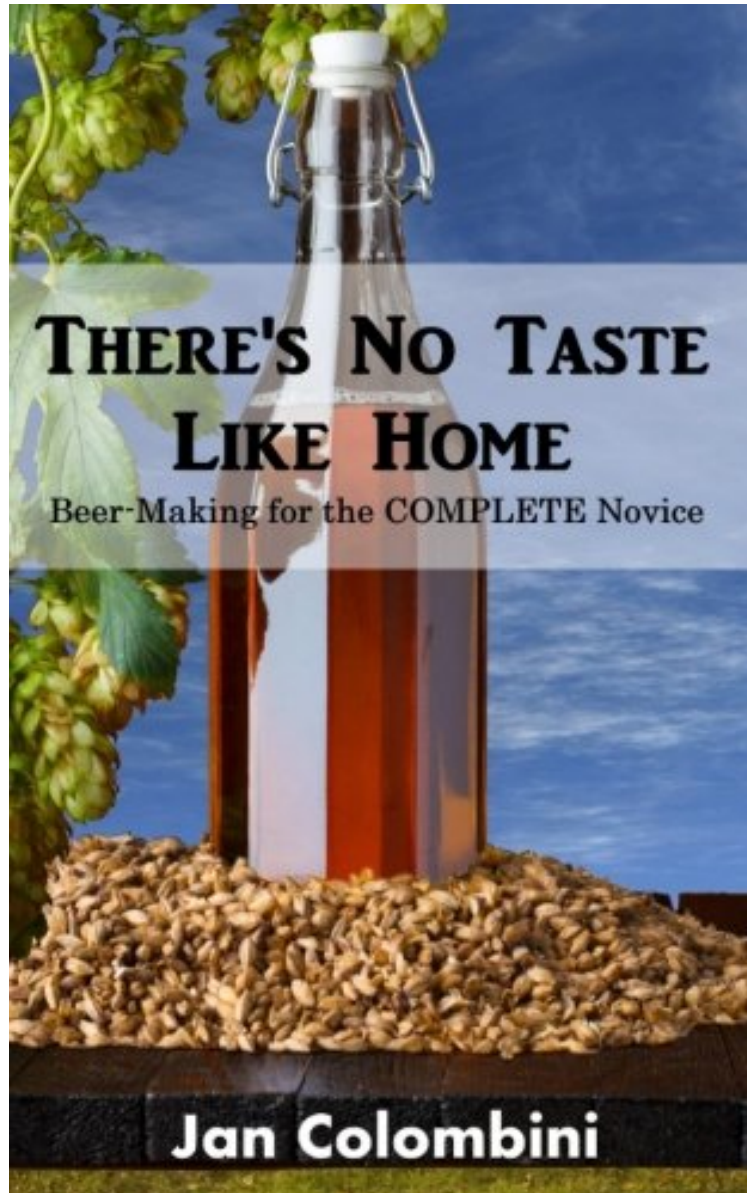


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## There's no taste like home: Beer-making for the complete novice

*Mr Jan Colombini*

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**Mr Jan Colombini : There's no taste like home: Beer-making for the complete novice** before purchasing it in order to gage whether or not it would be worth my time, and all praised There's no taste like home: Beer-making for the complete novice:

2 of 2 people found the following review helpful. Great for introducing people to beer makingBy Shala KerriganIf you

have an interest in beer making, and have never made beer before- if you've looked at supplies with confusion trying to figure out what you might need, this is a great introduction booklet. This starts with the history of beer making, the supplies you'll need and an overview of ingredients in an easy to read conversational tone. This reads very easily in clear language for the most part. There are some definite terms in it that are very English but the basic instructions are in American style volume units with approximate measurements in metric. I think the assumption is that either you're an American reading it, or that you are using an American kit to brew beer. He explains the pros and cons of various brewing styles concisely and why it's best to start with kits, work up to extracts, then finally trying grain brewing. If you are a novice, the clear language inspires confidence and you might even be infected with some of the authors excitement and enthusiasm. It is a booklet, not a full a book. An introduction without getting too complicated or technical. If you are beginning, start with this, then you'll want more in depth books as you get more involved. 3 of 4 people found the following review helpful. All the introduction that a true beginner needs to start brewing. By D. M. Cook. The only thing wrong with this eBook is the regular price of \$6.99. If this book were printed, it'd be about 5"X7" and it'd be about 30 pages, generously spaced. The first several pages, a history of beer, seem to be there just as filler just to bulk up the book. Other reviewers of this item are gushing a little too much; to the point of where I think they're friends/relatives of the author, or maybe the author him(herself). With praise such as "This book is a real gem." or "...it's very complete..." It's far from "complete" and it's not really a gem per se. This is a great book for someone that's never brewed that can be scared away by too many unfamiliar terms. Jan cuts to the chase quickly after the initial several pages on history and offers a refreshing complete step-by-step all-grain brewing process guide, indicating where the starting point would be if you were extract brewing instead and where complete kit brewing would start. Jan very succinctly breaks down the required equipment into groups of must-have, nice-to-have, and bonus-to-have. Also, the equipment (racking cane, mash tun, etc.) are simply and succinctly explained. It's nice that there's minimal fluff here. I've read a few books that just drone on incessantly, almost condescendingly. This book is very succinct but also very short. \$7 is a little pricey for a 10 minute read. This would make a great give-away pamphlet at home-brew supply stores to get folks excited. It'd even be worth a buck or two. However, for an eBook with no publishing or distribution cost, the regular price of \$6.99 just seems a bit high. This book would be sufficient for someone doing kit brewing for the first time. It's insufficient for first-time all-grain brewing, and even kit brewers would likely get second book with much much more info (what is a saison? what's a dubbel? a trippel?) by the time they brew their second or third batch. 1 of 2 people found the following review helpful. Look elsewhere if you're actually looking to brew. By Aaron Guck. Thankfully I downloaded this book when it was free. If I had spent money I'd be quite angry. Though to it's credit, this book really is for the novice. It goes into the general process of making beer in fairly clear terms. Problem is that it doesn't go in depth enough to actually help you brew beer. If you try to brew using this book only you'll have a lot of questions. If you're actually looking to brew, look to the book "How to Brew". The first chapter alone covers everything this book does and more clearly as well. Plus the rest of the book will go more in depth if you have a question. Can't recommend this book to any one unless it's free.

This book is a complete step by step beer brewing guide for total beginners. It assumes you have no previous knowledge, skills or equipment and will take you on a voyage of discovery through different techniques and arguments into how to brew the perfect pint! After reading this book you will be able to impress your friends with your newly acquired skills as a beer brewer, take them through the whole brewing process, commenting on different styles and impressing them by the taste of your final product - a fresh, tangy, amber delight!! ----- This book is also available in Spanish. Please see: La buena botella: Haciendo cerveza en casa ----- Disclaimer: This book is aimed at the total novice and gives instructions and best practices for kit brewing, if you are looking for information regarding all grain or extract brewing, you may need a more advanced book. ----- If you want to find out more about Jan, beer and his other hobbies, you can join his blog [janthebeermaker.com](http://janthebeermaker.com)