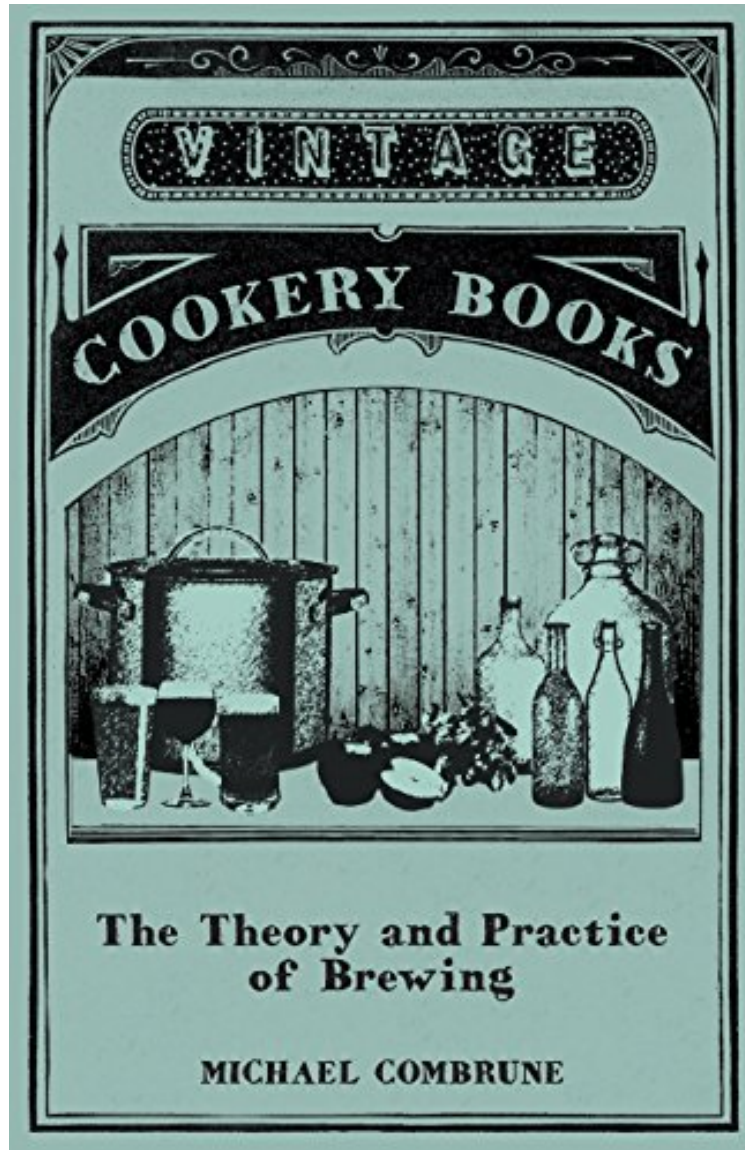


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# The Theory and Practice of Brewing

*Michael Combrune*

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to boot. I can see the appeal of a hard copy of a book like this; but if going for the eBook version, I'd recommend going with something that is free, like the Project Gutenberg rendition. 1 of 1 people found the following review helpful. Essential for the brewer By Timothy George Roettiger/Belgian Mare Brewery This book is an essential addition to the bookshelf of any serious brewer. What this book provides is brewing history that does not know it is history. By that I mean that the author is writing from the point of view of a serious practitioner of his craft communicating to a contemporary audience. This is much more useful than filtered and packaged history from a modern point of view. The reader is given a very precise description of the methods of brewing that were considered the most advanced at the time of publication (1804). From the start of the preface when the author speaks of how useful the new invention of the thermometer is, the reader is made aware that they are entering a different world. They enter a world where the understanding of biology and chemistry are radically different from that of the current world (ex: fire was believed to flow through pores in the kettle and infuse the water to make it boil). The astute reader will gain an appreciation of the limitations brewers of the time faced and a greater understanding of how and why brewing processes evolved toward today's techniques. Plus, more than a few ideas for experimentation. The language is a bit different from today's English so the reader will be faced with many archaic terms and spellings. Fortunately, the first chapter is a glossary. After that, head for the OED. To sum up: This is great history and food for experimentation for the adventurous brewer.

This book contains a classic guide to brewing, with information on ingredients, fermentation, malting, tools and equipment, and all other related aspects. Although old, this timeless volume includes information that will be of considerable utility to the modern reader with an interest in brewing, and would make for a fantastic addition to collections of allied literature. Contents include: "Explanation of Technical Terms", "Of Fire", "Of Air", "Of Water", "Of Menstruums of Dissolvents", "Of the Thermometer", "Of the Vine, its Fruits, and Juices", "Of Fermentation in General", "Of Artificial Fermentation", "Of the Nature of Barley", "Of Malting", "Of the Different Properties of Malt, and the number of its Fermentable Parts", et cetera. Many vintage books such as this are increasingly scarce and expensive. We are republishing this volume now in an affordable, modern edition complete with a specially commissioned new introduction on beer brewing.