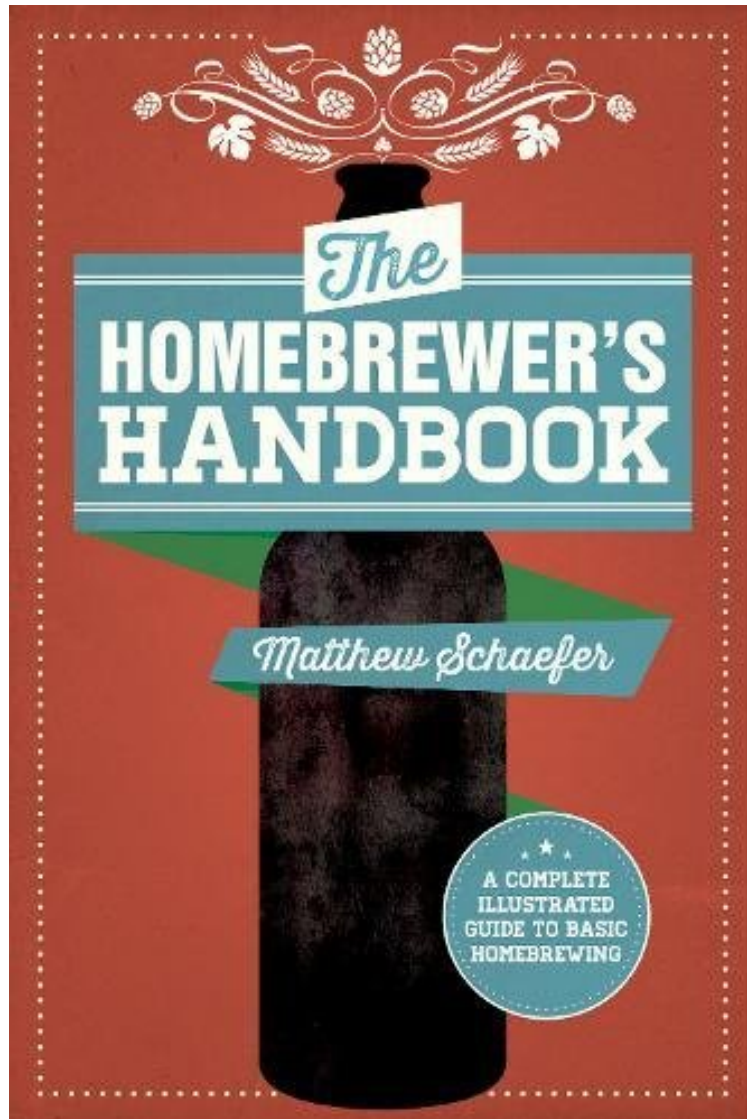


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The Homebrewer's Handbook: An Illustrated Beginner's Guide

Matthew Schaefer

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If you've ever complained about a watered-down tasting glass of lager, wondered just what is causing that certain flavor in your favorite porter, or lamented the price of your favorite craft beer, then it might be time to try perfecting your own brew at home. Whether you're an established beer snob or just want to try your hand at homebrewing, *The Homebrewer's Handbook* will teach you everything you need to know to get started in this increasingly popular hobby. Teaching you all about beer and the few very simple components required to make it—malted barley, hops, yeast, and water—this comprehensive guide includes an overview of the brewing process, detailed explanations of extract, partial-mash, and all-grain brewing, the best equipment for each process and methods for cleaning and sanitizing, suggestions on how to correct batches with off-flavors and aromas, how to make bottling your beer easy, a full glossary, and much more. Matthew Schaefer uses his years of expertise to show you how to control the nuances of flavor, body, and aroma, to craft your perfect bottle of beer. Whether brewing to share it with friends and family, or simply for the beautiful craft of the process, this book will guide you start to finish in making a great-tasting beer. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a *New York Times* bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

About the Author Matthew Schaefer has been homebrewing for over fifteen years, and is the author of *"The Illustrated Guide to Brewing Beer"* and a contributor to *"Craft Beer for the Homebrewer."* He is also one of the charter members and president of Brewstoria, the only homebrewing club in Queens, New York, where he lives with his wife, Kimberly, and his son, Evan.