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***The Brew Your Own  
Big Book Of  
Homebrewing All  
Grain And Extract  
Brewing Kegging 50  
Craft Beer Recipes  
Tips And Tricks From  
The Pros***

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.

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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,

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you'll be donning a white lab coat and sharing your own delicious results! 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

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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.

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

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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.

Written by a home-brewing authority, this guide includes detailed instructions for both novice and more advanced home-brewers, as well as comprehensive recipes for recreating some of Britain's best-loved beers at home. Recipes are grouped by beer style, allowing home brewers to recreate popular and classic milds, pale ales, bitters, stouts, porters, old ales, and barley wines. Full instructions are included for both malt extract and full-grain brewing while a full-color section on brewing

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methods and equipment helps readers to choose the right brewing method for them and the right equipment to brew successfully.

The Brew Your Own Big Book of Homebrewing All-Grain and Extract Brewing \* Kegging \* 50+ Craft Beer Recipes \* Tips and Tricks from the Pros Voyageur Press (MN)

Master the Art of Brewing Your Own Beer

Brew It Yourself

Barrel-Aged Stout and Selling Out True Brews

Brewing, Flavoring, and Enjoying the Health Benefits of Fermented Tea

Home Brew Recipe Bible

The Complete Guide to Brewing Delicious Beer

Brewing Classic Styles

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Go on a tasting tour and sample the best 150 beers in North America – without ever leaving home! Scott R. Russell shows you how to brew in your own kitchen clones of Moosehead Lager from Maine, St. Ambroise Stout from Quebec, Honey Weizen from Oregon, and all of your other favorites. Each recipe uses only basic brewing equipment and comes with partial-mash, all-extract, and all-grain instructions. Expand your brewing repertoire

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while enjoying the  
greatest beers on the  
continent. Cheers!  
Join the craft beer  
phenomenon by learning  
to brew and bottle your  
own beer, brewed the way  
you like it and using  
only basic home brewing  
equipment. Christopher  
Sidwa - head brewer and  
co-founder of wildly  
popular craft brewery  
Batch Brewing Co. -  
walks you through the  
entire process, from  
choosing the best  
ingredients to setting  
up your home brewery, a



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*full guide to brewing techniques, even how to taste and assess your batch. There is no mistake Christopher hasn't made while brewing at home, so that you don't have to. This lively handbook assumes no prior knowledge and covers all the advice you need to start brewing great beer. More than just a warm and comforting drink, tea has medicinal properties that are widely underused in North America. Common*

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*herbs, spices, fruits,  
and barks have been  
scientifically proven to  
help relieve pain,  
menopause symptoms, high  
blood pressure,  
insomnia, stress, and  
digestive angst. When  
taken preventatively,  
certain herbs in tea can  
help fight off cancer  
cells, heart disease,  
and even Alzheimer's  
disease and  
fibromyalgia. By  
learning about what  
these various natural  
ingredients are capable  
of and how they work,*

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readers can begin to  
treat many ailments with  
what grows in their  
gardens—plants that have  
been used in eastern  
medicine for thousands  
of years. *The Good  
Living Guide to  
Medicinal Tea* invites  
readers into a world of  
medicinal plants,  
instructs on the  
specific healing  
properties of each,  
matches them to ten  
common North American  
health disorders, and  
provides simple tea  
recipes readers can make

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in their own homes. Late  
Japanese author Okakura  
Kakuzo has been famously  
quoted as saying, “Tea

began as a medicine and  
grew into a beverage.”  
The Good Living Guide to  
Medicinal Tea encourages  
readers to turn their  
favorite drink back into  
medicine—and outlines  
exactly how to  
accomplish this. With  
the help of beautiful  
photographs and an easy  
dialogue, Jennifer  
Browne clearly explains  
to readers how teatime  
can garner impressive

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health benefits.  
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Skyhorse Publishing,  
along with our Good  
Books and Arcade  
imprints, is proud to  
publish a broad range of  
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books on juicing,  
grilling, baking,  
frying, home brewing and  
winemaking, slow  
cookers, and cast iron  
cooking. We've been  
successful with books on  
gluten-free cooking,  
vegetarian and vegan  
cooking, paleo, raw  
foods, and more. Our  
list includes French

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cooking, Swedish  
cooking, Austrian and  
German cooking, Cajun  
cooking, as well as  
books on jerky, canning  
and preserving, peanut  
butter, meatballs, oil  
and vinegar, bone broth,  
and more. While not  
every title we publish  
becomes a New York Times  
bestseller or a national  
bestseller, we are  
committed to books on  
subjects that are  
sometimes overlooked and  
to authors whose work  
might not otherwise find  
a home.

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Rise-up against the watery, wimpish beers you generally find on store shelves and produce your own beers packed with big, bold flavors. Following the explosion of interest in properly brewed beer, The Homebrew Handbook is here to provide the knowledge to allow beer enthusiasts to make their own. Packed full of 75 recipes for everything from stouts and porters to IPAs, wheat beers and pilsners, you will learn

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how easy it is to brew  
your own beers bursting  
with taste. So whether  
you like a hoppy, crisp  
finish, or a biscuity,  
malty taste, you are  
certain to find the  
right beer for you. A  
comprehensive techniques  
section provides all the  
key information needed  
to get started,  
explaining the key  
ingredients and how they  
work together, plus the  
equipment you'll need  
and how to set it up in  
your own home. Soon you  
will understand the



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*intricacies of full-mash brewing and be well on your way to making beers you can be proud of. And the aim is to encourage you to experiment, not reproduce beers you have enjoyed in the past, but to master the basic types of beer, then go on to produce your own. It's how some of the best microbreweries started, so why not follow their lead? Also included is advice from people who have started their own breweries, where they share a few*

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*secrets that will help  
you along the way. Dave  
Law has been at the  
forefront of the fight  
against tasteless, mass-  
produced beer; refusing  
to bow down to the bland  
and insisting on only  
serving beers produced  
by the finest  
microbreweries at his  
two London pubs. His  
passion for a well-made  
beer knows no bounds and  
shows in his own  
exquisite brews. A firm  
advocate of the self-  
sufficient lifestyle,  
Beshlie Grimes has been*

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making beers, wines and  
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other country drinks on  
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her farm for family and  
Tricks From The Pros  
friends for as long as  
she can remember.

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

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dozens of IPAs, stouts,  
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and lagers, easily  
Craft Beer Recipes Tips And  
searchable by style. The  
Tricks From The Pros  
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

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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.

52 Seasonal Recipes for  
Small Batches

Homebrew Recipes for  
Your Favorite American &  
Canadian Beers

200 Easy Recipes, from  
Ales and Lagers to  
Extreme Beers and  
International Favorites  
A Citizen-brewer's Guide  
to Making Great Beer at

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Brewing  
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The Ultimate Guide to  
Homebrewing

Brooklyn Brew Shop's  
Beer Making Book

How To Brew

***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.*

*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?*

*Easy to brew, easy to customize, and enormously delicious! Looking for a crisp, clean, and scrumptious alternative to beer? On a gluten-free diet or allergic to the grains used in brewing beer? Want to experience the pride that comes when your friends crack open one of your bottles and exclaim, "You made this?" Then welcome to the world of hard cider.*

*Suddenly it's everywhere--it's on the menu in pubs and restaurants, and there's a dizzying array of ciders available in stores. And some cider lovers, just like craft beer drinkers, are looking for ways to create their own brew. The Everything Hard Cider Book takes you step by step into the fermentation and bottling process, with tips on finding the proper equipment, sourcing ingredients, varying flavors, and creating unique packaging. You'll also find advice on advanced techniques, like evaluating the finished product, varying recipes for your own taste, and even growing fruit for cider. And with thirty-five essential and adaptable recipes for apple and other fruit ciders, you'll find everything you need to make your*

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*own distinctive and delicious  
beverages.*

*A home brew revolution is underway. No longer the preserve of 70s throwbacks, a new wave of boozemakers are brewing, fermenting and infusing in their home kitchens, making an exciting array of alcoholic drinks. Brew it Yourself is a collection of more than 75 homegrown brewing recipes, sure to put a fizz back into this popular pastime by adding a modern twist to some old favourites and introducing whole new range of drinks to tantalise the taste buds. Combining two of their passions alcohol and gardening authors Richard Hood and Nick Moyle (the Two Thirsty Gardeners) take special care to explain the importance of the*

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*ingredients in each of their recipes whether grown in the garden, foraged in the wild or bought from their local supermarket. With drinks ranging from a classic elderflower sparkle to homemade absinthe, Richard and Nick bring the art of brewing back to earth. They'll tell you how to turn surplus fruit harvests into amazing wines and liqueurs; introduce you to the ancient arts of mead and cider making; guide you through some easy beer recipes, from hop packed IPAs to a striking Viking ale; use surprising ingredients such as lavender and nettles for some fun sparkling drinks; and take you on a world booze cruise that includes a Mexican pineapple tepache, Scandinavian mulled glogg and Finnish lemon sima. Brew it*

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*Yourself also debunks myths, celebrates experimentation and takes the fear out of the science of fermentation. It proves that creating your own tasty alcoholic drinks doesn't need to be complicated, doesn't need to be costly and, most importantly, can be a whole lot of fun. Make your own fuel, for a fraction of what you would pay at the pump. Small-scale home biodiesel production holds a singular attraction for the do-it-yourself enthusiast. While perhaps it can't save the world, this unique renewable fuel is economical, fun to make, better for the environment, and will help you reduce your dependence on Big Oil. And getting started is easier than you think. Backyard Biodiesel is written by*

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*two recognized experts in the field of small-scale biofuels. This comprehensive hands-on, practical, DIY guide includes: The basics of small-scale brewing-recipes, strategies, and technologies Advanced backyard analytics and troubleshooting Safety considerations and regulatory issues Topping up the tank-how to put your biodiesel to work for you. Making your own fuel is not only possible, it is rewarding.*

*Designed to be accessible to everyone from readers with no prior technical expertise to alternative energy buffs, Backyard Biodiesel is a must-read for any aspiring brewer, packed with everything you need to get up and running quickly and safely. Experimental Homebrewing*

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*A beginner's guide to home-brewed  
beer*

*Adventures in Beer from the Founder  
of Dogfish Head Craft Brewery*

*Brew Your Own British Real Ale*

*75 recipes for the aspiring backyard  
brewer*

*Mastering Homebrew*

*80 Winning Recipes Anyone Can  
Brew*

*CloneBrews, 2nd Edition*

From the enduring global dominance of Guinness to exciting new craft porters to the resurgence of Russian imperial stouts, porters and stouts are among the most popular beer styles

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today among homebrewers  
and craft beer drinkers  
alike. In *Brewing  
Porters and Stouts*

widely respected beer  
and brewing writer Terry  
Foster presents the  
history and development  
of these styles as well  
as the guidance and  
expertise necessary to  
successfully homebrew  
them yourself. The book  
opens with the history  
of the styles, including  
the invention of porter  
in eighteenth-century  
England, how stouts were  
born from porters



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(stouts were originally bolder and stronger or stout porters), the development in the United Kingdom, and introduction to Ireland and eventually the United States, where they remained popular even as they fell out of favor in Britain and surged in popularity as the craft brewing revolution took hold. Foster then goes on to explore the many sub-styles of porters and stouts, providing commercial examples and

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showcasing some of the most exciting developments in craft brewing today, before breaking down the ingredients, including the various malts as well as special flavorings—such as vanilla, coffee, chocolate, and even bourbon—and finally the yeasts, hops, and waters that are well suited to brewing these styles. Finally, Foster provides a collection of sixty recipes—up to six for each sub—

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style—showcasing the  
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variety and range of  
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ingredients explored in  
Tricks From The Pros  
the book and providing  
both extract and all-  
grain instructions.  
Brewing Porters and  
Stouts belongs in the  
library of every craft  
beer drinker or  
homebrewer. Skyhorse  
Publishing, along with  
our Good Books and  
Arcade imprints, is  
proud to publish a broad  
range of cookbooks,  
including books on  
juicing, grilling,  
baking, frying, home

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slow cookers, and cast  
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iron cooking. We've been  
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successful with books on  
gluten-free cooking,  
vegetarian and vegan  
cooking, paleo, raw  
foods, and more. Our  
list includes French  
cooking, Swedish  
cooking, Austrian and  
German cooking, Cajun  
cooking, as well as  
books on jerky, canning  
and preserving, peanut  
butter, meatballs, oil  
and vinegar, bone broth,  
and more. While not  
every title we publish

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becomes a New York Times  
bestseller or a national  
bestseller, we are  
committed to books on  
subjects that are  
sometimes overlooked and  
to authors whose work  
might not otherwise find  
a home.

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

Starting a successful  
brewery takes more than  
heart. The Brewers  
Association's Guide to

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Brewery delivers  
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essential industry  
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knowledge to brewers  
aspiring to chart their  
own course. While  
America's craft beer  
renaissance continues,  
emphasis must remain on  
producing the highest  
quality beer—or the  
success of the entire  
industry is jeopardized.  
This comprehensive guide  
will help you plan and  
open a thriving, quality-  
oriented brewery. It  
reviews everything that  
matters, from site

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selection and branding to regulatory requirements, flooring choices and equipment considerations. Industry veteran Dick Cantwell of Elysian Brewing adeptly covers ingredients, financing, business plans, quality assurance, distribution, wastewater, sustainability practices and more, for prospective brewpub and packaging brewery owners alike. Cantwell walks the reader through the planning and execution

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required to turn craft  
brewing dreams into  
reality.

How to brew, ferment and  
enjoy world-class beers  
at home. Making beer at  
home is as easy as  
making soup! George  
Hummel smoothly guides  
the reader through the  
process of creating a  
base to which the  
homebrewer can apply a  
myriad of intriguing  
flavorings, such as  
fruits, spices and even  
smoke. There are also  
outstanding and easy  
recipes for delicious



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meads, tasty ciders and  
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great sodas -- all of  
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which can be made in a  
Tricks From The Pros  
home kitchen and with  
minimal equipment. Using  
Hummel's easy-to-follow  
instructions and  
thorough analysis of the  
flavor components of  
beer, a novice  
homebrewer can design  
recipes and make beers  
to suit any taste or  
craving. Knowing exactly  
what's in a beer has  
additional benefits --  
homebrewers can easily  
avoid the chemical  
additives traditionally

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found in mass-produced  
commercial beers. As an  
added bonus, the recipes  
are categorized

according to their  
degree of difficulty, so  
new brewers can find the  
recipes that match their  
comfort level and then  
easily progress onto new  
skills. These 200  
tantalizing beer recipes  
draw their inspiration  
from the Americas and  
around the world. They  
include: Irish amber  
American/Texas brown  
California blonde  
Bavarian hefeweizen

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Imperial pilsner Pre-  
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Prohibition lager Golden  
Tricks From The Pros  
ale Scottish 60 shilling  
Belgium dubble German  
bock Raspberry weizen  
Vanilla cream stout  
Flemish red & brown  
Standard dry sparkling  
mead There is also a  
comprehensive glossary  
that virtually  
guarantees readers will  
find answers to every  
question about  
ingredients and  
equipment. Packed with  
practical advice and  
effectively designed,

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The Complete Homebrew  
Beer Book is like having  
a personal brewmaster  
overseeing and guiding  
each creation.

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

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brewing possibilities—ac-  
curately, clearly and  
simply. From ingredients  
and methods to recipes  
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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  
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except one went to business school

and one went to therapy, and it's  
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Craft beer culture and industry have recently grown exponentially with over 4000 craft brewers operating in the United States alone. *Brew Your Business: The Ultimate Craft Beer Playbook* incorporates cultural, legal, business, public relations, management, science, networking,

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your favorite suds and set out upon this journey. You won't be disappointed. Cheers!

This accessible home-brew guide for alcoholic and non-alcoholic fermented drinks, from Apartment Therapy: The Kitchn'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, tend 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

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sake—to their simplest forms, making the process fun and accessible for homebrewers. All fifty-plus recipes in True Brews 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.

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

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