

(Download ebook) Big Book of Brewing

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Dave Line

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Dave Line : Big Book of Brewing before purchasing it in order to gauge whether or not it would be worth my time, and all praised Big Book of Brewing:

4 of 4 people found the following review helpful. Should be part of any brewing library! By William Deans I read a review on David Line's book, "Brewing Beers Like Those You Buy". I felt the review was so wrong that I wrote the following: Dave Line wrote two great books, "The Big Book of Brewing" and this book. This book was a recipe book, not a guide. It's great to see how he approached brewing each beer. I have been brewing full mash brewing since 1980. I usually brew bitter and pale ales. This book is a constant reference. Other than the discontinued use of Sodium metabisulphite for sterilization, I'm not sure how "Homebrewing has evolved so much since then"? His Big Book of Brewing was written in 1974 and the recipe book in 1978. The making great beer has not changed since then. The full mash process has been the same for hundreds of years. Both books are great reference books and should be part of any brewing library. 0 of 1 people found the following review helpful. A must, but a bit dated. By Kuffermann Please do not listen to the critic of the book who calls it "A sad Anachronism". Although there may be some truth to the title, the content of his critique is silly! Although I do not own one, Bruheat Boilers can indeed be bought! This book is a must for every advanced homebrewer and contains a wealth of information, including things I didn't know and never read in other more modern brew books. However, the book is by no means complete, uses methods and equipment which are out-dated and much more difficult than those used today AND is certainly not for the beginner! For the beginner, the best book I have come across is the Joy of Brewing by Papazian. Granted the edition I recently bought was published in 1982, Dave Line was a true homebrew pioneer who should not be forgotten. This book should be taken from what it

is and not followed to the letter (as Americans tend to do!) If you read carefully with a highlighter marker, you can come across some excellent information. 1 of 1 people found the following review helpful. An excellent book, but a sad anachronism
By Brian Connors
The main problem with this book is that Dave Line died in 1978 and never had the chance to see it adopted as one of the early texts of homebrewing in both the UK and the US, so it has never been updated since its original 1974 release. That's a shame -- the technique is solid, and the brewing information, though somewhat UK-centric, is good. That said, it's only a book for the historically-minded and the extremely patient. Much of the equipment described (polyethylene bulk-wine squares converted to fermenters, Bruheat boilers, and the like) are largely available in the UK only and are unavailable to the average US brewer, and the weights and measures are British Imperial measurements (i.e. 4.5L gallons and 20oz pints), so you'll need to pay very close attention to the conversion tables (unless, of course, [...]). That said, the recipes represent what was fashionable in English pubs in the 1970s, and this was one of the first books to seriously approach the matter of full-mash brewing for the homebrewer, as well as issues like cask-conditioning. If you're the sort of person who is into antiquarian recipes, this is a pretty good book to have around. However, if you're interested in Line's less dated work, check out *Brewing Beers Like Those You Buy* (which you should get anyway); it has the same measurement issues, but it is far less confined to its time than this book.

This classic book is for any really enthusiastic and ambitious home brewer - the person who wants to brew high quality 'true' beers that were long thought beyond the ability of the amateur. It brings to beginners and experts alike a simple method of 'mashing' for producing the finest flavoured beers, real ales, stouts and lagers from all-grain ingredients. It is the most advanced and comprehensive guide to mashing and brewing.

About the Author
Dave Line was a British beer authority. An electrical engineer by profession, he is regarded as a pioneer in home brewing during the 1970s because at the time home brewing as a hobby was in its infancy. At the time of his death in 1979 he was 37, living in Southampton, was married and had a son. In 1963 it had become free to homebrew in the UK, previously requiring an annual 5 shilling licence, but would not yet become legal in the U.S. until President Jimmy Carter signed a bill into law in 1978 legalizing it. People wanted to brew beer that matched the quality of shop-bought beer. In this, his first book *The Big Book of Brewing*, Dave Line helped people to begin to reach the quality they were looking for, by using ingredients and processes that were used in breweries, with simple homebrewing equipment. At the time people were not getting satisfactory results, because they were using substandard ingredients, low quality syrups or beer kits, baker's yeast, and were not technically informed in the processes of brewing. He advocated the use of proper brewer's yeast, whole-grain barley malts, whole hops, and even went into simple analysis and comparison of the chemistry of water used for brewing different beers, and rudimentary water treatment. He also encouraged sterilisation and proper cleaning of equipment. He was a regular contributor to *The Amateur Winemaker* magazine, and in a decade, probably had more recipes published than anyone else.