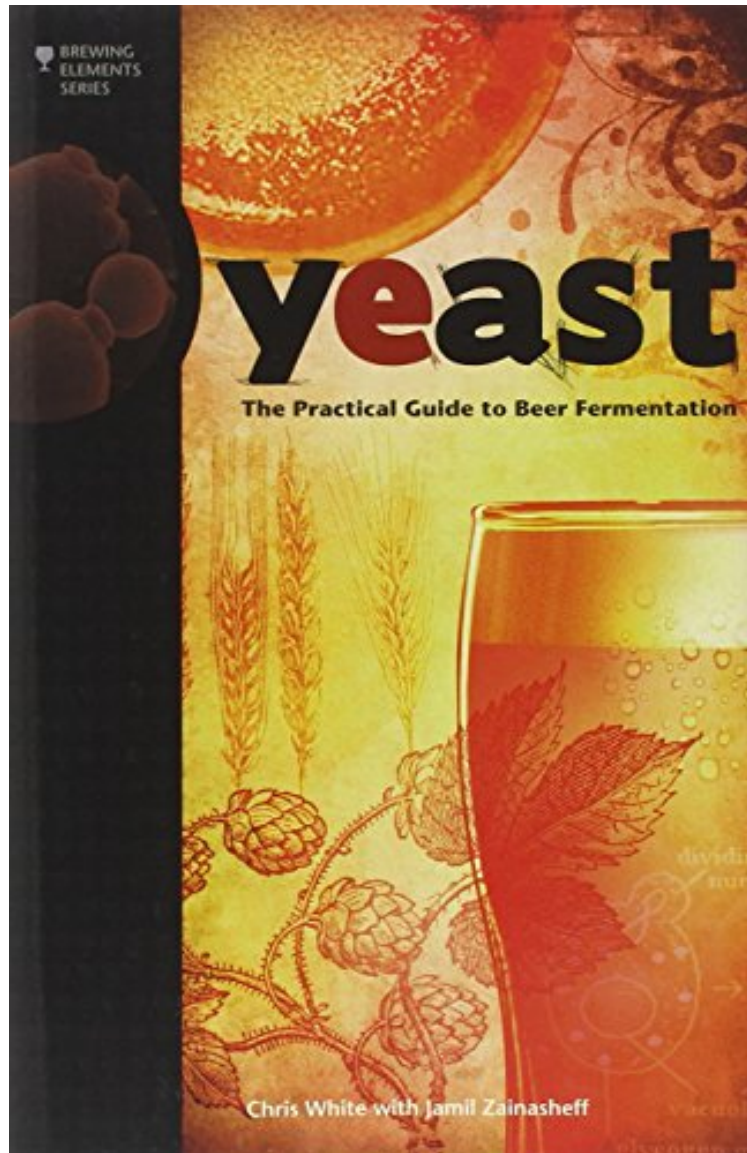


(Get free) Yeast: The Practical Guide to Beer Fermentation (Brewing Elements)

Yeast: The Practical Guide to Beer Fermentation (Brewing Elements)

Chris White, Jamil Zainasheff
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Chris White, Jamil Zainasheff : Yeast: The Practical Guide to Beer Fermentation (Brewing Elements) before purchasing it in order to gage whether or not it would be worth my time, and all praised Yeast: The Practical Guide to Beer Fermentation (Brewing Elements):

16 of 17 people found the following review helpful. Excellent Reference to "Cold Side" of HomebrewingBy G.

MesickI was put off by some of the early reviewers of this book, who didn't find it as useful as they had hoped. And, perhaps partly because they had lowered my expectations--but mostly because of what I read in this book--I am overjoyed with what I found. This book divides brewing into two parts: the brew day, which it calls the "hot side" (which it does not really cover), and what happens after you boil your wort, which it calls the "cold side." This is what the book focuses on. It's about yeast, sure: what they are, how they work, what happens to them under various conditions. But it's really about fermentation, this cold side: the way we control those various conditions to get yeast to do something we want them to do: make great beer. And in its focus, White and Zainasheff hammer home the need for repeatability--same amount of yeast, same temperature, etc. I think they are on to something. And if you suspect that your beer could stand some time and attention spent on this cold side of brewing, there is a wealth of knowledge here. For example, if you had to brew all your beers with just one yeast, what would it be? Two? Three? etc. How many yeast varieties should you try to maintain (based on how often you brew)? This book treats the reader seriously. That means whether you are doing 5 gallons at a time with malt extract or running a microbrewery, the assumption is you want to make the best beer possible--and that fermentation control is key. I did have to smile at the chapter title "Your Own Yeast Lab Made Easy." And yet, for all the high-tech possibilities mentioned that might make your head spin and your wallet empty, there were many simple, free approaches to controlling and measuring your beer. And I think that chapter title captures the spirit of the book--first, to encourage you to think more scientifically about your beer (by which I mean "systemically," where you brew with intention)--which can be a bit off-putting if you think of yourself as a free spirit, creative type; second, that it is as "easy" as you want it to be. Take notes. Sniff. Taste. Do it again. Do you need this book to brew award-winning beer? No. You just need a way to put the right amount of yeast in your wort and hold it at the right temperature(s) for the duration of fermentation--every time. If you are convinced, put this money toward a few flasks and a stir plate, a temperature controller, a fermentation chamber, and a way to heat or cool your beer as it ferments--and hold it to within 1 degree F of your target. But if you aren't convinced, this book might give you the information and knowledge, and allow you to benefit from the experience of these gentlemen. 1 of 1 people found the following review helpful. If you really want to understand brewing

By kamel maude
The information in this book is invaluable, whether you are just starting out as a home brewer, or have years of experience. After brewing for almost 7 years - mostly reading articles from popular brew magazines, collecting information from online forums, watching youtube videos, I would greatly urge you to pick up a copy of this book. Whether it provides too much information or not, is up to you to determine, but even if the knowledge goes on unused, I'd imagine everyone would love to have an idea of what really goes on in brewing chemistry. I would strongly recommend all the books in this series for anyone who is serious about brewing beer. The book was particularly enjoyable to me because of the mix of science (biological and chemistry) with real scenarios, while still written in a language that anyone can comprehend. Cheers!

0 of 0 people found the following review helpful. Essential Knowledge For Intermediate/Advanced Brewers

By S. Barsalou
This is a fantastic booking for home brewers or smaller breweries owners looking to learn more about the contributions yeast play in the fermentation of beer, how improve your fermentation with better yeast handling and pitching, and coverage on how to setup your own lab for propagation and testing of yeast. The book is well written and easy to understand for somebody that does not have a background in microbiology. I found this book to be much more informative than the Hops book and much easier to follow then the Water book.

Yeast: The Practical Guide to Beer Fermentation is a resource for brewers of all experience levels. The authors adeptly cover yeast selection, storage and handling of yeast cultures, how to culture yeast and the art of rinsing/washing yeast cultures. Sections on how to set up a yeast lab, the basics of fermentation science and how it affects your beer, plus step by step procedures, equipment lists and a guide to troubleshooting are included.