

Saison Recipe Award Winning

Making really good beer at home can actually be fun, easy and cheap – and take less than a day! In Kitchen Brewing, beer enthusiasts Jakob Nielsen and Mikael Zetterberg show you how to create delicious-tasting beers on a budget in just a matter of hours, without losing any quality along the way. Using regular, everyday kitchen equipment, plus a basic home-brew starter kit, you'll soon discover that brewing beer can be as simple as cooking: you don't need to be an expert but with a bit of patience and the right know-how you'll soon see just how simple and fun it is to make beer at home. Learn how to brew small volumes of a range of different styles of beer: from beautiful fruity IPAs and fresh and herbal lagers to cranking porters and Swedish lolk with real punch of hops, these are fun, manageable recipes that anyone can master. Featuring comprehensive instructions on tasks: bottling, equipment hygiene, as well as helpful hints and tips on the best season to brew each beer, it won't be long until you are making your own unique beer creations in your very own kitchen brewery.

Shake up your homebrewing routine with the masters. From the mad scientists who brought you Experimental Homebrewing comes an all-new type of brewing book. For the first time, drop by the garage - err, we mean brewery - of 25 of today's most talented homebrewers. Pick their brains about ingredients and equipment, learn their techniques, and of course, try their recipes. Among the brewers in this book, you'll find traditionalists and rule-breakers, gear nerds and the science-obsessed. Start a solora with Mike Tomseire, talk temperature control with John Palmer, or tweak your pH with Martin Brungard. Featured brewers also include: Fred Bonjour, Amanda Burkemper, Chris Colby, Kent Fletcher, Joe Formanek, Lars Marius Garshol, Jeff Gladish, Gary Glass, Janis Gross, Mary Izzett, Annie Johnson, Brandon Jones, Mike Karmowski, Mike "Tasty" McCole, Marshall Schott, Nathan Smith, Curt Stock, Gordon Strong, Roxanne Wetendorf, Keith Yager, and Mike two guys named Denny and Drew. Brewers cover their favorite malts, hops, and yeasts, and recipes include a wide variety of styles, from IPAs and stouts to saisons and lagers. Whether you're looking to become the best brewer ever or simply looking for a new recipe to try this weekend, this book is a home run. 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.

This is the perfect book for anyone getting into homebrew, with easy-to-follow instructions, must-try recipes, expert tips, and everything else a homebrewer could want. Get brewing today with a crash course in brewing ingredients and process. Then level up with dozens of recipes from some of today's top craft brewers—including big names like Allagash, The Bruery, and Surly. All your favorites are here, from porter and stout to India Pale Ale and saison. While some recipes hew to tradition, others push the envelope. Master the use of unusual ingredients and learn brew-day secrets that go far beyond the average recipe. All recipes come with step-by-step instructions and some include features on the brewer themselves. Learn the basics, then impress your family with beers that feature honey, fruit, tea, and more. Dive into the history of key beer styles and try your hand at historical recipes from the 1800s. Or, if you're into beers that go with the local food movement, browse the chapter on growing your own hops and other beer ingredients!

Brew Like a Monk

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

Brooklyn Brew Shop's Beer Making Book

Brewing Better Beer

Innovative Techniques for Mixed Fermentations

Homebrewing Beginner Basics to creating your own award-winning recipes

Brew Your Own Big Book of Homebrewing, Updated Edition

Great Beer, Less Work, More Fun

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.

Collects thirty-three recipes for home's brewing different types of beer, including stouts, IPAs, and porters, with introductory brewing techniques and such complimentary food recipes as risotto, pizza dough, and hummus.

When bestselling UK Homebrew author Andy Hamilton began work on his new book, Brewing Britain, he embarked on a quest to discover whether there could be a perfect pint in the UK. After two years of (arduous) study of hundreds if not thousands of beers from around the country - visiting brewers, testing beer kits and, of course, brewing his own - he found that in fact there were many perfect pints. Buy Brewing Britain and:
· Discover lagers that are not loutish, beers that will win over wine lovers, the ideal temperature for serving ale, and the best glass to drink it from
· Experiment with forty recipes from ancient times to the modern day and really get to know your ingredients with an in-depth account of many of the hops and malts available
· Hone your tasting skills at sessions in local pubs, breweries and beer festivals near you Brewing Britain: the essential companion for our beer drinking nation in its search for that elusive perfect pint.

Your Comprehensive Guide to Brewing and Beyond If you 've ever wanted to learn to brew beer from an expert, look no further. Award-winning homebrewer Chris Colby of Beer & Wine Journal offers recipes for every major style of beer to teach novice, intermediate and advanced brewers more about the craft and science of brewing. From classic styles like pale ales, IPAs, stouts and porters, to experimental beers such as oyster stout, bacon-smoked porter and jolly rancher watermelon wheat, brewers will learn more about brewing techniques and beer ingredients. Chris also shows how recipes can be modified to suit an individual brewer 's taste or to transform one beer style into a related style, creating a lot of different and fantastic beer options. Quench your thirst for brewing knowledge on a journey through 101 different beers, spanning all the major beer categories in the 2016 Beer Judge Certification Program (BJCP) guidelines and most in the Great American Beer Festival (GABF) guidelines.

5 Ingredients

Simple Homebrewing

A New, Easier and Quicker Way to Home Brew

Quick & Easy Food

Fort Collins Beer: A History of Brewing on the Front Range

How To Brew

80 Winning in the Pursuit of Great Beer

Mad Science Recipes Anyone Can Brew

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 homebrew, Beginner Basics to creating your own award-winning recipes

*This Alabama bad boy thought one dirty weekend with her would be enough. He was wrong. Falling in love is out of their control in this red-hot romance from New York Times, USA Today, and Wall Street Journal best-selling author Georgia Cates. A faceless name. That's all she was when I agreed to play a part in deceiving her. And then the unexpected happened. We met. I years for her skin against mine. I crave her scent on my body. I want to make her laugh and then moan. And I do... in secret. I promised my business partner I wouldn't touch his sister. But I broke that promise. Our little dirty weekends together are no longer enough. I want my beloved girl in my bed every night. She wants a ring, marriage vows, and babies... all things that I can't give her. Our romance is explosive. Our love, epic. Our ending, miserable... unless I bend. If I don't bend, I'll break. — Cliffhanger: No HEA: Yes Standalone: Yes Book 1 in a 3 book standalone series. **Previously titled Tap: Men of Lovibond***

This accessible home-brew guide for alcoholic and non-alcoholic fermented drinks, from Apartment Therapy: The Kitchen's Emma Christensen, offers a wide range of simple yet enticing recipes for Root Beer, Honey Green Tea Kombucha, Pear Cider, Gluten-Free Sorghum Ale, Blueberry-Lavender Mead, Gin Sake, Plum Wine, and more. You can make naturally fermented sodas, and batches of kombucha, and brew your own beer in the smallest apartment kitchen with little more equipment than a soup pot, a plastic bucket, and a long-handled spoon. All you need is the know-how. That's where Emma Christensen comes in, distilling a wide variety of projects—from mead to kefir to sake—to their simplest forms, making the process fun and accessible for homebrewers. All fifty-plus recipes in True Beers stem from the same basic techniques and core equipment, so it's easy for you to experiment with your favorite flavors and add-ins once you grasp the fundamentals. Covering a tantalizing range of recipes, including Coconut Water Kefir, Root Beer, Honey-Green Tea Kombucha, Pear Cider, Gluten-Free Pale Ale, Chai-Spiced Mead, Cloudy Cherry Sake, and Plum Wine, these fresh beverages make impressive homemade offerings for hostess gifts, happy hours, and thirsty friends alike.

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

National Geographic Atlas of Beer

Saison for Love

Top Homebrewers Share Their Best Techniques and Recipes

Saison

Featuring 300 Homebrew Recipes from Your Favorite Breweries

An Incredible Array of 101 Craft Beer Recipes, From Classic Styles to Experimental Wilds

American Sour Beer

Home Brew Recipe Bible

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.

This updated edition of the official homebrewing guide from top magazine and website Brew Your Own is packed with recipes, expert advice, step-by-step process photos, ingredient information, and more. Homebrewers around the world have turned to the experts at Brew Your Own magazine for more than two decades. Now, the editors known for publishing the best information on making incredible beer at home have updated their brewing bible. With all-new information on creating mouthwatering hazy IPAs, pastry stouts, and kettle sours, there's even more to learn. And with 25 new recipes from popular craft brewers, there's also more to brew! It's a no secret that, from well-tested recipes to expert troubleshooting, Brew Your Own sets the standard for quality. That means in this book you'll find the best of the best when it comes to homebrew guides, recipes, tips, and more—making it the ultimate brew-day companion. 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 to offer more experienced brewers as well. Inside this updated edition you'll find: All new recipes for must-brew beers, including popular national favorites and clones for hard-to-find regional cult beers to an expanded section on hops and hopping, including all the most popular hops commercial brewers are using today and new techniques for mastering aggressively hopped styles like hazy IPAs Tips for brewing clean, great-tasting hard seltzer And of course, the book still includes editors' (and commercial brewer) tips throughout, making sure your next brewday goes as planned Whether you're looking to get into brewing, up your game, or find inspiration for your next beer, you'll find it in the big book!

This atlas is the ultimate beer lover's guide to the world, filled with stunning photography, great storytelling, intriguing beer destinations, fascinating historical perspectives, and firsthand accounts from brewers and bar owners around the globe. The most visually stunning and comprehensive beer atlas available, this richly illustrated book includes more beers and more countries than any other book of its kind. Including beer recommendations from Garrett Oliver, the famed brewmaster of Brooklyn Brewery, and written by "beer geographers" Nancy Hoalst-Pullen and Mark Patterson, this indispensable guide features more than 100 illuminating maps and over 200 beautiful color photos. The fascinating narrative explores beer history, geography, trends, and tasting on six continents (and how to order a beer in 14 languages!). Travel tips include the best breweries, beer festivals, and pubs in each location. Smart, compelling, and practical, this elegant book will help you discover the best beer wherever you are.

"American Sour Beers details American innovations and adaptations of traditional sour beer brewing techniques, exploring many processes and ingredients. Advice and practical applications for brewers of all levels are provided"–

Techniques, Traditions, and Homebrew Recipes for 26 of the World's Classic Beer Styles, from Czech Pilsner to English Old Ale

Brewing Britain

Recipes for 200 Commercial Beers

Historical Brewing Techniques

Saison

Brew Beer Like a Yeti

How to Craft Fermented Cider, Beer, Wine, Sake, Soda, Mead, Kefir, and Kombucha at Home

A Year at the French Cafe

Best-selling author Jeff Alworth takes serious beer aficionados on a behind-the-scenes tour of 26 major European and North American breweries that create some of the world's most classic beers. Learn how the Irish make stout, the secrets of traditional Czech pilsner, and what makes English cask ale unique by delving deep into the specific techniques, equipment, and geographical factors that shape these distinctive styles. Contemporary brewers carrying on their traditions share insider knowledge and 26 original recipes to guide experienced homebrewers in developing your own special versions of each style.

The famous Auckland restaurant The French Cafe has long been the epitome of excellence, the standard to which others aspire. The service is exemplary, the atmosphere cosseted and refined yet convivial, and the food... well, the food is nothing short of heavenly. Husband and wife team Simon (chef) and Creghan (front of house) Wright have woven magic there ever since they took the restaurant over in 1999. They are never satisfied with resting on the laurels of their numerous awards. Instead they constantly strive for even higher standards and an even richer experience for their guests. Be it their recent garden development or adjustments to the menu, The French Cafe exemplifies perfection. This cookbook showcases Simon Wright's glorious approach to food and his respect for the seasons in which ingredients are at their peak. Lavishly produced and beautifully photographed, it's the next best thing to dinner at The French Cafe.

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.

Jamie Oliver—one of the bestselling cookbook authors of all time—is back with a bang. Focusing on incredible combinations of just five ingredients, he's created 130 brand-new recipes that you can cook up at home, any day of the week. From salads, pasta, chicken, and fish to exciting ways with vegetables, rice and noodles, beef, pork, and lamb, plus a bonus chapter of sweet treats, Jamie's got all the bases covered. This is about maximum flavor with minimum fuss, lots of nutritious options, and loads of epic inspiration. This edition has been adapted for US market.

Beer Styles from Around the World

Traditional Techniques and Recipes for Unconventional Ales, Gruits, and Other Ferments Using Minimal Hops

The Craft of Stone Brewing Co

Modern Homebrew Recipes

A Citizen-brewer's Guide to Making Great Beer at Home

The Complete Joy of Homebrewing Third Edition

CloneBrews, 2nd Edition

The Lost Art of Farmhouse Brewing

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. Ancient brewing traditions and techniques have been passed generation to generation on farms throughout remote areas of northern Europe. With these traditions facing near extinction, author Lars Marius Garshol set out to explore and document the lost art of brewing using traditional local methods. Equal parts history, cultural anthropology, social science, and travelogue, this book describes brewing and fermentation techniques that are vastly different from modern craft brew but about covering an unusual strain of yeast, called kveik, which can ferment a batch to completion in just 36 hours. Discover how to make keptinis by baking the mash in the oven. Explore using juniper boughs for various stages of the brewing process. Test your own hand by brewing recipes gleaned from years of travel and research in the farmlands of northern Europe. Meet the brewers and delve into the ingredients that have kept these traditional methods alive. Discover the brewer and throughout history.

Two experienced brewers share award-winning recipes for each of the eighty-plus competition styles, and give guidance to brewers interested in reproducing classic beer styles for their own enjoyment or to enter into competitions. 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.

Kitchen Brewing

Recipes, Tales and World-Altering Meditations in a Glass

Bottling Success at the Brooklyn Brewery

Radical Brewing

Homebrew All-Stars

Bohemian Girl

A Globe-Trotting Journey Through the World of Beer

Culture and Craftsmanship in the European Tradition

Take your homebrewing to the next level, citizens.

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.

Discover what makes the heavenly brews of Belgium so good in this new book by long time Real Beer Page Editor Stan Hieronymus. In Brew Like a Monk, he details the beers and brewing of the famous Trappist producers along with dozens of others from both Belgium and America. Sip along as you read and, if you feel yourself divinely inspired to brew some of your own, try out the tips and recipes as well!

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!"

Stories, Ingredients & Recipes

All-Grain and Extract Brewing * Kegging * 50+ Craft Beer Recipes * Tips and Tricks from the Pros

True Beers

The Brew Your Own Big Book of Clone Recipes

Mashmaker

Farmhouse Ales

The Ultimate Guide to Homebrewing

The quest for the perfect pint

Since its inception in 1996, Stone Brewing Co. has been the fastest growing brewery in the country—Beer lovers gravitate to its unique line-up which includes favorites such as Stone IPA and Arrogant Bastard Ale. This insider's guide focuses on the history of Stone Brewing Co., and shares homebrew recipes for many of its celebrated beers including Stone Old Guardian Barley Wine, Stone Smoked Porter, and Stone 12th Anniversary Bitter Chocolate Oatmeal Stout. In addition, it features recipes from the Stone Brewing World Bistro & Gardens like Garlic, Cheddar, and Stone Ruination IPA Soup, BBQ Duck Tacos, and the legendary Arrogant Bastard Ale Onion Rings. With its behind-the-scenes look at one of the leaders of the craft beer scene, The Craft of Stone Brewing Co. will captivate and inspire legions of fans nationwide.

HOMEBREWING - VOLUME 1 is unique among homebrewing books in that the reader can brew their very first batch of beer at home after reading only the first two chapters. Subsequent chapters provide additional information about ingredients & step-by-step instructions on more advanced brewing techniques. HOMEBREWING - VOLUME 1 devotes more than 75 pages to troubleshooting & frequently asked questions (no other current homebrewing text has more than 15 pages on these important subjects!). Al Korzonas has been homebrewing for more than 10 years & has owned a homebrewing supply store for the last 5. This has given him the opportunity to hear hundreds of beginners' questions & to help the reader avoid the problems commonly encountered by novice brewers. Al has won more than a hundred awards for his homebrewed beers in competitions around the country. He shares the recipe formulation knowledge that he has earned from perfecting recipes for competition. HOMEBREWING - VOLUME 1 is the first homebrewing book that takes the beginner from their very first batch to being able to create his or her own original, prize-winning recipes from malt extract, specialty grains, hops, water, yeast, spices & fruits. For more information: Sheaf & Vine, P.O. Box 1673, Bridgeview, IL 60455. email: korz@xnct.com; http://www.xnct.com/~korz; 708-430-4677.

Liam Dempsey isn't long for Antero. The bar where he's been working is going downhill fast, and it's time for their very first move on. Even if moving on means moving from Colorado to Utah and leaving his sister and fledgling brewery behind. He's not interested in forming any attachments before he leaves in a month, but after a sexy hook-up with his sister's friend, he finds himself unsure where his future stands. The last thing Ruth Colbert needs is something else on her plate. She has a restaurant to run, a chef to replace, and a cranky twelve-year-old to raise, but a steamy night with Liam was just what she needed. The only problem is, now she wants more, if only she could find the time for him. Just when things seem to be working out and she can see a possible future with Liam, someone from her past shows up to throw another wrench into everything. Books in the Brewing Love series: Love on Tap Saison for Love

Trial. Error. Better Beer. When most brewers think of an experimental beer, odd creations come to mind. And sure, in this book you can learn how to brew with ingredients like bacon, chanterelle mushrooms, defatted cacao nibs, and peanut butter powder. However, experimental homebrewing is more than that. It's about making good beer—the best beer, in fact. It's about tweaking process, designing solid recipes, and blind evaluations. So put on your goggles, step inside the lab, and learn from two of the craziest scientists around: Drew Beechum and Denny Conn. Get your hands dirty and tackle a money-saving project or try your hand at an off-the-wall technique. Freeze yourself an Eisbeer, make a batch of canned starter wort, fake a cask ale, extract flavors with distillation, or sit down at the microscope and do some yeast cell counting. More than 30 recipes and a full chapter of open-ended experiments will complete your transformation. Before you realize it, you'll be

donning a white lab coat and sharing your own delicious results!

The Secrets of Master Brewers

Experimental Homebrewing

A Forbidden Romance

Make Some Beer

Exploring Styles and Contemporary Techniques

Everything You Need to Know to Brew Great Beer Every Time

American Sour Beers

Brewing Classic Styles

Although alcohol arrived with the first settlers in Fort Collins, Prohibition lingered until 1969. But the city was one of the first to latch onto the burgeoning craft beer movement. In 1989, Old Colorado Brewing Company paved the way as the city's first microbrewery. And with the inception of breweries like Odell and New Belgium, local beer soon saw a strong resurgence followed by popularity nationwide. By 2010, a new generation of breweries, like Funkwerks and Equinox Brewing, emerged. Brea D. Hoffman divulges the history of Fort Collins's evolving beer scene.

Brew your own clones of Magic Hat #9, Ithaca Brown, Moose Drool, Samuel Adams Boston Ale, and 196 more commercial beers! Revised, improved, and expanded, this second edition of CloneBrews contains 50 brand-new recipes, updated mashing guidelines, and a food pairing feature that recommends the best fare to match every beer. With basic brewing equipment and a bit of know-how, you can duplicate all of your favorite lagers and ales from home.

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.

Experimentation, mystery, resourcefulness, and above all, fun—these are the hallmarks of brewing beer like a Yeti. Since the craft beer and homebrewing boom of the late twentieth and early twenty-first centuries, beer lovers have enjoyed drinking and brewing a vast array of beer styles. However, most are brewed to accentuate a single ingredient—hops—and few contain the myriad herbs and spices that were standard in beer and gruit recipes from medieval times back to ancient people's discovery that grain could be malted and fermented into beer. Like his first book, *Make Mead Like a Viking*, Jereme Zimmerman's *Brew Beer Like a Yeti* returns to ancient practices and ingredients and brings storytelling, mysticism, and folklore back to the brewing process, including a broad range of ales, gruits, bragots, and other styles that have undeservingly taken a backseat to the IPA. Recipes inspired by traditions around the globe include sahti, gotlandsdricka, oak bark and mushroom ale, wassail, pawpaw wheat, chicha de muko, and even Neolithic "stone" beers. More importantly, under the guidance of "the world's only peace-loving, green-living Appalachian Yeti Viking," readers will learn about the many ways to go beyond the pale ale, utilizing alternatives to standard grains, hops, and commercial yeasts to defy the strictures of style and design their own brews.

Trappist, Abbey, and Strong Belgian Ales and How to Brew Them

52 Seasonal Recipes for Small Batches

Techniques and Recipes to Get Brewing Today

Beer School

Master Lesson for Advanced Homebrewers

Liquid Lore, Epic Recipes, and Unabashed Arrogance

Small-Batch Recipes from Brooklyn to Bamberg

Brewing Classic Styles80 Winning Recipes Anyone Can BrewBrewers Publications

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.

Farmhouse Ales defines the results of years of evolution, refinement, of simple rustic ales in modern and historical terms, while guiding today's brewers toward credible—and enjoyable—reproductions of these old world classics.