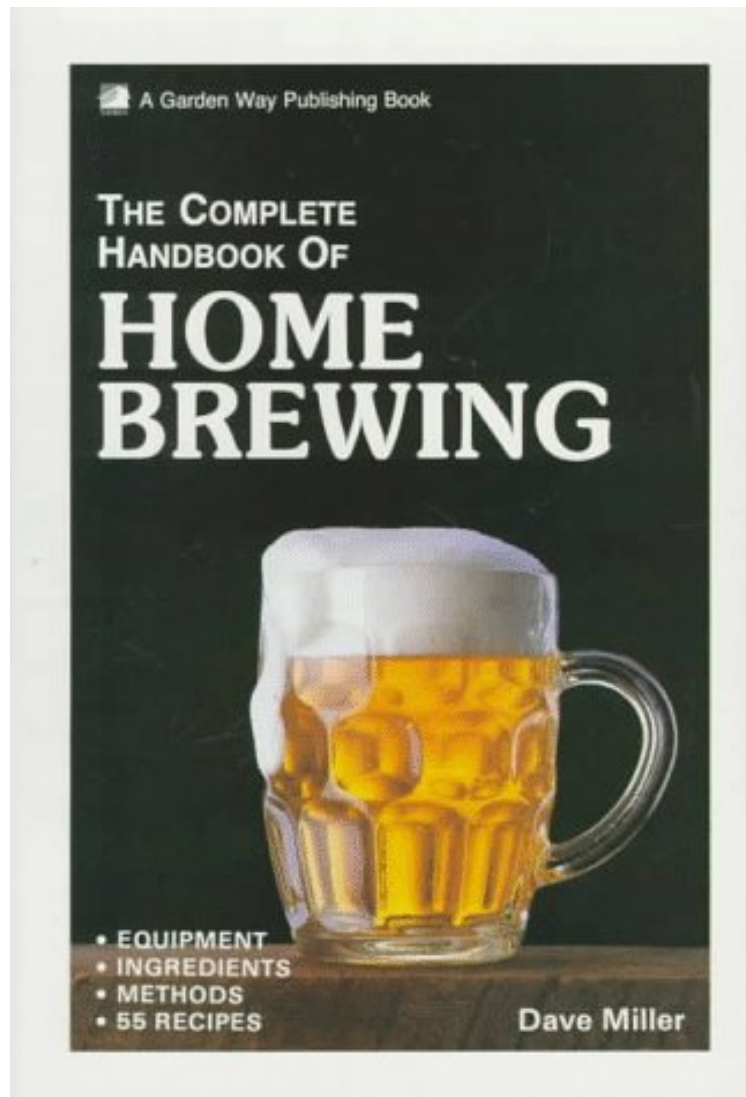


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# The Complete Handbook of Home Brewing

*Dave Miller*

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**Dave Miller : The Complete Handbook of Home Brewing** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Handbook of Home Brewing:

0 of 0 people found the following review helpful. Out of date but still very goodBy Jeff JuneAs a home brewer I like reading others materials looking for tips and hints on how to make things better or more simple. This book is way out of date and some of the methods used by the author are taboo in today's world, however, at the time the book was written, many of the time saving gadgets we have today were not available. That said, I'm still loving it. To be able to read in detail about how brewing was done several decades ago is very interesting to me, plus, i do still pick up an item or two here and there.3 of 3 people found the following review helpful. Homebrewers BibleBy Tim DanielsWhen

I first started brewing fifteen years ago, I was urged by a home brewing buddy to buy this book and read it before I even start. I did and still refer to this book from time to time. It has everything in it one will ever need to know about homebrewing. It is written in a clear, concise and logical manner. I'll never get rid of my copy of this book as long as I am still brewing my own beer. This book is great for beginner and experienced homebrewers alike. The basics are there and a lot of the in-depth details can be skipped over until one reaches that point in their brewing career. I urge anybody considering brewing beer to get a copy of this book and to not let go of it. 0 of 0 people found the following review helpful. Solano County Library property By Guilherme S. It looks like a stolen book from a library. I will try to figure out what happened. Bought used and there is a stamp on the book.

Includes 55 recipes for classic ales and lagers as well as equipment, materials, and procedures information. 103,000 copies in print.

From Publishers Weekly As Miller who has practiced home brewing for more than a decade notes, "With patience, determination, and solid information, anyone can make a great variety of excellent beers at home." His guide discusses how to begin brewing, and what equipment is required; brewing ingredients; and the brewing process, emphasizing bacteria control to avoid "haze" in the bottle. Recipes in brewmaster's shorthand for a variety of lagers, bocks and ales are also provided, but would be cumbersome for the inexperienced to follow, since the master recipe appears in an earlier chapter. If all of this sounds complicated, it is. But, as the author assures us, his goal is "to give a full picture." Never forgetting the reader's likely frustration, at times, with such a technical process, Miller offers a helpful glossary and bibliography and frequent encouragement: "Remember that brewing is one of mankind's oldest crafts. If the Sumerians could manage it, you can too." Illustrations not seen by PW. Better Homes and Gardens Cook Book Club alternate. Copyright 1988 Reed Business Information, Inc. From the Back Cover Tastes in beer have changed as Americans have come to know and love the robust flavors of international beers. And connoisseurs agree that quality beers can be brewed right at home -- a hobby that can quickly become a passion. With *The Complete Handbook of Home Brewing* the beginner or veteran can learn to brew a range of fine lager beers and ales -- from the Trappist ales of Belgium and the stouts and porters of Ireland and Great Britain, to the pilsners that are the predecessors of American beers. The author's clear and lively presentation makes this complex, technical subject fascinating. In his words: "Brewing is complicated in its details but simple in practice, and there is no magic involved. Ordinary people were doing it for centuries before it became the province of specialists, and now, thanks to modern science, we can turn out better, more consistently flavorful beers than our ancestors would have thought possible." This book is a practical guide to brewing good beer at home and gives you a full understanding of the brewing process. Equipment, materials, and the procedures to follow for successful home brewing are fully described. The book concludes with a section that shows how to make beers to suit your own taste, including fifty-five of the author's tested recipes for classic ales and lagers.