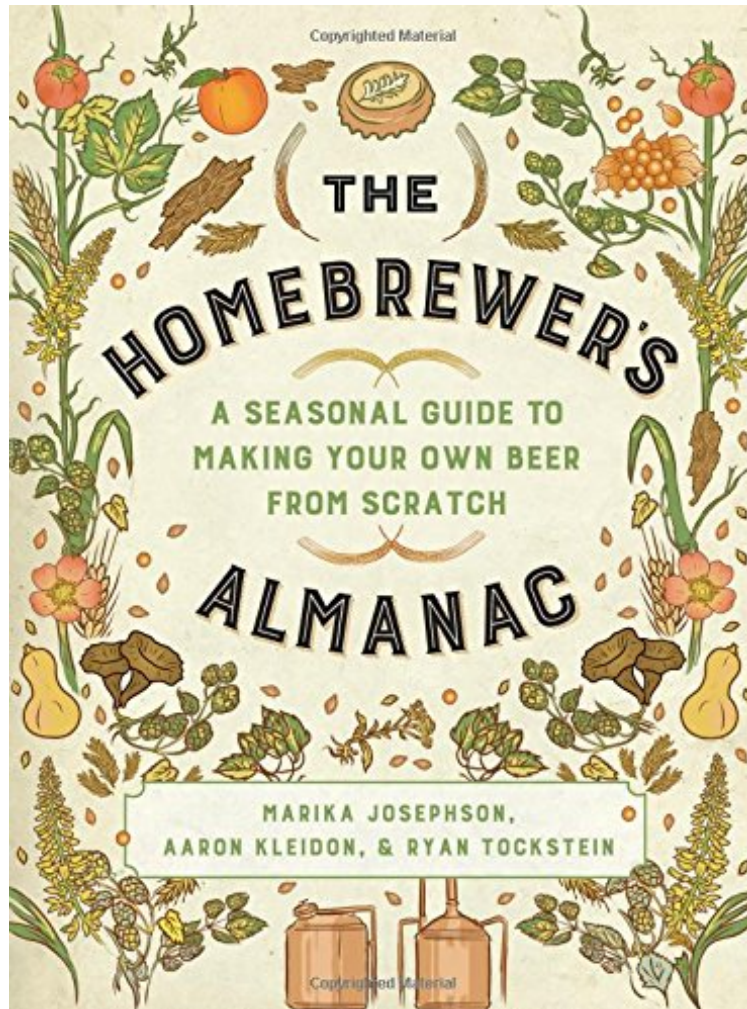


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The Homebrewer's Almanac: A Seasonal Guide to Making Your Own Beer from Scratch

Marika Josephson, Aaron Kleidon, Ryan Tockstein
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Marika Josephson, Aaron Kleidon, Ryan Tockstein : The Homebrewer's Almanac: A Seasonal Guide to Making Your Own Beer from Scratch before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Homebrewer's Almanac: A Seasonal Guide to Making Your Own Beer from Scratch:

5 of 5 people found the following review helpful. Must have for any homebrewer By Krissy283 Absolutely love this book! Its is full of recipes and gives background information and history of how to use each ingredient. Highly recommend 0 of 0 people found the following review helpful. Good information. By MerpA good read, highly recommended for the foraging, survivalist brewer. If you brew and live near a source for the ingredients listed in some

of these recopies, good luck to you. I am planning on trying a few of these flavoring techniques on small batches of mead. Was not a waste of money for someone who wants a deeper knowledge of flavoring your home brew. 0 of 0 people found the following review helpful. Great book for the adventurous homebrewer. By Dave Baxter Really cool book and very well put together. I personally with probably not be foraging for ingredients anytime soon but for brainstorming new ideas this book is top notch. It does have enough detail if foraging is your thing however.

The complete resource for brewing beer with farmed and foraged ingredients, featuring over 50 recipes Forget hops: The revolution in craft beer is taking place in gardens, farmers' markets, and deep in the woods outside rural towns across the country. It's beer that offers a sense of place, incorporating locally sourced and seasonally harvested ingredients into traditional (and untraditional) farmhouse-style beers. The Homebrewer's Almanac is a practical guide for those who are interested in incorporating fresh and foraged ingredients into their beer, written by the brewers of one of the country's hottest new breweries. Recipes include: Sweet Potato Vienna Lager Chanterelle Mushroom Saison Nettle Spicebush Ale Sumac Sour Ale Basil Rye Porter Each chapter offers an overview of what plants to look for in your region, as well as how to harvest and how to preserve them. A brewing guide in the modern DIY tradition with a touch of the retro farmer's almanac, The Homebrewer's Almanac will be a staple in homebrewers' libraries and a source of year-round inspiration. 75 color photographs

About the Author Marika Josephson, Aaron Kleidon, and Ryan Tockstein are the co-owners and brewmasters of Scratch Brewing Company, a brewpub in Illinois focusing on seasonal ingredients and farm-to-table food and beer.