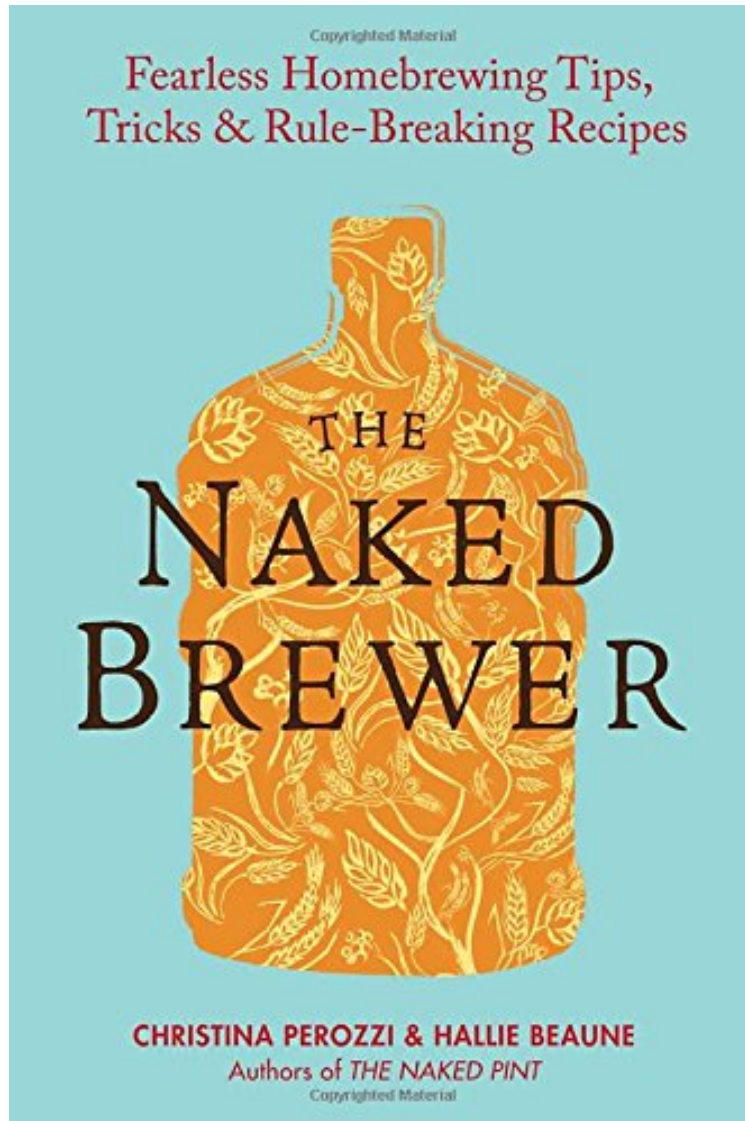


(Get free) The Naked Brewer: Fearless Homebrewing Tips, Tricks Rule-breaking Recipes

The Naked Brewer: Fearless Homebrewing Tips, Tricks Rule-breaking Recipes

Christina Perozzi, Hallie Beaune
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Christina Perozzi, Hallie Beaune : The Naked Brewer: Fearless Homebrewing Tips, Tricks Rule-breaking Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised The Naked Brewer: Fearless Homebrewing Tips, Tricks Rule-breaking Recipes:

0 of 0 people found the following review helpful. Love!By JennyJWonderful first introduction to homebrewing! I've tried several of the recipes.... the lavender wit was wonderful. The hefe was the perfect 'first' brew to try. Even though

I've moved on to mostly all-grain, I come back to this book all the time for recipe ideas and basic info. Wonderful wonderful book. There are (obviously) other intro to brewing books, but they are all kind of boring.... whereas this one is well written, funny, and easy to understand. Brava! 0 of 0 people found the following review helpful. An inspiring recipe book
By Mike
This is mostly just a beer recipe book. There are a lot of unique types of recipes you won't find elsewhere though. And it is a great reference for using some oddball ingredients in your beer. 1 of 1 people found the following review helpful. Very helpful!
By Customer
Easy to read and great tips for improving our brew! Nice step up from generic brewing and creative ways to match beer with food!

For novice and experienced homebrewers alike, a year's worth of homebrew recipes and how-tos that will arm you with the basic wisdom any homebrewer needs to build their brewing know-how. In *The Naked Brewer*, Christina Perozzi and Hallie Beaune provide a spectrum of seasonal homebrew recipes with something for every beer-loving palate, from a Black Smoke Pale, Crisp Summer Kolsch, or Honey Chamomile Blonde perfect for summer, to heartier brews like a Pecan Pie Brown, Imperial Blood Red, or Fig and Clove Dubbel. This brewers' handbook will help you master tricks like: * Recipes for easy tinctures, syrups, and preserves that will become unique additions to your homebrew. * The Top 10 Brewing Don'ts that will help you be the most successful brewer possible. * How to make a whiskey barrel-aged beer by adding whiskey-soaked wood cubes to your brew. * How to make a delicious German brew with just a fifteen-minute boil. *The Naked Brewer* shows you how to make tasty, interesting, and innovative brews in the comfort of your home that you will be proud to share with friends.

"This is a perfect book to for anyone who is a fan of artisanal beer and homebrewing. I personally am a huge fan of the Honey Chamomile Blonde beer that these two incredibly talented ladies have developed, and now I can learn to brew it myself at home. Their philosophy of using fresh and local ingredients to create delicious recipes is perfect for the artisanal craft movement evolving today."—Shiva Rose, actress and founder/writer of www.thelocalrose.com
"The Beer Chicks' unique approach to homebrewing is a breath of fresh air. They make it simple, accessible, and fun—as beer and brewing should be."—Joel Elliott, co-owner and brewmaster at Strand Brewing Company
"It is almost impossible not to have fun when you're hanging out with the Beer Chicks. Leave it to Hallie and Christina to take the intimidation out of the brewing process and inject that sense of mischievous adventure that seems to follow them everywhere. Whether you're a curious newbie or a stone-cold veteran brewer, you will find it almost impossible not to have fun with this book."—Jeremy Raub, cofounder and head brewer at Eagle Rock Brewery
"As with cooking, learning to make great homebrew requires finding mentors whose palates you can trust. Christina and Hallie know beer and know how to help you find your own palate and turn your desires into a frothy beverage you can be proud to serve as your own. How fantastic that their zest for sharing a passion for the world's most accessible drink now reaches into your own kitchen!"—Evan Kleiman, host of *KCRW's Good Food*
"About 9 years ago, I was under the mistaken impression that beer was one-note and boring. Christina and Hallie opened my eyes, introducing me not only to my favourite beer in the world, but also to the notion that real chicks drink (good) beer. And now it's pretty clear that real chicks also brew it. There's no one I'd trust more to walk me through the art and science of brewing a cold one!"—Aarti Sequiera
About the Author
Christina Perozzi and Hallie Beaune, aka the Beer Chicks, are beer sommeliers, consultants, authors, avid homebrewers, and devoted home cooks based in Los Angeles. They are nationally featured beer experts and cohosts of the one-hour special *Eat This, Drink That* on the Cooking Channel. Christina and Hallie continue to spread the good word of beer through their website, thebeerchicks.com.