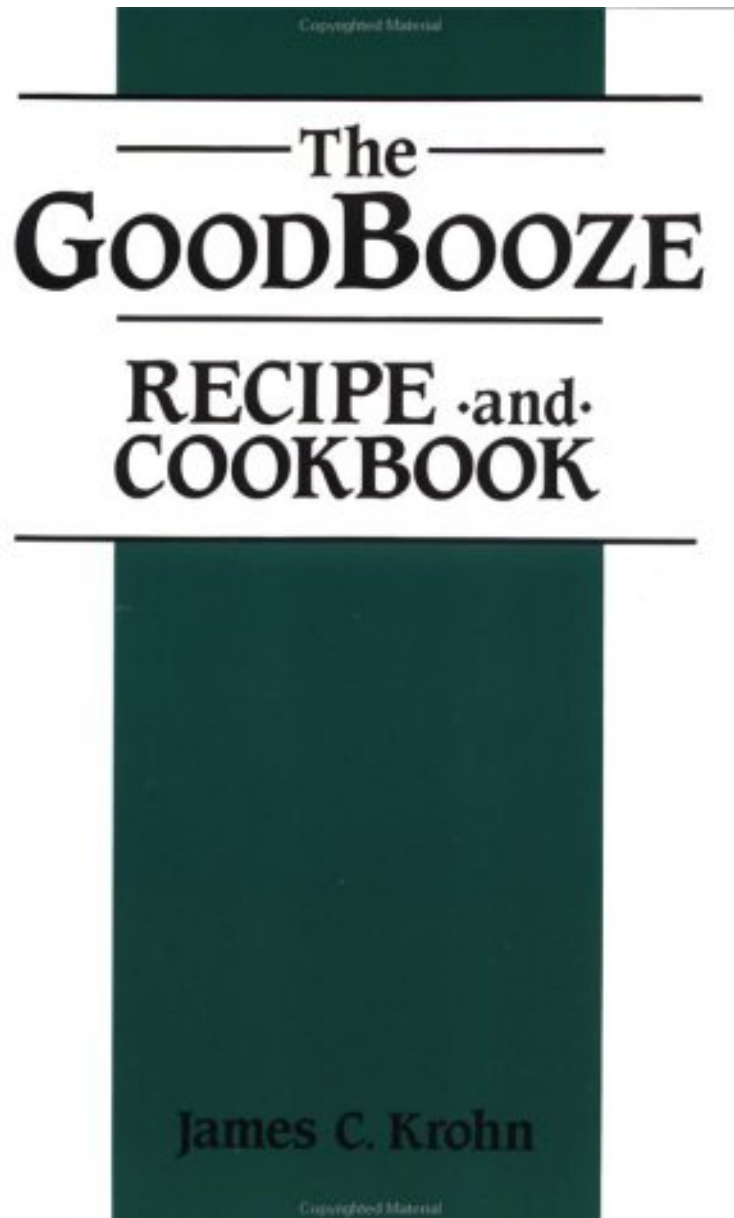


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The Good Booze Recipe And Cookbook

James C. Krohn

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James C. Krohn : The Good Booze Recipe And Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised The Good Booze Recipe And Cookbook:

0 of 0 people found the following review helpful. I would find better recipes for the sugar wash elsewhere but use the ...By CustomerI bought this book way back when was first starting out. And I agree that measuring with pails of sugar

and using Calgon as a yeast nutrient is as low tech as you can get. But there is very specific and important info in this book that I have not been able to find anywhere else. And the first reviewer on this page, Robert A., must not have actually read the book because it is very clear about the dangers of higher alcohols and fusel oils and is very specific to separate them and not drink them. The book is invaluable for giving boiler cut off temps to prevent burning for the various runs. I would find better recipes for the sugar wash elsewhere but use the cut off temps as if they were the gospel (you'll have to convert them from Celsius to Fahrenheit though). As with any book or opinion, pick and choose the info that you know applies and you will be happy. 0 of 0 people found the following review helpful. All in all a waste of my money and yours. By Robert A. The information in this book is vague and lacks important steps that a beginner would need to know such as throwing away the first couple hundred millimeters on the first run because it's poisonous methanol and acytone which can cause blindness and death if consumed and evaporates at a lower temperature than ethyl alcohol . A piece of information I would think anyone writing a book would think to include !!! All in all a waste of my money and yours .3 of 3 people found the following review helpful. Look for something else. By J-Rod this book has a bit of useful info, but not enough. This 39 page book (book??) doesn't explain alot. There's too many 'holes' in the info. I mean, what the heck is Calgon?? Never heard of that product except for the dish washing product. He could have just come out and said what this product is, so maybe, people like me who have never done this kind of thing could find a replacement product. how about mentioning that you can use apple cider for mash, and champagne yeast works good with cider? Also he says that dumping hot mash can be a givaway, but with some rags you can dump 250 gallons with hardly a whiff in the air. That's all he says about this. You either gotta figure out how to do this, or guess. Poorly hand drawn diagrams (3 pages worth - that's it), very little info, very few options to other produce for making mash, or other options to making the still. Kinda looks like he spent a weekend talking to someone running a still, and then wrote this book. I wouldn't waste my money on this book. Look elsewhere.

Jim Krohn has been making booze for years, and in this book he discusses how to set up a still, the equipment you'll need and the techniques involved in producing your own clear sugar alky you can flavor and then "cut" to create gin, bourbon, vodka, scotch or flavored liqueurs. Includes a helpful appendix of equipment and supplies and recipes for great drinks.