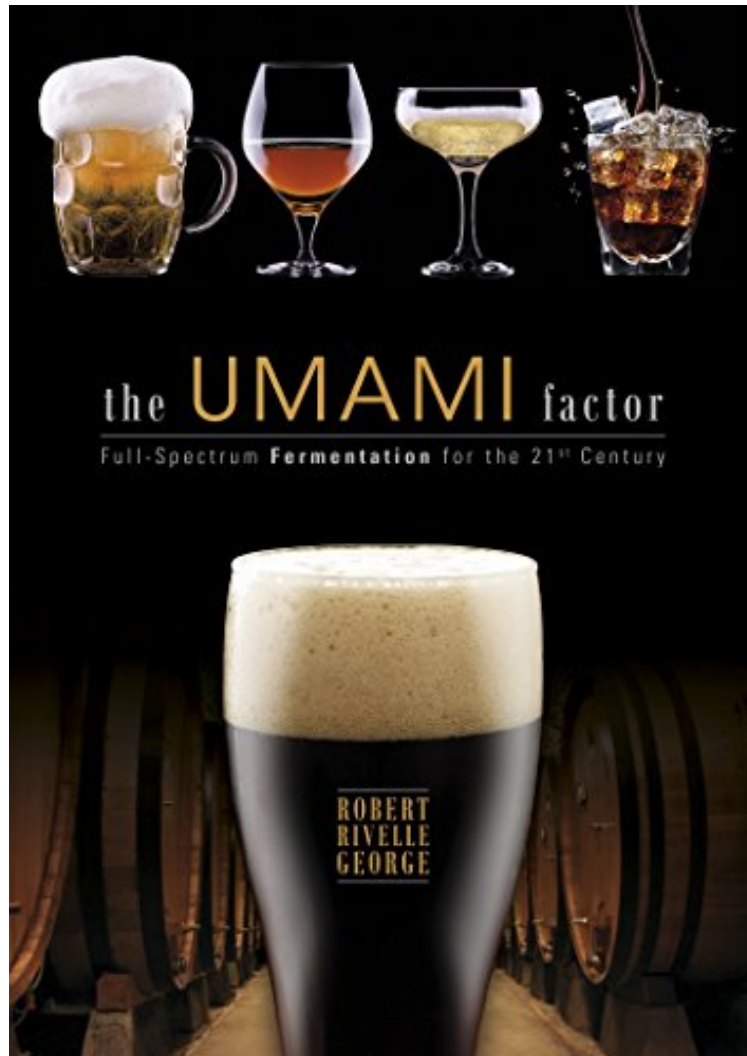


The Umami Factor: Full-Spectrum Fermentation for the 21st Century

Robert Rivelle George
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#1321824 in Books imusti 2015-05-20Original language:EnglishPDF # 1 10.20 x 1.10 x 7.20l, 2.68 #File Name: 0764348760272 pagesSchiffer Publishing | File size: 69.Mb

Robert Rivelle George : The Umami Factor: Full-Spectrum Fermentation for the 21st Century before purchasing it in order to gage whether or not it would be worth my time, and all praised The Umami Factor: Full-Spectrum Fermentation for the 21st Century:

0 of 0 people found the following review helpful. This Book is in the Pantheon of Brewing GreatnessBy TimothyYou will never find a better book for bringing your brewing to the next level. The author's recipes and advice for advanced fermentation brewing are fantastic, providing a much needed urge for complexity in the world of the "keep it simple, SMASH" beer mentality. The book covers all of the basics and leaves much room to discuss the science of umami

fermentation, giving you a really large swath of information. The writing is intelligent, clever, funny, and easy to process. This has been by far one of the best books I've read on the subject. 0 of 0 people found the following review helpful. Recommended to enhance your tasting experience expand your brewing. By Eric Wheeler In general, very informational and a lively read. The author includes a lot of info that was new to me, and I read a lot about homebrewing. He writes enthusiastically, the book does not read like a textbook. One thing he confused me with was an ingredient called "water crystals", which must be the English term for brewing salts? 0 of 0 people found the following review helpful. This book will ensure I will never be bored with my brewing career By Julia I read the Umami factor after getting into brewing about a year before. This book will ensure I will never be bored with my brewing career. I was impressed how the recipes and methods in this book could appeal to the novice brewer, or challenge even the most experienced. The Umami Factor is diverse indeed. Robert George will take a basic recipe to a whole new level, adding depth to it amongst an array of flavours. Fermentation really is a fascinating thing to me, a perfect blend between art and science. I am intrigued by the recipes for some of the worldly and ancient beverages in this book, with most of the more interesting ingredients being available at our local health food store. I realize I have barely dipped my toes into the brew waters of this hobby. Before reading this book, I don't think I had ever heard of the beer of the pharaohs—bouza. I may even have to try Robert's recipe for gruit, a medieval times ale, using a mixture of herbs rather than hops. In addition to the wonderful content of this book, every recipe contains a fascinating introduction with an overview and/or the history of that beverage. Brew it up and I am sure your taste buds will have learned something too. I know mine have. A highly recommended addition to the fermentation library.

You're about to be introduced to the umami factor: the secret to sensational custom-made beverages, including spirits, wine, beer, soft drinks, and more. Chances are you have never heard of umami, the taste impression created by certain amino acids in a food or beverage. This book reveals the wonders of umami to beginner and expert alike, starting off with a thorough understanding of full-spectrum fermentation theory, then dives into the various preparation techniques and shows how umami-producing ingredients create beverages with sensational balance and roundness on the palate, tongue, nose, and even throat. More than 75 recipes, sharp insight, and handy tips help both amateur and professional fermentation chefs conquer the next frontier in beverage science.

"Robert Rivelle George's *The Umami Factor* brings these recipe nuances to the exploring home brewer, while giving the strategy behind them a name: full-spectrum fermentation. George explores other fermented libations as well, including cider, wine, distilled spirits, and a handful of ethnic beverages. His recipes are as complex as the philosophical thinking used to label their mastery, and home brewers looking to take their hobby to the next level will be sure to find helpful guidance within the pages of this handsome volume." —J. Wilson, *Brewvana.net*

"*The Umami Factor: Full-spectrum Fermentation for the 21st Century* by award-winning brewer and vintner Robert Rivelle George takes a textbook approach to providing a comprehensive full-spectrum examination of the ins and outs of virtually every type of fermented beverage—including recipes and detailed instructions for making them. Ideal for the professional or amateur brewer, winemaker or distiller, the book includes a multitude of tables on topics such as types of hops, grains, adjuncts, yeast and cleaning and sanitizing products." —Las Vegas Food and Beverage Professional

"*The Umami Factor: Full-spectrum Fermentation for the 21st Century* takes on the task of instructing the aspiring or seasoned craftsperson in the secret to creating full-flavored, satisfying beverages at home, the way it was done for centuries. Robert Rivelle George's recipes are complex, for you can't create a complex flavor sensation without a complex recipe. But the book also suggests easy ways to improve even the most prosaic of concoctions. Beginner and expert alike can find very many ways to challenge themselves." —Nelson Star

Robert Rivelle George is a brewer's brewer. His mission is to save brewers from banality, from accepting the run of the mill. He strives to enlighten us about another level of excellence wherein the Japanese concept of Umami resides. These are the creations of a man who is a master of his craft. Read this book carefully and keep it by you. You will be a better brewer as a result.

—Norm Chapman, *Spencer Hill Cottage Brewery*

Robert Rivelle George's philosophic approach to brewing is more of a lifestyle than a hobby. The brewing world had not seen a book like this before, and won't for quite a while until the second edition comes out. The author has a sense of humor that leaves you laughing out loud. I read with the eyes of a novice, and the eyes of a scientist, and I'll certainly try the recipes, which sound delicious.

—Maarten Lammers, *Art of Brewing*

About the Author Robert Rivelle George is an award-winning brewer and vintner with more than 40 years of experience with the fermentation arts. Having built four home breweries over the years, Robert provides family and friends with a constant source of fermented delights.