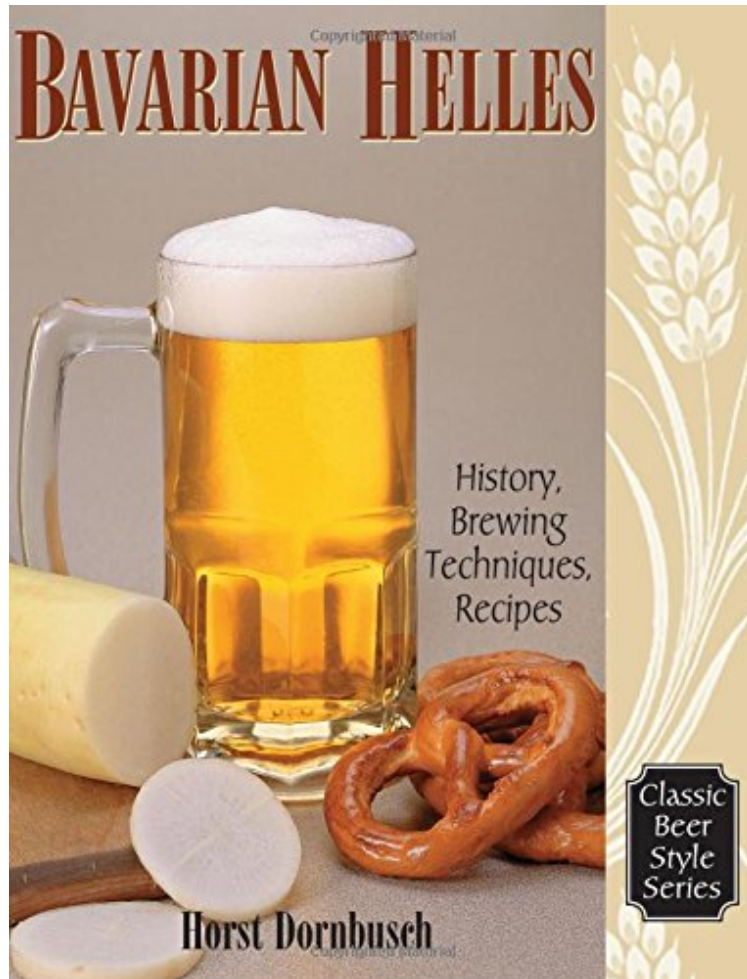


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## Bavarian Helles: History, Brewing Techniques, Recipes (Classic Beer Style)

*Horst D. Dornbusch*

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2 of 2 people found the following review helpful. Just FineBy DavidAgain as I wrote on Vienna Marzen Oktoberfest, I'd highly recommend New Brewing Lager Beer by Greg Noonan for a more indepth understanding of how to produce this style.These books are more of a contextual on the history parameters of the style, while it gives a few recipes they are on par with Papazian recipes.The truth is, most of the best examples of this style are simply not available in the US, making the techniques that much harder to come by.1 of 1 people found the following review helpful. More than a helles resource. A practical guide to the technical and traditional german way of brewing.By Marco AntonioVery great

resource of information about Helles. The history chapter is very exciting and gives you a knowledge invaluable about helles' origin and culture. This book is about more than helles, the author explain a lot of technical stuff involved in the brewing process not only for the bavarian lager, but beer at all. 1 of 1 people found the following review helpful. A thorough exploration of helles beers - history, technique ...By Sam HenleyA thorough exploration of helles beers - history, technique, recipes (home brew and large scale).If you've grown tired of the higher and higher IBU and over-hopped IPAs that are so en vogue, try a proper helles. A balance of malt and bitterness which shows the real skills of a brewer.

Helles was first created in Munich n 1894, it is perhaps the most delicate beer imaginable.

From the Back CoverHelles, German for light -- as in color, not calories or alcohol content -- is the Bavarian quaffing beer and official beerhall lager of Munich's famous Hofbrauhaus. A page-turning guide through Bavaria with stories of royalty, dynasties, and helles seekers fill the pages. Beer enthusiasts and brewers interested in learning more about the dazzling helles will treasure this book. Written by a man who knows all about it, Horst Dornbusch covers the exact step-by-step brewing methods to achieve the necessary perfection of a helles.