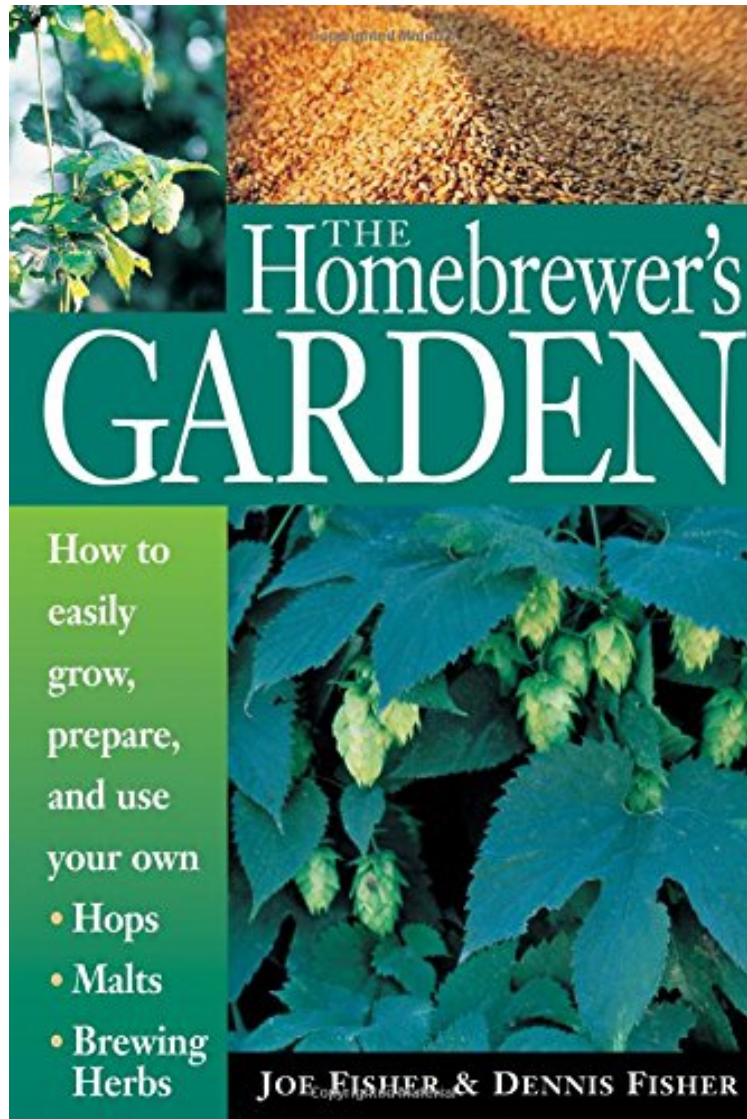


(Mobile book) The Homebrewer's Garden: How to Easily Grow, Prepare, and Use Your Own Hops, Malts, Brewing Herbs

# The Homebrewer's Garden: How to Easily Grow, Prepare, and Use Your Own Hops, Malts, Brewing Herbs

*Dennis Fisher, Joe Fisher*

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**Dennis Fisher, Joe Fisher : The Homebrewer's Garden: How to Easily Grow, Prepare, and Use Your Own Hops, Malts, Brewing Herbs** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Homebrewer's Garden: How to Easily Grow, Prepare, and Use Your Own Hops, Malts, Brewing Herbs:

84 of 84 people found the following review helpful. An Indispensable Guide for Homebrewers of All Levels of

ExperienceBy Kindle CustomerThe Homebrewer's Garden is an expertly written guide which will teach you how to take your homebrewing to a whole new level. Whether you are a newcomer to the hobby or a seasoned veteran brewer, Homebrewer's Garden will be a book that you'll go back to again and again. The book repeats little if any information found in a homebrewing primer, so advance knowledge of the brewing process and terminology will be helpful. However, little (if any) experience is needed in actual brewing to take advantage of this book. The book is broken up into four main sections. The first teaches you everything you need to know about how to grow your own hops, the differences between the varieties, and how to use them. Included in this section are instructions that will take you from planting your first hops plants to drying and storing your hops with your home-built oast, or hops dryer. The second section is a comprehensive list of herbs that can be used in brewing. This section includes information on which varieties to use, how to grow them, which parts of the plant to use, when to add them, how much to use, and expected resulting flavors and aromas. Also includes a section on herbs that are poisonous or should otherwise not be used. The third section covers growing, harvesting, malting, and using your own grains. There's far more than just barley covered in this section! Also covered are amaranth, corn, oat, quinoa, rye, sorghum, spelt, and wheat. Each grain has a breakdown of different varieties and how to grow and use them. The fourth section is the obligatory recipes section. Many traditional herbal beers are here, as well as some more innovative beverages that I'd never heard of-- Gotlandsdrika, anyone? Where applicable, both extract and all-grain recipes are listed. Even if you never expect to grow your own hops, grains, or herbs, The Homebrewer's Garden will make you a better brewer. Also recommended is the book Clone Brews, which feature recipes adapted from popular beers of different styles from around the world. 0 of 0 people found the following review helpful. Thorough hops informationBy SunchineThis book was perfect for my needs without being overwhelming. It is most definitely an "I've never grown hops, what is involved" sort of book, and it was very practical and helpful for this question. I am an experienced gardener and did not read the other parts of the book, but for someone who just needs some simple advice on hops growing, this book was better than the things I found for free on the internet (and I get to keep it to use as reference any time!). 0 of 0 people found the following review helpful. Everything you need, and more!By L. OttI originally bought this book because I am considering planting my own hops for homebrewing. This book gives you everything you need to know, from planting placement, to suggestions for how to give the vines something to climb if you don't have a structure, to processing afterwards, and finally common pests and how to deal with them. Very easy to understand writing and charts. Then I read on about all the other additives brewers have made over the ages, from ginger to rosemary or basically any herb that has a strong smell or flavor. I had no idea of the variety of things people pitched into beer, but I do now, and it's given me some ideas to try on my own. Highly recommended to a homebrewer who has some land to spare, and wants to take the next step beyond buying rabbit pellets at the homebrew store. Not that there's anything wrong with that...

Grow a beer garden! Enhance the flavor, aroma, and personality of your homebrew by cultivating your own hops, herbs, and malt grains. With expert advice on choosing and maintaining the best plants for your needs, Joe Fisher and Dennis Fisher show you how to turn a small patch of backyard, or even a few window boxes, into a renewable brewing supply store. Discover the satisfaction that comes from brewing tasty beers using fresh homegrown ingredients.

"The Homebrewer's Garden is a natural marriage of two great hobbies..." -- Craig Bystrynski, Editor of Brew Your Own magazine  
"The Homebrewer's Garden, is quite a timely book. Even if you are not a beer drinker (I'm not...), when you read recipes like those for "Mumm" and "Black Ale," made using herbs other than hops, or "Chili Beer" using hot Thai peppers, you may be itching to try brewing, if only to use as unique gifts." -- The Herbal Connection, Winter 1999  
From the Back Cover  
Grow Your Own...Brew Your Own! If you have a backyard, or even a sun-facing porch, you can greatly enhance the flavor, aroma, and uniqueness of your homebrew by growing your own hops, brewing herbs, and malt grains. Easy instructions will help you put the "home" into your homebrew from setting up your first hop trellis, to malting grain at home, to brewing recipes specially formulated for homegrown ingredients. When you grow your own organic ingredients, you can be sure they are the freshest and purest available.  
About the Author  
Dennis Fisher is co-author of The Homebrewer's Garden, Great Beer from Kits, and Brewing Made Easy. He is an organic farmer and homebrewer in Maine.