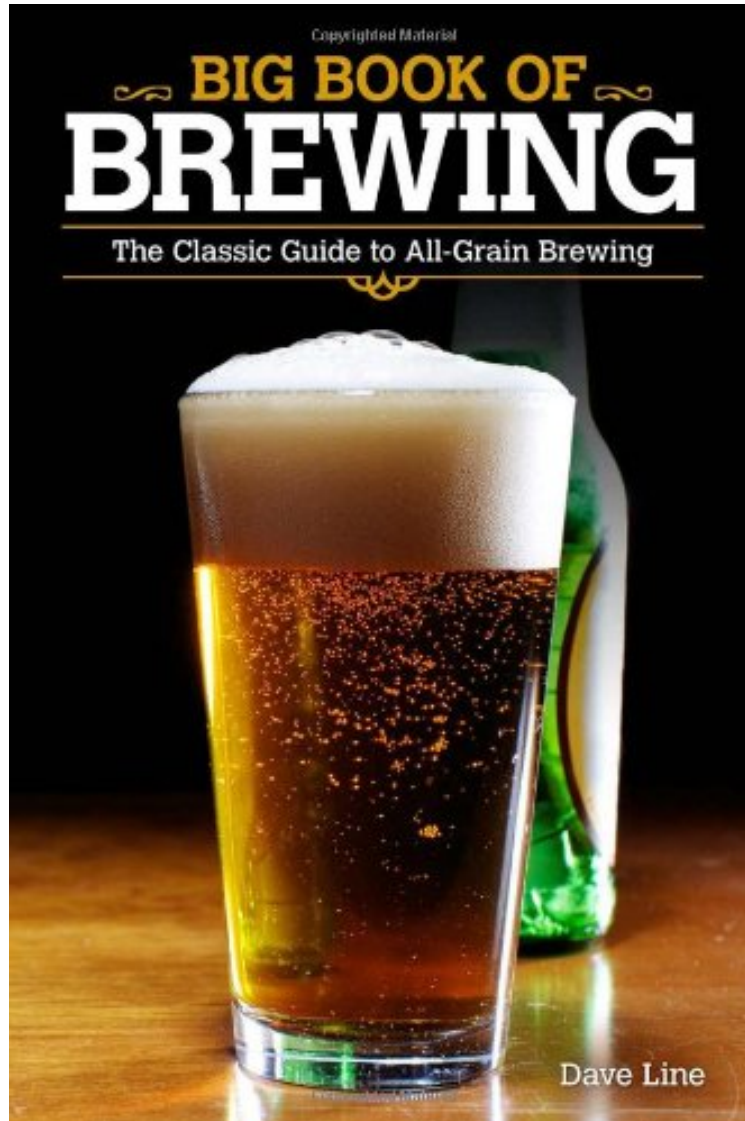


(Ebook pdf) Big Book of Brewing: The Classic Guide to All-Grain Brewing

Big Book of Brewing: The Classic Guide to All-Grain Brewing

Dave Line

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Dave Line : Big Book of Brewing: The Classic Guide to All-Grain Brewing before purchasing it in order to gage whether or not it would be worth my time, and all praised Big Book of Brewing: The Classic Guide to All-Grain Brewing:

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Anyone who is interested in home brewing, but never knew where to start, needs this book. Author's overall expertise and unique process of mashing makes the at-home brewing process very simple and easy to learn. Brewing your own beer is easier than you think with the simple "mashing" technique that produces the finest flavored beers, ales, stouts, and lagers.

About the AuthorDave Line was a British beer author. An electrical engineer by profession, he is regarded as a pioneer in homebrewing as a pioneer in homebrewing during the 1970s because at the time homebrewing as a hobby was in its infancy. He was a regular contributor to Amateur Winemaker, and in a decade, probably had more recipes published than anyone else. He passed away in 1979 at the age of 37.