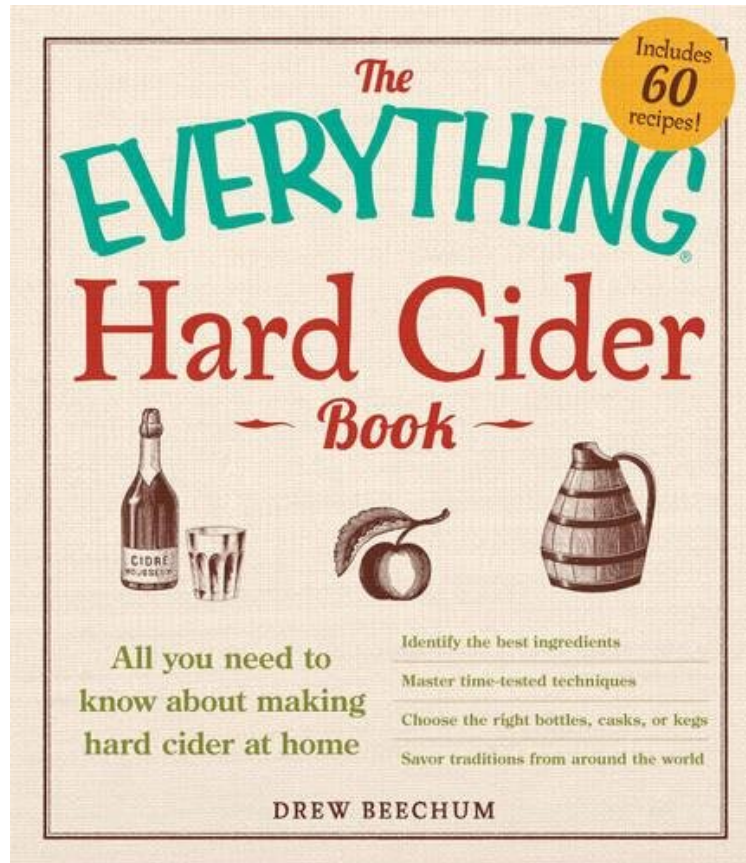


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The Everything Hard Cider Book: All you need to know about making hard cider at home

Drew Beechum

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Drew Beechum : The Everything Hard Cider Book: All you need to know about making hard cider at home before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Everything Hard Cider Book: All you need to know about making hard cider at home:

14 of 14 people found the following review helpful. Show me to the apples! By P-Dubb This book is sure to inspire a lot of great home made cider. It which should be popular among homebrewers who are looking to expand their game and for newcomers, some of whom may have avoided homebrewing for personal tastes or other reasons, such as gluten sensitivity. It does not assume a knowledge of homebrewing but does sometimes highlight areas where that activity overlaps with cider-making, and might inspire some aspiring cidermakers to also become homebrewers. Several recipes are provided, including traditional ciders but also, perhaps with a nod to Randy Mosher's Radical Brewing, several off-beat ones. There is also some interesting information about post-fermentation adjustment of cider, which is familiar territory for the wine-making crowd but may be new to some readers who came from a homebrewing background. Additionally, the author shows a strong scientific curiosity, which led to interesting side

notes highlighting botany, the natural history of the apple, apple varieties, plant biochemistry, yeast, and the like, which helped earn a 5th star from this plant biologist. 5 of 5 people found the following review helpful. Excellent Book By Tedson Just started making my own cider and this book made me enjoy it so much. I bought a bunch of other books and my mom gave me a few others. By far this book is the one I read the most. This book is the one I open first when I forget something or I wanted to understand something better. For beginners it is probably the the easiest one to understand and it gives an in depth view on how to get drunk with apples lol. The other books either were too simple and didn't answer my questions, and the others went to in depth into the specifics and droned on for pages and pages. 10 of 10 people found the following review helpful. Excellent, Practical Advice By Jimmy K. Drew gives practical, uncomplicated advice for beginning and intermediate cidermakers. Everything Hard Cider covers traditional techniques, but also covers modern shortcuts and making cider from commonly available apples instead of just from hard-to-find cider apples.

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 own distinctive and delicious beverages.

"A definitive guide to home cider making that will benefit rookies and veterans alike.... This is real hard cider that you can craft yourself. Beechum walks you through the whole process, covering everything from equipment, ingredient sourcing, flavoring with herbs and spices, fermentation, and of course bottling." - Los Angeles Magazine About the Author Drew Beechum writes a monthly column for Beer Advocate magazine, and contributes articles on homebrewing and the culture surrounding it to several websites, including NorthernBrewer.com, BeerSmith.com, and MaltoseFalcons.com. He lives in Pasadena, CA.