

(Download pdf ebook) The Perfect Keg: Sowing, Scything, Malting and Brewing My Way to the Best-Ever Pint of Beer

## The Perfect Keg: Sowing, Scything, Malting and Brewing My Way to the Best-Ever Pint of Beer

*Ian Coutts*

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**Ian Coutts : The Perfect Keg: Sowing, Scything, Malting and Brewing My Way to the Best-Ever Pint of Beer** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Perfect Keg: Sowing, Scything, Malting and Brewing My Way to the Best-Ever Pint of Beer:

1 of 1 people found the following review helpful. A delight!By AardvarkRichard Feynman once wrote "What I

cannot create, I do not understand." He may not have been thinking specifically about beer, but who's to say? The Perfect Keg is a delight. In the tradition of Bill Buford's *Heat*, Ian Coultts sets out to make beer from scratch. And he really means from scratch -- planting, growing and harvesting the barley and hops before malting and brewing. Along the way he deals with bad weather, equipment failure, and the unpredictable eccentricities of his ingredients. In the end he succeeds through a combination of science, craft, improvisation and serendipity. Late in the book, Coultts hints at using the same approach to make his own whiskey. I am looking forward to that installment. Note: While not strictly a how-to manual, the book contains several recipes which are detailed enough to let the adventurous/foolhardy reader attempt some of the brews. 0 of 0 people found the following review helpful. Cheers for The Perfect Keg By GBLike beer? Then yoursquo;ll love this book, especially if yoursquo;re a foodie. It'squo;s a fascinating, fun, and often funny journey through one mansquo;s adventure into making his own beer, from growing his own ingredients through the entire process, including buying and opening the keg and drinking the final product. Would make a great Fathersquo;s Day gift or present for anyone who thoroughly enjoys a pint.

The perfect keg. Filled with perfect beer. A symphony of flavors in the mouth. The right blend of sweet and bitter. The fluid in that keg represents a yearsquo;s work. Actually brewing it took a few weeks. But to make it truly the perfect keg, Ian Coultts had to go right back to fundamentals. This beer didn't start with a beer-making kit, which is what most homebrewers use. And it didn't rely on pre-roasted industrial malt, which is how commercial brewers big and small do it. Coultts made his own malt, aerating wet barley with an aquarium bubbler and blasting it with a hair dryer. Of course, to do that he needed barley. So he grew his own. Hops, too. Yeast, he went out and captured. And that's it. With this beer, the only additives are knowledge and history. There were plenty of adventures, misadventures, and missteps along the way, but Ian writes about them with humor and aplomb, including his own recipes and those of people he worked with in the brewing process, proving it'squo;s possible to make the perfect keg of wholly natural beer in one year.

"Ian Coultts takes home-brewed beer to a whole new level ndash; he does everything but mold his beer mug out of clay ndash; and in the process produces an unexpected page-turner. This book will make you laugh, make you cheer, and make you thirsty."mdash;JB MacKinnon, author of *Plenty: Eating Locally on the 100-Mile Diet*