puts all of that "hopped up" knowledge into one source - in an easy to access manner specifically for the homebrewer in all of us.

Yeast: The Practical Guide to Beer Fermentation is a resource for brewers of all experience levels. The authors adeptly cover yeast selection, storage and handling of yeast cultures, how to culture yeast and the art of rinsing/washing yeast cultures. Sections on how to set up a yeast lab, the basics of fermentation science and how it affects your beer, plus step by step procedures, equipment lists and a guide to troubleshooting are included.

Winner of 2014 U.S. Gourmand Drinks Award • Taste 5,000 years of brewing history as a time-traveling homebrewer rediscovers and re-creates the great beers of the past. The Brewer's Tale is a beer-filled journey into the past: the story of brewers gone by and one brave writer's quest to bring them—and their ancient, forgotten beers—back to life, one taste at a time. This is the story of the world according to beer, a toast to flavors born of necessity and place—in Belgian monasteries, rundown farmhouses, and the basement nanobrewery next door. So pull up a barstool and raise a glass to 5,000 years of fermented magic. Fueled by date-and-honey gruel, sour pediococcus-laced lambics, and all manner of beers between, William Bostwick's rollicking quest for the drink's origins takes him into the redwood forests of Sonoma County, to bullet-riddled South Boston brewpubs, and across the Atlantic, from Mesopotamian sands to medieval monasteries to British brewing factories. Bostwick compares notes with the Mt. Vernon historian in charge of preserving George Washington's molasses-based home brew, and he finds the ancestor of today's macrobrewed lagers in a nineteenth-century spy's hollowed-out walking stick. Wrapped around this modern reportage are deeply informed tales of history's archetypal brewers: Babylonian temple workers, Nordic shamans, patriots, rebels, and monks. The Brewer's Tale unfurls from the ancient goddess Ninkasi, ruler of intoxication, to the cryptic beer hymns of the Rig Veda and down into the clove-scented treasure holds of India-bound sailing ships. With each discovery comes Bostwick's own turn at the brew pot, an exercise that honors the audacity and experimentation of the craft. A sticky English porter, a pricelessly rare Belgian, and a sacred, shamanic wormwood-tinged gruit each offer humble communion with the brewers of yore. From sickly sweet Nordic grogs to industrially fine-tuned fizzy lager,

Bostwick's journey into brewing history ultimately arrives at the head of the modern craft beer movement and gazes eagerly if a bit blurry-eyed toward the future of beer.

Water is arguably the most critical and least understood of the foundation elements in brewing beer. *Water: A Comprehensive Guide for Brewers*, third in Brewers Publications' *Brewing Elements* series, takes the mystery out of water's role in the brewing process. The book leads brewers through the chemistry and treatment of brewing water, from an overview of water sources, to adjusting water for different beer styles, and different brewery processes, to wastewater treatment. The discussions include how to read water reports, understanding flavor contributions, residual alkalinity, malt acidity, and mash pH.

The Most Comprehensive Book for Home and Microbrewers

Water

The Practical Guide to Beer Fermentation

Hop Variety Handbook

The Oxford Companion to Beer

Beerology

Everything You Need to Know to Enjoy Beer...Even More

An Illustrated Guide to More Than 500 Plants Used in Brewing

Now seen as something to taste, savor, travel for, and talk about, beer really is the new wine. This new, up-to-date edition of *The Beer Book* features every significant brewery in every significant brewing nation, and showcases new beers and specialist beers, as well as the classics. With a visual catalog of more than 800 breweries, whistle-stop beer trails, and key beer facts throughout, *The Beer Book* is the indispensable guide to the world's favorite drink.

This completely updated second edition of the best-selling beer resource features the most current information on beer styles, flavor profiles, sensory evaluation guidelines, craft beer trends, food and beer pairings, and draft beer systems. You'll learn to identify the scents, colors, flavors, mouth-feel, and vocabulary of the major beer styles — including ales, lagers, weissbeers, and Belgian beers — and develop a more nuanced understanding of your favorite brews with in-depth sections on recent developments in the science of taste. Spirited drinkers will also enjoy the new section on beer cocktails that round out this comprehensive volume.

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.

Does the beer buyer at the liquor store ask your advice? Do you understand the difference

between a turbid and a single infusion mash? Do you travel with a tulip glass handy? Have you even eaten ramen just to afford a vintage Cantillon gueuze? If you answered “yes” to any of these questions, you may be a Beer Geek and in need of this hilarious guide. Patrick Dawson provides everything you need to fully live a life ruled by beer, from the Ten Beer Geek Commandments and the Beer Geek Hall of Fame to guidance on what to drink, how and where to drink it, how to gracefully correct an uninformed bartender, where to buy “geek goods,” how to flawlessly execute a beer tasting, how to plan the ultimate beer-centric vacation, and much more. Includes quizzes to help you determine your level of geekery, as well as witty illustrations by Greg Kletsel.

A Memoir of Friendship, Loyalty, and War

One More Beer, Please

Home-Brewed Gluten-Free Beer

Wisconsin's Best Beer Guide

Introduction To Brewing And Fermentation Science: Essential Knowledge For Those Dedicated To Brewing Better Beer

The Complete Book to Brewing Beer

The Beer Geek Handbook

The Brewer's Handbook

Tapping the wisdom of more than 30 beer professionals, Joshua M. Bernstein takes the mystery out of an increasingly complicated universe of beer. With sage advice on buying, storing, and pouring your beer, Bernstein helps you take your hops knowledge to the next level. There is advice on how to smell, taste, and select the right glass for your suds, as well as tips on spotting bars or stores that are treating their beer wrong. Learn how to expertly pair beer with food and why beer should be drunk soon after you buy it. With Bernstein's help, you'll soon be able to order smarter and enjoy your pour even more.

The first fully illustrated guidebook for craft beer drinkers, pairing hyper-detailed photography with profiles of 50 of today's most popular hop varieties. Hops are the most important ingredient in the beer we love, offering a spectrum of distinct aromas, flavors, and bitterness. Whether it's a floral Cascade, spicy Saaz, juicy Citra, or a combination of different varieties, hop character has become the driving force behind craft brewing. The Book of Hops profiles fifty of the most sought-after hops from around the world, with intricate photography and notes on taste, composition, use, and origin, plus examples of the wonderful beers that showcase them. With contributions from today's most important brewers and growers; a handy primer that breaks down the science, story, and production of beer; and hand-picked craft beer recommendations throughout, this fully illustrated guidebook is all you need to discover and fully savor your next favorite brew.

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.

The use of wooden vessels for storage, transportation, fermentation or aging of beer is deeply rooted in history. Brewing luminaries Dick Cantwell and Peter Bouckaert explore the many influences of wood as a vehicle for contributing tremendous complexity to beers fermented and aged within it. Brewers are innovating, experimenting and enthusiastically embracing the seemingly mystical complexity of flavors and aromas derived from wood. From the souring effects of microbes that take up residence in the wood to the character drawn from barrels or foeders, *Wood & Beer* covers not only the history, physiology, microbiology and flavor contributions of wood, but also the maintenance of wooden vessels.

Brooklyn Brew Shop's Beer Making Book

Brewing Lager Beer

The Brewer's Tale: A History of the World According to Beer

Beer School

Everything You Need to Know to Brew Great Beer Every Time

Homebrew Recipes for 150 World Class Beers

Getting to the Bottom of Every Pint

The Good Beer Book

BEER CAPTURED Homebrew Recipes for 150 World Class Beers written

by Mark and Tess Szamatulski is the sequel to CLONEBREWS

Homebrew Recipes for 150 Commercial Beers. All recipes are

written in three forms, extract, partial-mash and all grain. The

mouth-watering descriptions of each beer also encompass the

history of the beer and brewery. Information on brewing tips,

serving temperature, proper glass, and food suggestions are

provided with each recipe. The comprehensive charts include,

Mashing Guidelines, Beer Style and Famous Beer Region Mineral

Chart, Water Modification Charts, BJCP Guidelines, Hop Charts,

Grain, Malt, Adjunct and Sugar Chart, and Yeast Chart. All of

the recipes have been tested in a homebrew kitchen. Many of

these recipes have won awards, including Best in Show and

Brewers Cup in homebrew competitions. The beers chosen for this

book are from all over the world, England, Belgium, Germany,

Poland and the US. In the chapter, The Marriage of Food and Beer

the authors share their favorite cooking with beer recipes. This

book is also appeals to beer lovers; divulging the secrets of

their favorite brews. The Szamatulskis have owned the largest

homebrew store in Connecticut, Maltose Express for eleven years

and have been cloning beer since their store has opened.

Embark on a craft beer journey—from the science and art of

brewing to glassware, storing, and tasting—from the men behind

The Craft Beer Channel. 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? 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, IPAs, and bitters. 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. "Brad and Jonny make understanding beer easy and nearly as fun as drinking it." —James Watt, founder of BrewDog "It's like sitting down with Jonny and Brad and having a few beers with them! Good fun, funny, interesting and you never quite know what's coming next." —Mark Dredge, author of The Beer Bucket List

From mass-produced lagers to craft-brewery IPAs, from beers made in Trappist monasteries according to traditional techniques to those created by innovative local brewers seeking to capture regional terroir, the world of beer boasts endless varieties. The diversity of beer does not only reflect the differences among the people and cultures who brew this beverage. It also testifies to the vast range of plants that help give different styles of beer their distinguishing flavor profiles. This book is a comprehensive and beautifully illustrated compendium of the characteristics and properties of the plants used in making beer around the world. The botanical expert Giuseppe Caruso presents scientifically rigorous descriptions, accompanied by his own hand-drawn ink images, of more than 500 species. For each one, he gives the scientific classification, common names, and information about morphology, geographical distribution and habitat, and cultivation range. Caruso provides detailed information about each plant's applications in beer making, including which of its parts are employed, as well as its chemical composition, its potential toxicity, and examples of beers and styles in which it is typically used. The book also considers historical uses, aiding brewers who seek to rediscover ancient and early modern concoctions. This book will appeal to a wide audience, from beer aficionados to botany enthusiasts, providing valuable information for homebrewers and professional beer makers alike. It reveals how botanical knowledge can open new possibilities for today's and tomorrow's brewers. Brewing Better Beer is a comprehensive look at technical, practical and creative homebrewing advice from Gordon Strong, three-time winner of the coveted National Homebrew Competition Ninkasi Award. Discover techniques, philosophy, recipes and tips that will help you take your homebrew to the next level.

An Insider's Guide to the World's Greatest Drink

The Greatest Beer Run Ever

Goose Island, Anheuser-Busch, and How Craft Beer Became Big Business

A Craft Beer Lover's Guide to Hoppiness

The Complete Guide to Brewing Delicious Beer

A Taster's Guide to Brews That Improve Over Time

The Botany of Beer

The Complete Beer Course

Goose Island opened as a family-owned Chicago brewpub in the late 1980s, and it soon became one of the most inventive breweries in the world. In the golden age of light, bland and cheap beers, John Hall and his son Greg brought European flavors to America. With distribution in two dozen states, two brewpubs and status as one of the 20 biggest breweries in the United States, Goose Island became an American success story and was a champion of craft beer. Then, on March 28, 2011, the Halls sold the brewery to Anheuser-Busch InBev, maker of Budweiser, the least craft-like beer imaginable. The sale forced the industry to reckon with craft beer's mainstream appeal and a popularity few envisioned. Josh Noel broke the news of the sale in the Chicago Tribune, and he covered the resulting backlash from Chicagoans and beer fanatics across the country as the discussion escalated into an intellectual craft beer war. Anheuser-Busch has since bought nine other craft breweries, and from among the outcry rises a question that Noel addresses through personal anecdotes from industry leaders: how should a brewery grow?

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.

Radical Brewing takes a hip and creative look at beer brewing, presented with a graphically appealing two-color layout.

Provides a host of beer facts, trivia, homebrew recipes, and cooking and entertaining tips, along with a guide to domestic and imported beers, microbreweries, and distinctive bars and pubs

How to Brew

80 Winning Recipes Anyone Can Brew

Master Lesson for Advanced Homebrewers

Learn More about Hop... Create Better Beer

Brewing Better Beer

A Crash Course in Craft Beer

Wood & Beer

Recipes, Tales and World-Altering Meditations in a Glass

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

Twelve easy-to-follow lessons explain how to taste, smell, and evaluate beer like an expert, explaining what separates pale ales from IPAs and stouts from brews, and offers tasting suggestions for each type of beer.

If you've ever experienced the pleasure of a pint, Beerology is the ultimate guide to exploring, understanding and enjoying the world of beer. THERE IS a beer for every mood, food and occasion. And, with the growing number of beer festivals popping up worldwide, beer is finally getting the attention and appreciation it deserves. For the average beer lover, the overwhelming choices, brewing styles

and traditions can be confusing to say the least. Enter beer specialist Mirella Amato - one of only seven Certified Master Cicerones (beer sommeliers) in the world. With an advanced brewing certificate behind her, readers will be in expert hands as they navigate the multifaceted world of beer, guided by Amato's refreshingly accessible style. Broken down into fun, easy-to-read chapters, Beerology starts with an introduction to beer and tips on storage and cellaring, then leads into a guide on tasting. Amato presents beer styles in four groups—Refreshing, Mellow, Striking, and Captivating—covering everything from the history and origins of specific brews, to brands that exemplify each type. She then gives tips on hosting beer-tasting parties at home, complete with beer games, and includes a chapter dedicated to beer cocktails (who's in for a delicious cucumber Pils?). Her original take on pairing beer with food—including chocolate and cheese—is perfect for anyone with an inquisitive mind and an epicurean streak.

Learn to brew the best possible beer with less work and more fun! Simple Homebrewing simplifies the complicated steps for making beer and returns brewing to its fundamentals. Explore easy techniques for managing the four main ingredients of water, malted barley, hops, and yeast (along with a few odd co-stars) to become beer. Pick up tips and tricks for a range of brewing challenges like making water adjustments, working with adjunct ingredients, and brewing wild beers. Drew Beechum and Denny Conn will guide you from extract brewing to all-grain batches, explain recipe design and small-batch brewing, and even share ideas on how to make technology work for you. Simple Homebrewing helps you develop a simple, thoughtful process to make homebrewing more accessible and enjoyable. Even experienced homebrewers can learn from this dynamic duo, as Simple Homebrewing features expert advice for brewers of all levels.

Living a Life Ruled by Beer

Vintage Beer

Brewing Classic Styles

The Beer Book

Craft Beer for the People

Everything you need to know to brew beer right the first time

Radical Brewing

How To Brew

From an award-winning journalist and beer expert, a thoughtful and witty guide to understanding and enjoying beer Right here, right now is the best time in the history of mankind to be a beer drinker. America now has more breweries than at any time since prohibition, and globally, beer culture is thriving and constantly innovating. Drinkers can order beer brewed with local yeast or infused with moon dust. However, beer drinkers are also faced with uneven quality and misinformation about flavors. And the industry itself is suffering from growing pains, beset by problems such as unequal access to

taps, skewed pricing, and sexism. Drawing on history, economics, and interviews with industry insiders, John Holl provides a complete guide to beer today, allowing readers to think critically about the best beverage in the world. Full of entertaining anecdotes and surprising opinions, Drink Beer, Think Beer is a must-read for beer lovers, from casual enthusiasts to die-hard hop heads.

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

A guide to enjoying vintage beers explains how to plan and set up a beer cellar, what to look for when tasting aged beers, and the science behind the aging process.

Brewing with Cannabis introduces the convergence of marijuana and brewing in the modern craft beer movement. Explore the varied history of how the cannabis plant became federally illegal and dive into both historic and current laws on decriminalization and legalization of cannabis in the U.S. Learn about the agriculture and biology of cannabis, unique characteristics of the plant, and the similarities between cannabis and hop plants. Find out all that is needed to successfully grow cannabis plants in the comfort of your own home (where state legal). Examine the active components of cannabis and the chemistry of how they interact with beer. Discover how to de-carboxylate THC-A into the fully psychoactive form of THC and learn methods of adding cannabis and CBD to non-alcoholic beer and homebrew for different effects. Delve into how and why the plant produces compounds such as cannabinoids and terpenes, how they function, and how to incorporate them into beer recipes. Both homebrewers and professional brewers will be inspired by a wide-range of extract-based and all-grain recipes they can adopt or use as guidance when creating non-alcoholic beer or homebrew. Designed as a practical guide to use in brewing, the final chapter will inspire readers on how the discovery of new cannabinoids and terpenes may be used in the future. This book will be especially useful to brewers seeking information on the responsible and state legal use of cannabis in brewing.

Simple Homebrewing

Yeast

52 Seasonal Recipes for Small Batches

Drink Beer, Think Beer

Q&A With American Breweries Vol. 1

Thank You for My Service

Drink Better Beer

Discover the Secrets of the Brewing Experts

Brewing Better Beer Master Lesson for Advanced

Homebrewers Brewers Publications

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!"

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.

The unapologetic, laugh-your-ass-off military memoir both vets and civilians have been waiting for, from a five-tour Army Ranger turned YouTube phenomenon and zealous advocate for veterans--this is Deadpool meets Captain America, except one went to business school and one went to therapy, and it's anyone's guess which is which.

Make More Than 75 Craft Beer Recipes

A Brewer's Guide

A Comprehensive Guide for Brewers

A Travel Companion

Beer Captured

Great Beer, Less Work, More Fun

Tasting Beer, 2nd Edition

More than 75 Simple Recipes for Great-Tasting Home-Brewed Beer--Without Gluten! Gluten-free beer used to be something of a rarity, with a lack of styles and choice. Even for the do-it-yourselfer, there's never been a book for the gluten-free homebrewer, until now. In HOME-BREWED GLUTEN-FREE BEER, author Sara McGrath makes home-brewing wheat-free beers a snap. You'll discover how to brew beer using ingredients like sorghum, rice, corn, saps and honey, brown sugar and molasses, without sacrificing flavor or your gluten-free lifestyle. Featuring an introduction by Joshua M. Bernstein (author of BREWED AWAKENING and THE COMPLETE BEER COURSE), a complete home-brewing log book to keep a record of your best batches, and over 75 recipes, you'll be armed with everything you need to make great-tasting classic beers, unhopped herbal beers, and meads.

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.

INSTANT NEW YORK TIMES AND USA TODAY BESTSELLER! Soon to be a major motion picture written and directed by Academy Award-winning director of *Green Book*, Peter Farrelly. "Chickie takes us thousands of miles on a hilarious quest laced with sorrow, but never dull. You will laugh and cry, but you will not be sorry that you read this rollicking story."—Malachy McCourt A wildly entertaining, feel-good memoir of an Irish-American New Yorker and former U.S. marine who embarked on a courageous, hare-brained scheme to deliver beer to his pals serving Vietnam in the late 1960s. One night in 1967, twenty-six-year-old John Donohue—known as Chick—was out with friends, drinking in a New York City bar. The friends gathered there had lost loved ones in Vietnam. Now, they watched as anti-war protesters turned on the troops themselves. One neighborhood patriot came up with an inspired—some would call it insane—idea. Someone should sneak into Vietnam, track down their buddies there, give them messages of support from back home, and share a few laughs over a can of beer. It would be the Greatest Beer Run Ever. But who'd be crazy enough to do it? One man was up for the challenge—a U. S. Marine Corps veteran turned merchant mariner who wasn't about to desert his buddies on the front lines when they needed him. Chick volunteered. A day later, he was on a cargo ship headed to Vietnam, armed with Irish luck and a backpack full of alcohol. Landing in Qui Nho'n, Chick set off on an adventure that would change his life forever—an odyssey that took him through a series of hilarious escapades and harrowing close calls, including the Tet Offensive. But none of that mattered if he could bring some cheer to his pals and show them how much the folks back home appreciated them. This is the story of that epic beer run, told in Chick's own words and those of the men he visited in Vietnam.

Written as an introduction to the science of brewing and beer fermentation, this book provides an up-to-date overview of the science behind the various operations involved in the making of beer. Various subject-matter experts contribute their knowledge and unique perspectives on the most important topics in brewing, appealing to all readers wishing to expand their understanding of the chemical, microbiological and business aspects of brewery operation, with particular emphasis on the craft industry.

The Ultimate Guide to Brewing Classic Beer Styles

Barrel-Aged Stout and Selling Out

Brewing with Cannabis

Mastering Homebrew

Brewing and Drinking Quality Ales and Lagers

Using THC and CBD in Beer

Your Drinking Companion to Over 1,700 Beers

Boot Camp for Beer Geeks - From Novice to Expert in Twelve Tasting Classes

Does the thought of a freshly hopped local IPA send chills down your spine? Perhaps you crave a deliciously simple ice cold pilsner crafted to perfection? As a beer geek, you know we live in the undisputed best moment in history! The craft of brewing beer has never seen more innovation and growth, yet for the purist the selection of traditional old world ales has never been greater. This one of a kind book asks breweries some poignant questions about their operations, products, their take on the industry, and what's coming next! In *One More Beer, Please (Vol. 1)*, over 100 breweries answer questions like: ? What is the actual difference between a Porter and a Stout? ? How do you open a brewery and what does it cost? ? Who in the industry is doing it best? ? What beers do brewers actually drink? ? Do IBU's still matter? and so much more.... Beer is personal to me and if it is to you too, please pick up these books today and show your love for the amazing industry that brought us hours of delightful day drinking and evenings that felt like you never wanted them to end. Written by someone who truly loves beer, this book peeks behind the curtain and gets candid answers about all things craft beer. The people behind these companies are leaders and trailblazers. Get to know more about American breweries and what makes them some of the greatest job creators and innovators on the planet! ? Click [BUY NOW](#), and savor this book with your favorite ale today! ?

Designing Great Beers

The Book of Hops

BrewDog