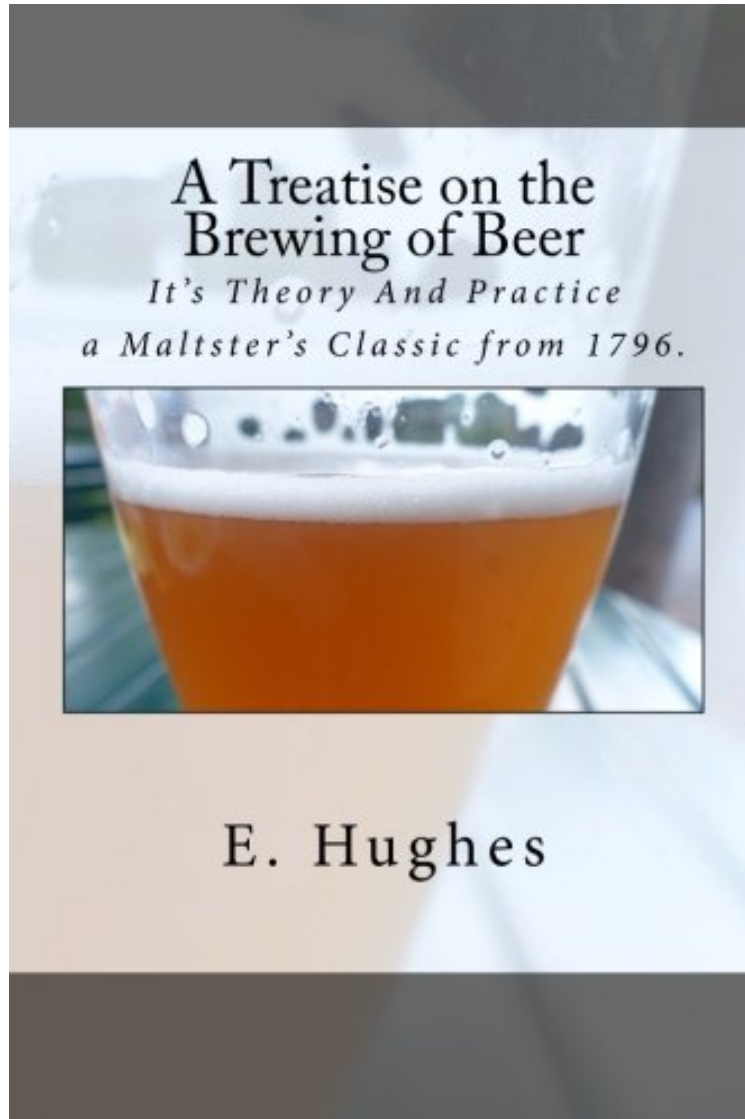


A Treatise on the Brewing of Beer

E. Hughes

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E. Hughes : A Treatise on the Brewing of Beer before purchasing it in order to gage whether or not it would be worth my time, and all praised A Treatise on the Brewing of Beer:

13 of 13 people found the following review helpful. As an 1800's plantation owner I loved it! By carmexI found a sweetwater aquifer in the farthest tobacco field. I immediately had my best man arrange for it to be tapped and used for the brewing of beer. This should greatly reduce the expenses I have incurred when arranging holiday festivities, not to mention provide a productive avenue to occupy any layabouts and shiftless workers under my employ. While they

may not excel at harvesting crops, it seems they always have plenty of enthusiasm when the result of their labor is a drunken stupor. I hope the cooper finishes my order for beer works before harvest season is over. Most Humbly Yours, Crenshaw Featherbottom

3 of 3 people found the following review helpful. Read with a Historical Perspective By Golf Nut

As an avid home brewer, an engineer, and committed technical researcher of beer chemistry and process I found it an interesting read. At the time period this was written there was little to no technical documentation available to the author. The observations with respect to basic malting and hop harvesting are pretty actionable and reasonable. The common lack of understanding about yeast, which in the era would have been near zero, proves malt, water and hops just want to be -- which explains the historical quote that God loves us for he gave us beer. That said, It is interesting and understandable that beer quality varied so widely from the process description provided. The read is extremely quick and must be the intent that you want to understand what the common practical knowledge of brewing was then, Thankfully so much research has been accomplished, published and shared so the common home brewer can make a high quality beer today.

1 of 1 people found the following review helpful. Great Short Read on Historical Brewing Practices By Reverend J1A

A short read, but definitely an interesting look into the history of brewing. Brewing near the turn of the 19th century was actually more advanced than I had imagined. Obviously, some of the process, diagnosis, and cures are bad, but I have a much better respect for historical beer than before. If you listen to some people, all old beers would have been sour due to infection and flat, etc.

Itsquo;s Theory And Practice ndash; a Maltstersquo;s Classic from 1796 ndash; a detailed and comprehensive discussion on the selection of malts and hops, the cleaning of equipment and barrels, and finally the production and qualities of beers. Idquo;In this work will be found some profitable and necessary directions to maltsters. Improvements in the brew house, and brewing utensils. Showing the cause what makes hard and sour beer. Directions for preventing beer from become sour or foxed, even if brewed in the warmest season. Also directions in what state to cleanse the beer, so as to have it fine without using any art or device whatsoever; and for the management of the beer in the cellar. The different experiments are from twenty years practice.rdquo; -International Brewers' Journal, Volume 34, 1898 Idquo;Before I presumed to offer this small treatise to the public, the different modes and methods, here recommended, I have proved by different experiments, which I flatter myself will be found of utility, particularly to private families, especially farmers, because their servants have very little knowledge of brewing, their time being so much employed in other business, and so frequently are they changing their employ that they are rendered incapable of being competent in brewing. I do not presume to dictate to those who are proficients; but it must be acknowledge that good malt is frequently marred in brewing by persons who have very little or no knowledge of brewing, and I flatter myself that by a perusal of this treatise it will enable them to be more competent in making the best of the malt entrusted to their care, to the greater satisfaction and benefit of their employers. Waters having a great predominance in brewing, I have given directions in the choice and improvement of them. The improvements in the brewing utensils will be attended with some expense, but the utility arising therefrom will soon make amends. Idquo;I have taken the liberty to admonish the retailer of common brewer's beer, because, from their inattention in managing the beer after it comes into their stock or possession, the blame, if any, is imputed to the brewer but I am fully convinced to the contrary, from the almost daily practice of the common brewer, and their malt being of the first quality, as country brewers generally make their own malt, and that from the best barley, together with the convenience of their utensils, enables them to have the advantage of most private families that brew their own beer; therefore it principally depends on the conduct of the publican as to the quality of the beer, after it comes into his stock, or possession. Idquo;I have taken the liberty to give some directions in the choice of malt, not that I mean to challenge the maltster, or give him directions in the management of his corn, except in the drying. I presume if malt is not attended to on the kiln and perfectly sound dried, it never will produce good and wholesome beer.rdquo; -E. HUGHES, Sep. 3, 1796