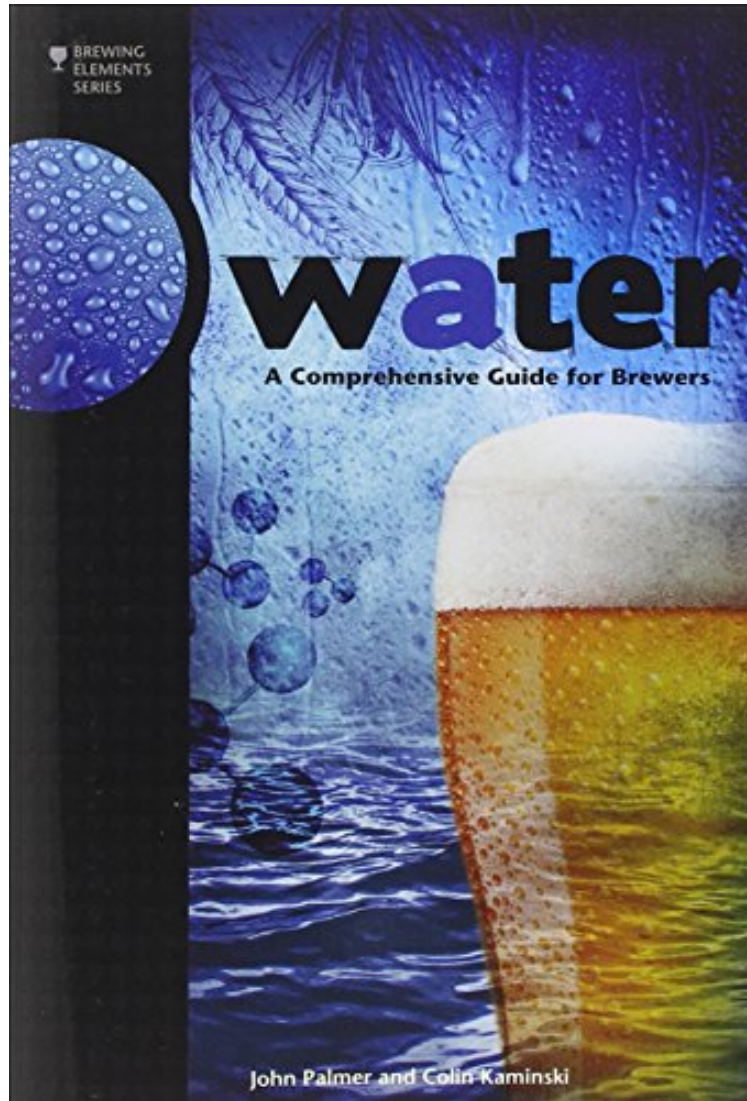


(Download) Water: A Comprehensive Guide for Brewers (Brewing Elements)

Water: A Comprehensive Guide for Brewers (Brewing Elements)

John Palmer, Colin Kaminski
*ebooks | Download PDF | *ePub | DOC | audiobook*



DOWNLOAD



+

READ ONLINE

#20677 in Books Brewers Publications'), manufacturer (Merchant: 'HomeBrew4Less.com 2013-10-07Original language:EnglishPDF # 1 8.78 x .79 x 6.00l, 2.19 #File Name: 0937381993300 pagesBrewers Publications | File size: 74.Mb

John Palmer, Colin Kaminski : Water: A Comprehensive Guide for Brewers (Brewing Elements) before purchasing it in order to gage whether or not it would be worth my time, and all praised Water: A Comprehensive Guide for Brewers (Brewing Elements):

0 of 0 people found the following review helpful. Not for a hombrewerBy LuisI enjoy reading about the chemistry of brewing so this book was very good, but this is a lot of information for a homebrewer. This book is targeted more at the large scale brewery. He delves deep into the math of calculating RA and gives examples of how you would adjust

the alkalinity using various different sources of water. Even goes into how to treat your water. This is fine if you are a 7bbl brewery and you need to figure out how to adjust your water to brew many of styles of beer. However, if a homebrewer has water that is not suited to a particular style then they have the option simply filling jugs with RO water and adding salts. And a homebrewer can learn about basic water chemistry and how to identify if his water is suitable from a good water chem primer available for free on many brewing sites. BruN water has a good one. If you are going into large scale brewing and are stuck with a single source then get this book. If you are still brewing under 1bbl then don't bother unless you are weird like me and like counting moles. 4 of 4 people found the following review helpful. the beer I've brewed since learning how to manipulate my water profiles has been outstanding and without a doubt better than any. By C Shane Lambert Chemistry was never my strong suit, so I found this a bit of a technical challenge and it took me longer than usual to read and understand. Regardless, the beer I've brewed since learning how to manipulate my water profiles has been outstanding and without a doubt better than anything I brewed before reading this book. Get it. Study it. Brew great beer. 2 of 2 people found the following review helpful. Fantastic book for all brewers. Pay more attention to your water! By McKay Ferrell This is a great book for home brewers and mid-level professionals without any formal brewing education. You will have to brush up on some chem to get the most of it, but if you have a basic understanding of inorganic, or organic chem, this should be an easy read for you. Basically, most brewers put most of their attention on the grain bill and hop profile, but spend little time focusing on water which makes up the majority of the beer. The compounds in your water have a major and lasting effect on your final product, so understanding what you are working with and how to modify it is quintessential to making a great (not just good) end product. I also like that the book talks about how the impact of cleaning equipment and other brewery processes with different types of water and how to correct the water for each application. The competitive brewer in me wanted to keep this book secret, but the community spirited "true brewer" in me wants everyone who makes beer to do it better. That latter obviously won out since I am suggesting the book. Do yourself a favor and pick it up. It's a steal at the ~\$13 price I paid for it.

Water is arguably the most critical and least understood of the foundation elements in brewing beer. *Water: A Comprehensive Guide for Brewers*, third in Brewers Publications's Brewing Elements series, takes the mystery out of water's role in the brewing process. The book leads brewers through the chemistry and treatment of brewing water, from an overview of water sources, to adjusting water for different beer styles, and different brewery processes, to wastewater treatment. The discussions include how to read water reports, understanding flavor contributions, residual alkalinity, malt acidity, and mash pH.

"If you don't get the water right, neither will you succeed with the beer. Water is a precious commodity, from its availability, through its quality, right to its departure down the drain. It demands respect and that is precisely what it receives in this book, which is packed with valuable information, calculations and lines for brewers large and small." -- Charles Bamforth, Professor of Malting Brewing Sciences, University of California "In addition to extracting nuggets from the literature, the authors have drawn on the knowledge of experienced brewers ... and those who have developed software for doing some of the complex calculations and experiments. With such a breadth of sources, this book will either answer your brewing water questions or have you well on the way to those answers." -- From the Foreword by A J deLange, Water Researcher/Homebrewer "I have worked with water my entire engineering career and I know the intricacies of typical water treatment and utilisation. Brewing water needs are a unique aspect that have received little research or explanation in the past. This book assembles a wide variety of information focused on the specialised water needs in brewing and makes it accessible to all brewers. The treatment of brewing water can be as simple or complicated as a brewer wants to make it, but any brewer will find things in this book that can make their beer better." -- Martin Brungard, Water Resource Engineer/Homebrewer About the Author John Palmer is the best-selling author of *How to Brew*, and the co-author of *Brewing Classic Styles*. He is also the co-host the popular brewing podcast, *Brew Strong*. John is a metallurgical engineer by trade, and is intrigued by the processes of brewing from an engineer's point of view, including malting, mashing, water chemistry, lautering, clarity, color, and foam retention. John was born in Midland, MI and currently resides in California. Colin Kaminski's brewing career started as the product designer at Beer, Beer and More Beer, designing more than 180 products including the Peltier cooled conical fermentor. Colin has written on a variety of topics including lutherie, holography, solar astronomy and beer. He has been the Master Brewer at Downtown Joers's Brewery since 2003. Colin resides in California