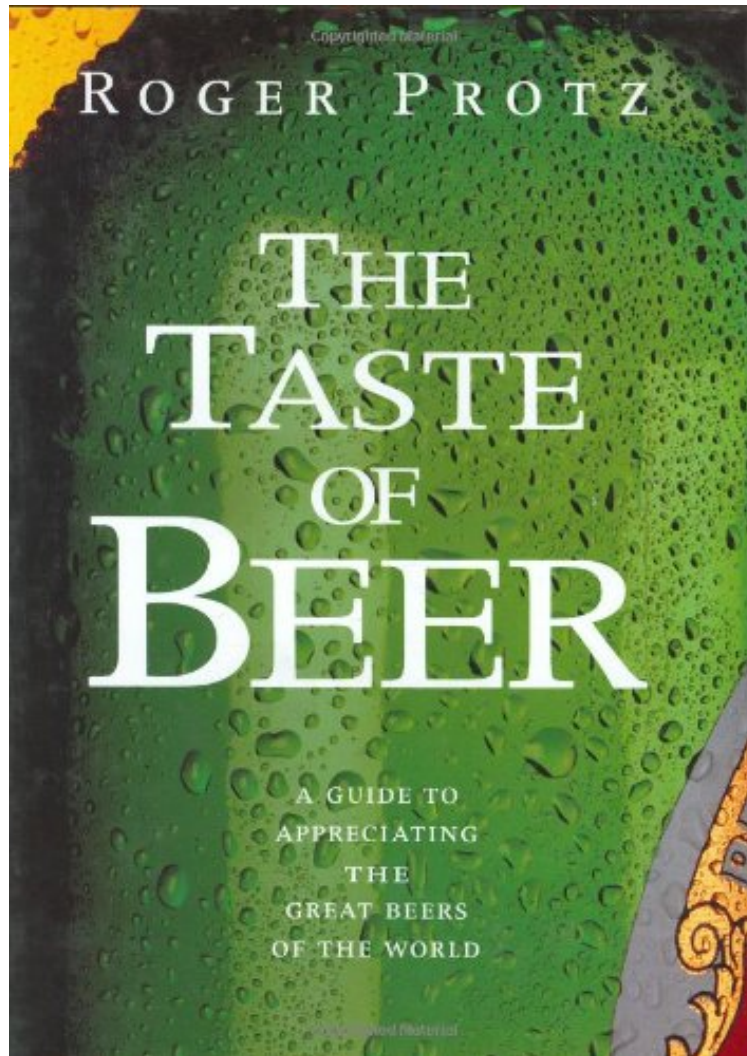


[E-BOOK] THE TASTE OF BEER: A GUIDE TO APPRECIATING THE GREAT BEERS OF THE WORLD

THE TASTE OF BEER: A GUIDE TO APPRECIATING THE GREAT BEERS OF THE WORLD

Roger Protz

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Roger Protz : THE TASTE OF BEER: A GUIDE TO APPRECIATING THE GREAT BEERS OF THE WORLD before purchasing it in order to gage whether or not it would be worth my time, and all praised THE TASTE OF BEER: A GUIDE TO APPRECIATING THE GREAT BEERS OF THE WORLD:

0 of 0 people found the following review helpful. Five StarsBy bordin4lifegood, as described0 of 0 people found the following review helpful. Five StarsBy chiefGood deal3 of 3 people found the following review helpful. A great appetizerBy Christoph ZierholzThis book should be a enjoyable read for any beer enthusiast as it is thorough in its

coverage of the topic, albeit at a broader level, and is very clear and entertaining. Whilst it the book may not appeal as much to readers who prefer more story-like narratives or require more infusions of humour to keep interested, to me it nevertheless covers it's chosen topic well enough to earn my four stars. Taste is difficult to qualify and impossible to quantify so most of us will collect many books on this topic anyway. This one will give you a great descriptions of the styles, how they are created and what to expect from the samples. At other times you will want to hone in on particular beers and for that other books (eg MJ's Ultimate Beer) will fit the bill. It's like having a beer - who wants to stop at just one... Cheers.

Porter, ale, stout, or lager, every beer has its own unique flavor, in much the same way as wine. Expand your knowledge of an international array of great beers without lifting a glass--although that is part of the pleasure! One of the world's leading beer writers unveils how brewers work, describing brewing methods and explaining how the basic ingredients--barley, hops, water, and yeast--combine to give each beer its individual character. At-a-glance information on the palate, aroma, and other characteristics of each is provided, as are the stories behind the beers. Extras: suggestions for organizing a beer tasting at home, recipes for cooking with beer, and over 400 photographs. A beer-lover's delight.