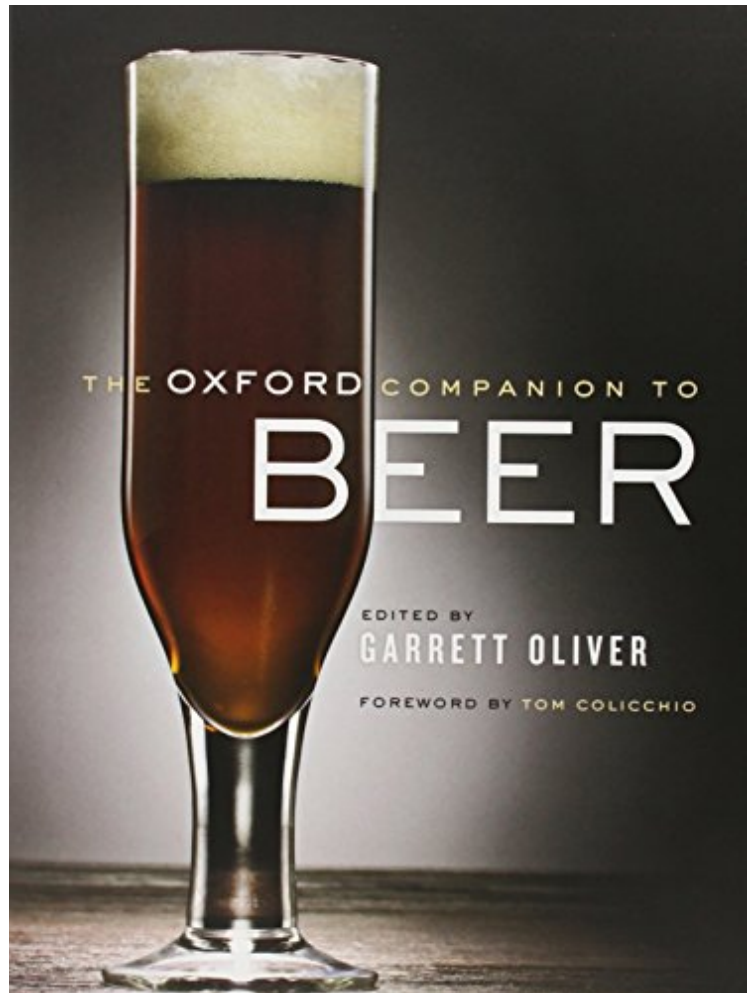


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The Oxford Companion to Beer (Oxford Companion To... (Hardcover))

From Garrett Oliver

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From Garrett Oliver : The Oxford Companion to Beer (Oxford Companion To... (Hardcover)) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Oxford Companion to Beer (Oxford Companion To... (Hardcover)):

0 of 0 people found the following review helpful. Five StarsBy N/APleased with purchased.0 of 0 people found the following review helpful. A must-have for beer nerds.By Michael RobinsonYou would think this sort of tome is irrelevant in the internet age, but the kind of knowledge the Oxford Companion to Beer provides is definitely more definitively researched and less disjointed than what you'll find online. Occasionally I will flip through the book and not find the information I'm looking for or spot grammatical and spelling errors, but that hardly hinders the enjoyment

I get from flipping through the book's pages until I see an entry that catches my eye. Entries are filled with information that is fuller and more factual than anything I've seen online, and the writers aren't afraid to inject articles with some of their own opinions or perspectives. Some may perceive that as bias, but I think it gives the text flavor and reminds the reader that beer is supposed to be fun. While there is room for improvement, this first edition is still an awesome thing to have on your shelf and would make a fantastic gift for the beer nerd in your life. 0 of 0 people found the following review helpful. How could you go wrong? By Chitown Lurker As the title implies, you can't go wrong with this book. It is a massive, heavy, coffee-table straining tome on all things BEER! If the Encyclopedia Britannica had a volume dedicated to beer, this would be it. Topics run the gambit in alphabetical order from tasting to styles to brewery histories to ingredients to brewing techniques...just about everything. I can verify another reviewer's observation of some proof-reading mishaps. The most blatant that comes to mind is a page of illustrations of vintage beer postcards, where one that is CLEARLY Austrian is in classic "Dumb and Dumber" fashion labeled as being "Australian". It's a small nitpick, however, for a work of such a grandiose scope, that takes itself so seriously, focused on such an entertaining topic. I can't even imagine how much work this sucker took to compile and write. If you're even remotely interested in beer, you need this in your living room or man cave.

1st Place Winner of the 2012 Gourmand Award for Best in the World in the Beer category. For millennia, beer has been a favorite beverage in cultures across the globe. After water and tea, it is the most popular drink in the world, and it is at the center of a \$450 billion industry. Edited by Garrett Oliver, the James Beard Winner for Outstanding Wine, Beer, or Spirits Professional, this is the first major reference work to investigate the history and vast scope of beer. The Oxford Companion to Beer features more than 1,100 A-Z entries written by 166 of the world's most prominent beer experts. Attractively illustrated with over 140 images, the book covers everything from the agricultural makeup of various beers to the technical elements of the brewing process, local effects of brewing on regions around the world, and the social and political implications of sharing a beer. Entries not only define terms such as "dry hopping" and "cask conditioning" but give fascinating details about how these and other techniques affect a beer's taste, texture, and popularity. Cultural entries shed light on such topics as pub games, food pairings and the development of beer styles. Readers will enjoy vivid accounts of how our drinking traditions have changed throughout history, and how these traditions vary in different parts of the world, from Japan to Mexico, New Zealand, and Brazil, among many other countries. The pioneers of beer-making are the subjects of biographical entries, and the legacies these pioneers have left behind, in the form of the world's most popular beers and breweries, are recurrent themes throughout the book. Packed with information, this comprehensive resource also includes thorough appendices (covering beer festivals, beer magazines, and more), conversion tables, and an index. Featuring a foreword by Tom Colicchio, this book is the perfect shelf-mate to Oxford's renowned Companion to Wine and an absolutely indispensable volume for everyone who loves beer as well as all beverage professionals, including home brewers, restaurateurs, journalists, cooking school instructors, beer importers, distributors, and retailers, and a host of others.

.com Take a Look Inside The Oxford Companion to Beer: Barley Wine: The strongest of beers. While not always literally approaching the alcohol content of wine, they are often brewed to alcoholic strengths of 10% ABV, and sometimes more. CHARLES FINKEL