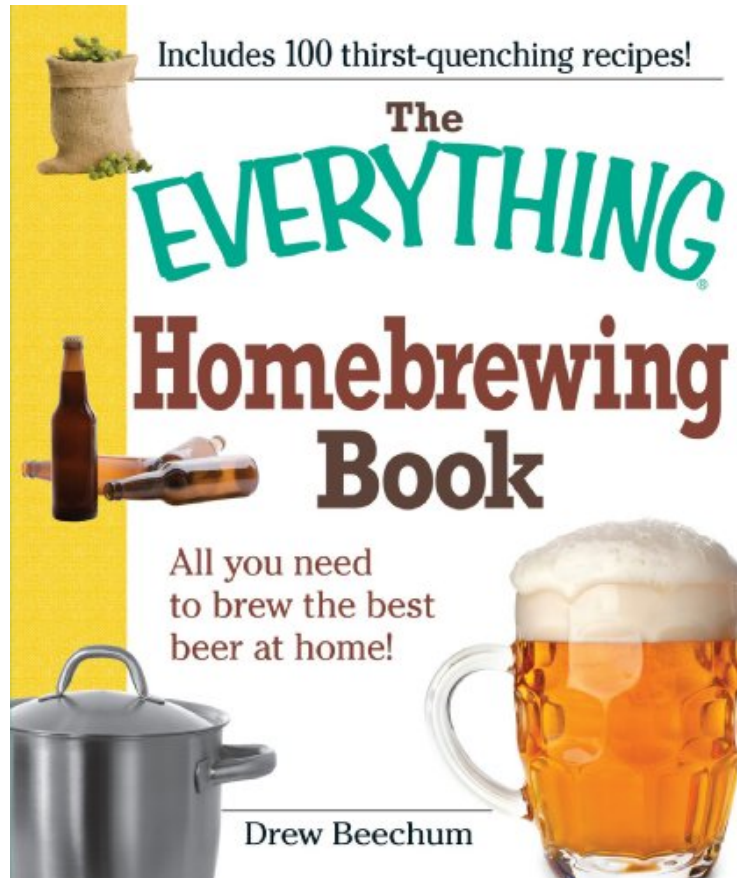


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## The Everything Homebrewing Book: All you need to brew the best beer at home!

*Drew Beechum*

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**Drew Beechum : The Everything Homebrewing Book: All you need to brew the best beer at home!** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Everything Homebrewing Book: All you need to brew the best beer at home!:

0 of 0 people found the following review helpful. A great book for the beginner and advanced homebrewer! By Matt This is a fun book that covers the basics of homebrewing from soup to nuts. Drew is well known (maybe infamous) for his offbeat recipes, but is first and foremost a great brewer. I highly recommend this book. 1 of 2 people found the following review helpful. It looks like - just as with his book on cider making ... By bernard smith I guess I am the contrarian here. Very disappointed with Beechum's book. I think it is incredibly poorly designed for the novice brewer. It does have some interesting recipes but even here he provides no real discussion of how beer recipes are formulated. I am a fairly experienced wine maker and a relatively new brewer but someone with very little knowledge of brewing would be utterly lost if they tried to use this book as their entry into brewing. In my opinion the book is really more about Beechum's 100 recipes. But after reading the book I would have no real sense of the relationship

between base malts and specialty grains (Does it make sense to have a recipe where specialty grains are 20 percent of the grain bill? 10 percent? 30 percent?). He uses terms that he fails to explain (what is strike water?) or remind the reader when a term is re-introduced 100 pages later. It looks like - just as with his book on cider making - he wants the reader to jump right in and begin brewing from page 1 but he fails to really explain what equipment you need for that exercise and really what you need to be thinking about. In short, I think the book is written for someone who has brewed a number of batches of beer but that person won't learn very much from the coverage of brewing. The value of the book may be in the recipes but even here he has taken short cuts and fails to help the less experienced reader make sense of what is involved in conversions from extract to partial extract to all grain or indeed how the reader might usefully tweak and experiment with any of the recipes. Bostwick and Rymill's Beer Craft stands head and shoulders above this book. If this was written for a class I would give it a grade of D. Sorry. Beer Craft: A Simple Guide to Making Great Beer 0 of 0 people found the following review helpful. Five Stars By Customer The rating says it all. 5 stars. This book got me started.

There's no place like home for brewing beer. In this book, you learn the secrets of the master brewers--and how you can brew your own beer yourself. Beginners and more experienced homebrewers alike will benefit from the expert tips and fresh ideas in this easy-to-follow, step-by-step guide. With this book, you learn how to: Choose among barley, hops, and malts. Master the chemistry of homebrewing. Take the appropriate cleaning and sanitizing steps. Adapt the best recipes to their personal tastes. Enter (and win!) beer competitions. Featuring 100 delicious recipes, this guide is all you need to ferment endless brewing possibilities. Cheers!

About the Author Drew Beechum (Valley Village, CA) has been brewing for almost a decade and has won numerous medals for his beer. He was the president of the Maltose Falcons, America's oldest homebrewing society, for four years longer than anyone else. Mr. Beechum also writes a monthly column for Beer Advocate, the magazine on homebrewing and the culture surrounding it. He also writes several feature articles per year for Zymurgy, the journal of the American Homebrewers Association.