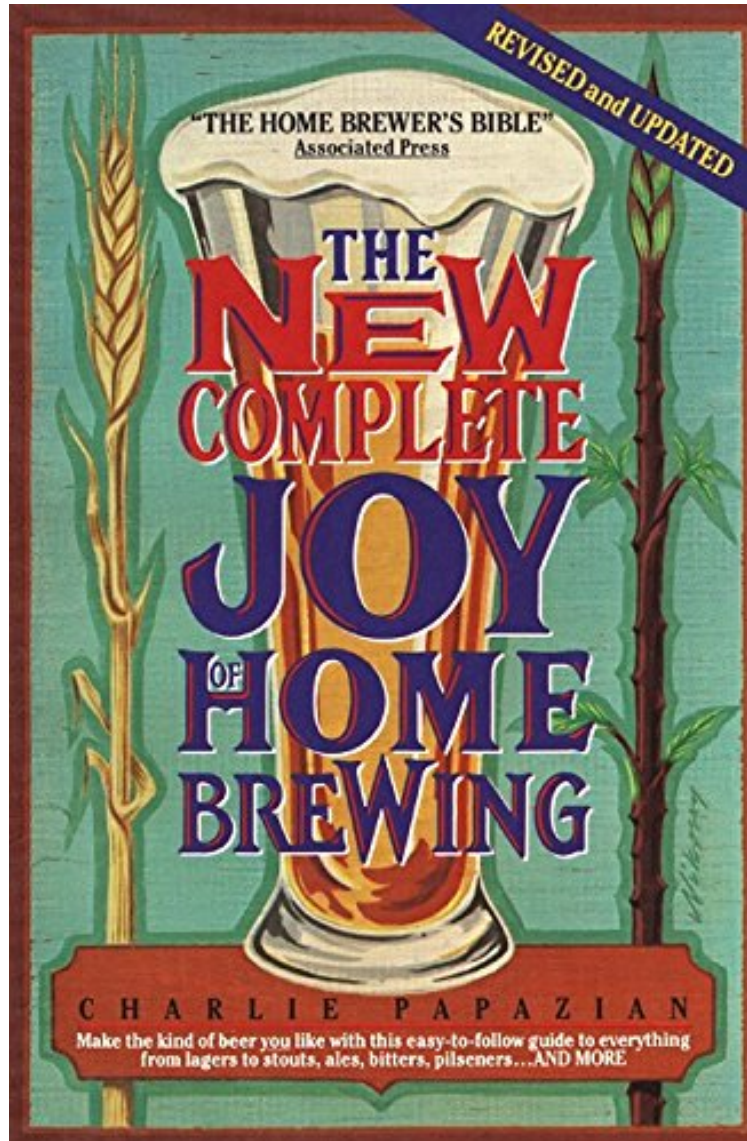


(Mobile pdf) The New Complete Joy of Home Brewing

The New Complete Joy of Home Brewing

Charlie Papazian

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#782198 in Books Homebrew Heaven 1991-10-01 1991-10-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 8.00 x 5.25 x .75l, #File Name: 0380763664398 pagesGreat product! | File size: 22.Mb

Charlie Papazian : The New Complete Joy of Home Brewing before purchasing it in order to gage whether or not it would be worth my time, and all praised The New Complete Joy of Home Brewing:

54 of 57 people found the following review helpful. Easy to understand for the novice brewerBy James DedikiI purchased this book when I first began homebrewing about 7 years ago. I found it was very easy to read and Charlie's "Don't worry, have a homebrew!" attitude towards beer brewing took the fear out of brewing my first few batches of

beer. His carefree approach is a "180" from Dave Miller's approach. I would actually suggest to a novice, if the cash is available, that you purchase and read both Papazian and Miller's books thoroughly before starting your first batch of beer. All the information may not sink in at first, but it only takes a few batches of beer and everything will make sense. They both contain good points on brewing your first beer. I would like to point out one step in Papazian's book that should be avoided at all levels of brewing, and that is, the aeration of the wort when it's hot. Please keep this in mind as you read this book. It will make sense after you read the first section for beginners. Papazian suggests, for simplicity sake, that you pour the 3 gallons of hot wort from your brew pot into a container that already contains 2 gallons of cold water. This is not a good practice at any level of brewing. Aeration of the wort is a two way street. Although necessary for the proper yeast life cycle necessary for the conversion of the sugars to alcohol and carbon dioxide, If you aerate the wort when it's too hot, or after the beer has began fermenting (which Charlie does warn you about), you could ruin your finished product. If you read the later chapters in the book, you'll find reference to wort chillers and chilling the wort quickly. Most books written to date suggest that you cool the beer to below 80 degrees F before aerating. This is what I practice, as do most of the other homebrewers that I keep in touch with. You don't have to buy an expensive copper or stainless steel wort chiller to accomplish this quick cooling of the wort. All you need is a bathtub filled with cold water. You can take your brewing pot straight from the stove to the tub and simply submerge it in the water for a few minutes (remember to keep the pot covered!). Hope this helps out, happy homebrewing. Also, you can get some very good info at the following site; [...] This is a private homebrewing site which contains lots of good info on homebrewing. Also, there is a live chat room there where you can ask questions and get some free technical info on starting your first brew. 0 of 0 people found the following review helpful. Good Basic Book for Starting out Brewing By Older than some I was asked to teach a brewing class by a friend to several of her friends attending later in life college training. I was asked to do a frugal brewer approach to the class by my friend. I decided on the second edition of this book because I could get copies at a very reasonable price (\$0.01 plus shipping) and they were readily available online. There is a fourth edition due out in Sept 2014 so I didn't see the utility of paying a higher price for the third edition when I will recommend that they purchase the newer 4th edition later. I started out using the first edition of this book and have found the book to be very useful. 0 of 0 people found the following review helpful. Great resource if you are just starting to brew at home. By David Krauss I found this book for \$2 in a used book store and it gave me every piece of information I needed to start brewing at home. I have had to buy two other copies since. One because of carelessness and one because I wore the first copy out. This book is a little dated, but that only means it gives you more information than you actually need. I highly recommend this book.

Stouts, ales, lagers, porters, bitters, pilseners, specialty beers, and meads. . . they're all remarkably easy to make! With The New Complete Joy of Home Brewing -- acclaimed by critics and amateur brewmeisters alike as the best and most authoritative guide on the market -- you can learn to make beer just the way you like it! And it's fun! Whether you prefer a richer, creamier head, a more flavorful, full-bodied brew, or a sparkling, sweeter ale -- from the lightest lager to the darkest stout -- as a home brewer you can make them all and even keg your own like the beer masters of old! Simple, Easy-to-Follow Sections on: Getting your home brewery together: the basics -- malt, hops, yeast and water 10 easy lessons to making your first bubbling batch of beer Brewing exciting world-class styles of beer that will impress and delight your friends Using fruit, honey and herbs for a spicier, feistier brew Brewing with malt extracts for an unlimited range of strengths and flavors. . . and much, much more! Plus: A complete home brewer's glossary; a fascinating look at the history of beer; details about the advanced world of all-grain and mash extract brewing; growing your own hops; more than 50 fantastic recipes--from Cherry Fever Stout to Monkey's Paw Brown Ale. Over 80 Illustrations -- Contains New Up-to-Date Information!