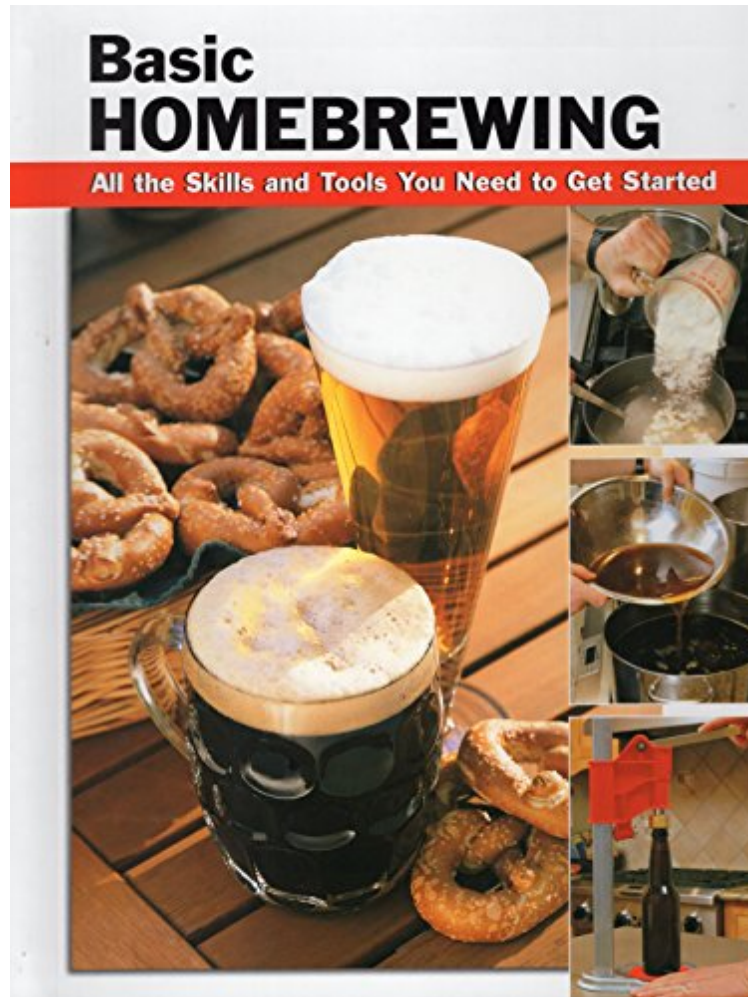


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## Basic Homebrewing: All the Skills and Tools You Need to Get Started (How To Basics)

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people will want to purchase a second book to increase their knowledge and variety.

A full-color introduction to beer brewing, complete with recipes, including: Paradise Pale Ale, Old Bald Fart Barley Wine, Old Country Lager, Moo-Juice Milk Stout. Whether you'd like to start your own brewpub someday or are just looking for an alternative to bland, mass-produced beer, Basic Homebrewing is the perfect way to learn the fundamentals of home fermentation. Illustrated throughout in full color and structured around a series of increasingly complex recipes, the book teaches essential techniques through clear, step-by-step instruction, revealing a process that is equal parts science and art--you'll familiarize yourself with both the technology that makes brewing possible as well as the malts, hops, and additives that give a beer its flavor. By the end, you'll have the tools you need to start experimenting on your own and coming up with new concoctions. Best of all, you'll never have to touch another cheap, watery beer again.

About the Author Jim Parker has worked as a pub owner, brewer, brewpub manager, "brewspaper" publisher, and newspaper beer columnist, and he is a former director of the American Homebrewers Association. He is currently editor-in-chief of Zymurgy and The New Brewer, two magazines published by the Brewers Association in Boulder, Colorado. Jim lives in Gresham, Oregon. James Collins is a photographer and graphic designer living in State College, Pennsylvania.