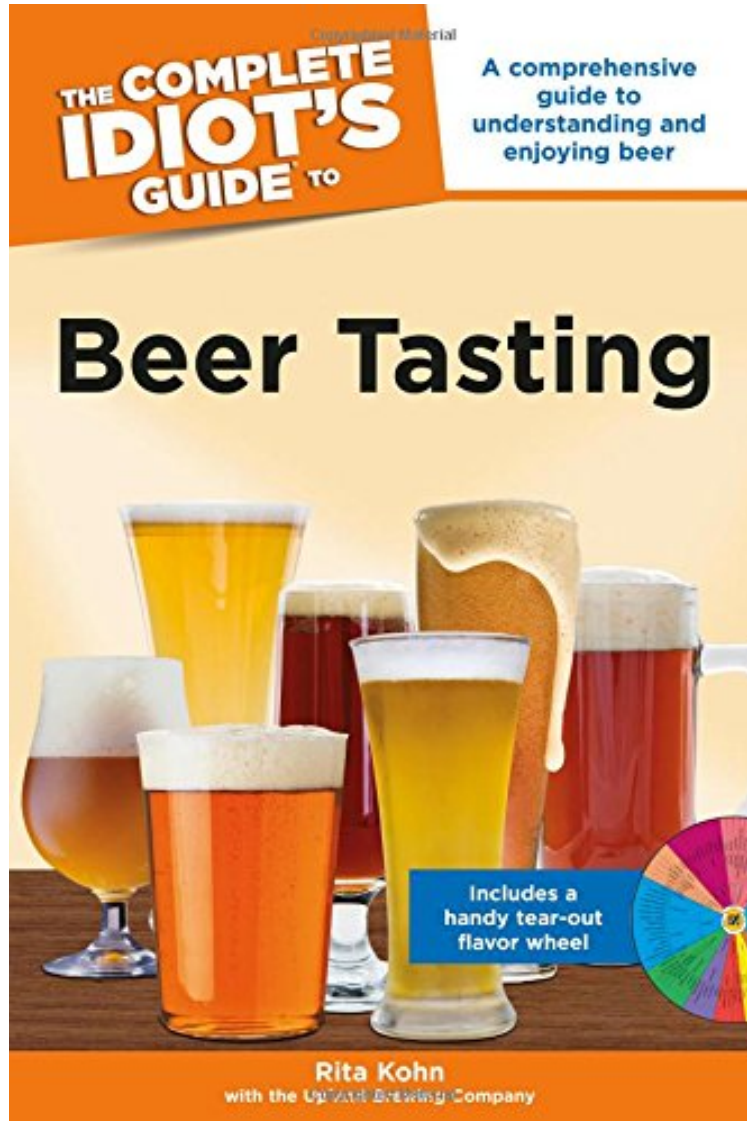


(Download pdf ebook) The Complete Idiot's Guide to Beer Tasting (Idiot's Guides)

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Rita Kohn

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Rita Kohn : The Complete Idiot's Guide to Beer Tasting (Idiot's Guides) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Complete Idiot's Guide to Beer Tasting (Idiot's Guides):

3 of 5 people found the following review helpful. Inconsistent BookBy P. Mulloy Easy to read and well written but inconsistent. I had fun with the book but more from spotting problems than from the quality of information provided. The author claims that the Egyptians introduced brewing to the Greeks who in turn introduced it to the Romans who gave it the Celts and the Teutonic tribes around 55 BCE. There is evidence that the Celts have been brewing for 5,000 years, Germans for over 3,000 and the French for at least 2,500. It is obvious, when writing about the drinking habits

of the Germanic tribes in 98 A.D., the Roman writer Tacitus was unfamiliar with beer. The first evidence of Roman beer brewing is at a German outpost established by the Roman Emperor Marcus Aurelius in 179 CE. Linguistic evidence suggests that the Greeks did indeed learn of beer from the Egyptians, but both Greeks and Romans favored wine over beer. In another place the author states that fruit beers are "synonymous with Belgian Abbey brews" which is inaccurate. None of the current Belgian monastic breweries makes a fruit beer. Most of the existing Lambic brewers stem from Belgian farmhouse brewers, not abbeys. In part 2, the author's recommendations for serving temperatures are misleading. She recommends serving British ales at room temperature - typically 65-70 degrees F. Actually they should be served at cellar temperature: 54-57 degrees F. She does the same in this section for several other beer styles and then some 40 pages later, in Section 3, provides the proper serving temperatures. Kohn states that British brewers loaded Russian Imperial Stouts with hops to endure the journey to Russia - actually it was the alcohol that preserved the beer during the journey, not the hops. Kohn claims that lager yeasts can ferment all the grain sugars while ales cannot, making lagers higher in alcohol and carbonation. Actually lagers can ferment melibiose - which ale yeasts cannot - and can ferment raffinose - which ale yeasts can partially ferment. Because the quantity of these sugars are low in beer wort (unfermented beer), the impact on alcohol and carbonation is minimal. Some of the tasting information is glossed over or slightly inaccurate such as her rule of thumb that light hued beers typically have a strong hop bouquet which any standard American lager will quickly refute. In one place she states that skunky beer results from age (it doesn't) and in another she says it results from light. This is close - it results from UV light interacting with hops. Brown bottles protect the beer from this light somewhat while green and clear bottles do not. This is why your Heineken sometimes taste like crap and at other times doesn't. She describes diacetyl as smelling like cooked vegetable - actually it smells like butter scotch or butter - which she accurately states two pages later. A keen eye can find inaccuracies like these every few pages and often enough the author counters with the correct information a few pages later. It is almost like no one proofread or edited this book. I suppose the information provided is useful enough for expounding on beer in a bar to complete idiots but those looking to move beyond the idiot stage might better start with Marty Nachel's Beer for Dummies. More advanced or enthusiastic beer drinkers should pick up Randy Mosher's Tasting Beer. I give Kohn's The Complete Idiot's Guide to Beer Tasting two stars for the quality of writing but caution the reader about the inconsistencies that pepper the text. 1 of 2 people found the following review helpful. Learning or teaching guide By Bob Ostrander Alpha Books has nailed Rita Kohn and "with the Upland Brewing Co" (Caleb Staton) to tell the world the basics of which beers are good, bad and why. It can be somewhat an encyclopedia for the more experienced and a tool to learn about the various styles and tastes of beer. - A Brief but Fascinating History of Beer- Understanding Beer- The Art of Beer Tasting- Holding a Craft Beer Event- Glossary In all, it's an interesting reference (not all reference books are nearly as interesting). It talks about the styles of beer and the types of malt, hops, water and yeast that make them. It can lead you to a better experience with your glass. Hopefully the Holding a Craft Beer Event section will be used by lots of people. Get this for Christmas and you can look smart as you hold a tasting for the Superbowl. Remember, as Rita says: "It's a life-long quest, not a cram course."

Choosing a beer is no longer a simple process, as the beverage has gone from a world of relatively small offerings from major brewers to a universe of hundreds of unique styles from around the world. The Complete Idiot's Guide to Beer Tasting is a comprehensive introduction to the vast styles and complex characteristics of beer, including brewing style, the yeasts and hops that determine taste and character, how the various grains are used in brewing, and more. Readers will discover how the brewing process can affect a beer, learn to recognize beer tasting notes and aromas, identify unique styles, select the right glassware, and much more.

About the Author Rita Kohn is a passionate craft beer aficionado and the author of 20 books including True Brew: A Guide to Craft Beer in Indiana and Full Steam Ahead: Reflections on the Impact of the First Steamboat on the Ohio River. In addition, Kohn is a playwright, producer of documentaries with WFYI public television in Indianapolis, and a senior writer with NUVO Newsweekly as their craft beer columnist and reviewer of local arts and culture. Her by-line also currently appears in Indiana Living Green. Kohn holds degrees from Buffalo State College, New York, and Illinois State University, which awarded her Outstanding Alumni Award in 2003. The Upland Brewing Company takes its name from the rolling hills of southern Indiana and has been brewing ales, lagers, and sours in Bloomington, Indiana since 1998. Many of their brews are unique twists on traditional recipes, while others are products of their own imaginations. Their beers have received several international medals and awards, but their core philosophy is about brewing the kinds of beer they like to drink, and providing fresh, local options to their communities. The name "Upland" comes from the Norman and Crawford Uplands, the term geologists gave to the area of southern Indiana that was never overrun by the glaciers that flattened much of Indiana's northern landscape. The raised highlands or "uplands" remained untouched, resulting in a region of rugged, heavily wooded hills and hollows.