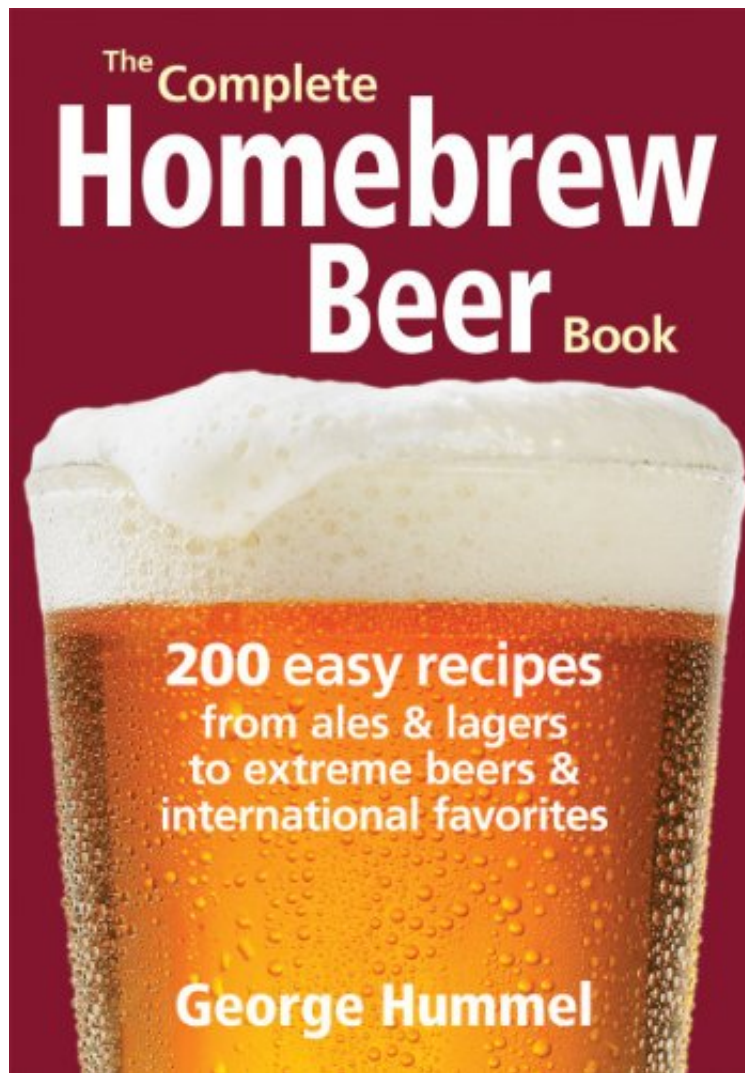


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The Complete Homebrew Beer Book: 200 Easy Recipes, from Ales and Lagers to Extreme Beers and International Favorites

George Hummel

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George Hummel : The Complete Homebrew Beer Book: 200 Easy Recipes, from Ales and Lagers to Extreme Beers and International Favorites before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Homebrew Beer Book: 200 Easy Recipes, from Ales and Lagers to Extreme Beers and International Favorites:

0 of 0 people found the following review helpful. Five StarsBy Norma J. CholcherVery informative about Beer

Brewing.0 of 0 people found the following review helpful. Five StarsBy CustomerNice book for the average homebrewer!! Pick it up and learn some stuff!0 of 0 people found the following review helpful. Wow!By Sharon A. LeahyAttractive, easy to read, good clear page layout, thick with recipes. I'm impressed. I'm not a brewer, I bought this as a gift, and I know it will find a permanent place in my friend's brewing library. there are enough recipes to last a lifetime of brewing fun!

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 meads, tasty ciders and great sodas -- all of which can be made in a 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 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 Multi-grain stout Imperial pilsner Pre-Prohibition lager Golden 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, The Complete Homebrew Beer Book is like having a personal brewmaster overseeing and guiding each creation.

The Complete Homebrew Beer Book by George Hummel provides easy-to-follow instructions so the reader will quickly understand the flavor components of beer, and how to design recipes to suit individual tastes. The recipes are also categorized according to difficulty, so the reader can create at their own comfort level and pace. The comprehensive glossary guarantees answers to every question pertaining to ingredients and equipment, and the overall design is user--friendly. (Lifestyles and Homes Magazine 2011-07-01)Unlike other brew-your-own-beer books, this title from award-winning homebrewer George Hummel offers little in the way of wordy preambles or you-can-do-it pep talks. After a short rundown of the equipment and the basic steps, Hummel methodically walks readers through over 200 recipes, starting with relatively simple and approachable beers like an American Amber and an India Pale Ale, before moving on to more complex fare such as American Barley Wine, a pre-Prohibition lager. All the classics are here, as well as more esoteric recipes for a Cranberry Wheat, a Smoked Pumpkin Ale, Chipotle Amber, and a Thai Lemongrass with Galanga. Hummel even offers recipes for seven gluten-free variations on Pale Ale, lager and others, enabling tippers with Celiac disease or other dietary restrictions to enjoy a cold brew as well.... Hummel's thorough and clear instructions inspire confidence and creativity, which will surely readers off to their local brewer's supply store or web site. (Publishers Weekly 2011-07-06)Easy-to-follow instructions to allow even a novice to make beers to suit any taste or craving. There are also outstanding and easy recipes for delicious meads, tasty ciders and great sodas--all of which can be made in a home kitchen and with minimal equipment. (Tri-City Herald 2011-07-20)Always a bit of a smartass, our George, which is why we love him. And maybe why you should be looking to pick up his new book, The Complete Homebrew Beer Book. It's gotta be fun. (Jack Curtin Jiquid Diet 2011-04-19)Proving beer lovers can be productive members of society, Philly's own homebrew honcho George Hummel just dropped a guide/recipe book giving you 200+ ideas for createable suds. (Thrillist.com 2011-04-19)So you finally want to start brewing your own beer but you're not sure where to start. I get it. I was there once, too. It sounds so complicated with the grains, the hops and the boiling. Where do you even start? There are plenty of great references on the web that can walk you through the brewing process, but unless you like the idea of getting boiling wort all over your new iPad, I suggest you stick to the paper kind. Speaking of which, The Complete Homebrew Beer Book by George Hummel is just the thing. Award-winning homebrewer and contributing writer for Mid-Atlantic Brewing News, George Hummel is unleashing his take on homebrewing with this new book. I've had a chance to flip the pages and this one's definitely going to make a great reference. I'm always on the lookout for another great homebrewing book to add to my library and The Complete Homebrew Beer Book doesn't disappoint. It's loaded with tons of beer recipes (over 200, actually), easy-to-follow brewing instructions and it's written to keep the attention of beginner and advanced brewers alike. Some of the other great features include recipes for soda and mead, and a comprehensive glossary crammed with everything you've ever wanted to know about brewing. And since the recipes are categorized according to level of brewing difficulty, you can pick and choose your spot on the learning curve -- it's beer circuit training as you make your way from an American Brown to a Belgian Dubbel building that brewer's brain. (The Bachelor Guy 2011-04-26)The Complete Homebrew Beer Book is the ultimate resource for home brewers. It has the 200 easy recipes, well laid-out and easy to understand, as well as a full education on brewing. You'll learn what tools you'll need, the steps involved, and how to brew your own healthful (yep, I said healthful, homemade beer is a living entity -- some say the pyramids were built on beer!)

beers, and even gluten-free beers, ciders, sodas and meads! (Natashya Hamilton Living in the Kitchen Blogspot 2011-04-27)This is a fairly comprehensive book... Throughout there are brewer tips and trivia items, which make great reading. The upside to this book: good collection of recipes. (Dean Tudor's Gothic Epicures 2011-04-26)This book can be used by the beginner or experienced home brewmeister looking for new techniques and new recipes to enhance their skill. (Shannon Graff Hysell American Reference Books Annual 2012 2012-04-01)Hummel methodically walks readers through over 200 recipes... All the classics are here, as well as more esoteric recipes, [even] 7 gluten-free variations... Salient tips... charts on hops and their applications, as well as some troubleshooting advice help ensure consistent results.... Hummel's thorough and clear instructions inspire confidence and creativity, which will surely readers off to their local brewer's supply store or web site. (Publishers Weekly 2011-07-04)About the AuthorGeorge Hummel is an award-winning homebrewer who conducts tasting seminars, is a key contributor to beer festivals and writes a regular column for Mid-Atlantic Brewing News. His store, Home Sweet Homebrew, is a popular destination for locals and tourists alike. He lives in Philadelphia, Pennsylvania.