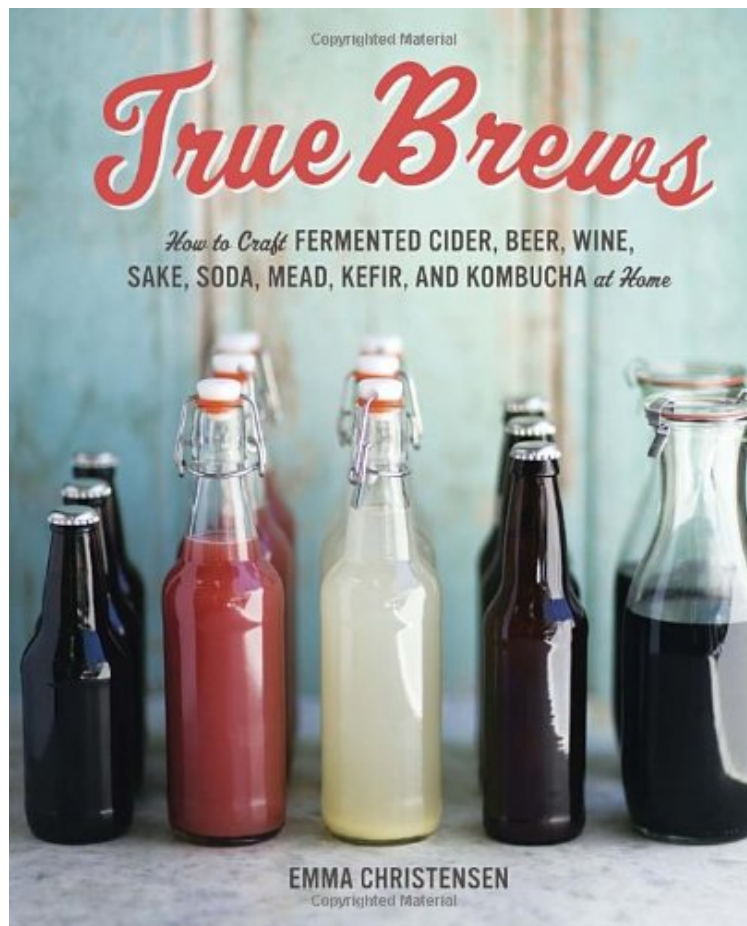


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True Brews: How to Craft Fermented Cider, Beer, Wine, Sake, Soda, Mead, Kefir, and Kombucha at Home

Emma Christensen

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Emma Christensen : True Brews: How to Craft Fermented Cider, Beer, Wine, Sake, Soda, Mead, Kefir, and Kombucha at Home before purchasing it in order to gauge whether or not it would be worth my time, and all praised True Brews: How to Craft Fermented Cider, Beer, Wine, Sake, Soda, Mead, Kefir, and Kombucha at Home:

30 of 31 people found the following review helpful. Brewing 101 By Cissa This is a very basic book on brewing a lot of different things. While we've brewed mead, beer, cider, and wine (not fruit wine), the clear recipes are handy even for these (except beer' we're pretty experienced with beer... although these recipes are for 100% mashed, and we've tended to use a mix of mash and extract). One of the nicest things about these recipes is their small scale. If one does not know what one is doing, it helps not to be trying it in 5-gallon sizes! Even the 100% mash beer would be possible for us in a 1-2 gallon size, though it's unwieldy at 5+ gallons. I am very interested in learning to make soda. I am also finding the

kefir and kombucha fascinating, because I think I could use some more probiotics in my diet and these recipes look tasty. I'm also intrigued by the fruit wines, especially in the smaller quantities described here. I've got some basic kefir started now, and am looking forward to exploring more of these very accessible brews. 95 of 96 people found the following review helpful. I just adore this book. By Pirate Jeni I bought this book primarily to make soda since I already make kefir at home and as far as kombucha goes.. I just can't with the SCOBY. It's too... gelatinous for me. Anyway, the very first thing I did was to make the watermelon mint soda. WORTH IT. Oh My Gawd. I'm hooked.. some of these methods are too involved for me, like the sake, but I'm very interested in brewing mead and hard lemonade. My favorite bit about this book is that everything is small batches. You get to dip your toe into brewing without a huge investment. My first batch of soda was made in the recommended washed out two liter bottle. Less than a dollar for champagne yeast, a watermelon and some mint from my garden and I was all set to make the best soda ever in the world. Emma gives you a basic recipe/method for each thing to make.. a Master recipe, if you will. I'm already dreaming of the different kinds of soda I can make with this new information. I'm also looking forward to making hard cider as soon as it's apple season. UPDATE: 02/08/14: Well, I have a SCOBY because someone sent me one... and let me tell you, it's totally awesome once you get past the "omg what is this?" factor. I have made the blackberry sage kombucha and it's totally one of my favorites. I've also made the pear water kefir.. DELISH. I'm currently working on the Sweet Mulled Cider.. I'm adding the yeast tomorrow.. it'll be a long wait but it will be ready in October. 3 of 3 people found the following review helpful. Good Entry-Level Recipe Book. By M. Davi I bought this book for a recently-initiated brewer who was interested in learning how to make sodas and some other alcohols and drinks. This book seems to be designed for the non-brewer, and the recipes looked like they were written to be made with kitchenware, so I don't think many or any brewing-specific tools are needed. I would not recommend this for an advanced brewer with a general knowledge of brewing and drink recipes, but it is a useful, accessible book with a true variety of introductory recipes. This book is a hardback with colored pictures and very aesthetically pleasing shots, I'd recommend this as a keepsake and as a useful recipe book.

This accessible home-brew guide for alcoholic and non-alcoholic fermented drinks, from Apartment Therapy: The Kitchen's Emma Christensen, offers a wide range of simple yet enticing recipes for Root Beer, Honey Green Tea Kombucha, Pear Cider, Gluten-Free Sorghum Ale, Blueberry-Lavender Mead, Gin Sake, Plum Wine, and more. You can make naturally fermented sodas, tend batches of kombucha, and brew your own beer in the smallest apartment kitchen with little more equipment than a soup pot, a plastic bucket, and a long-handled spoon. All you need is the know-how. That's where Emma Christensen comes in, distilling a wide variety of projects—from mead to kefir to sake—to their simplest forms, making the process fun and accessible for homebrewers. All fifty-plus recipes in True Brews stem from the same basic techniques and core equipment, so it's easy for you to experiment with your favorite flavors and add-ins once you grasp the fundamentals. Covering a tantalizing range of recipes, including Coconut Water Kefir, Root Beer, Honey Green Tea Kombucha, Pear Cider, Gluten-Free Pale Ale, Chai-Spiced Mead, Cloudy Cherry Sake, and Plum Wine, these fresh beverages make impressive homemade offerings for hostess gifts, happy hours, and thirsty friends alike.

.com Featured Recipe from True Brews Ginger Ale