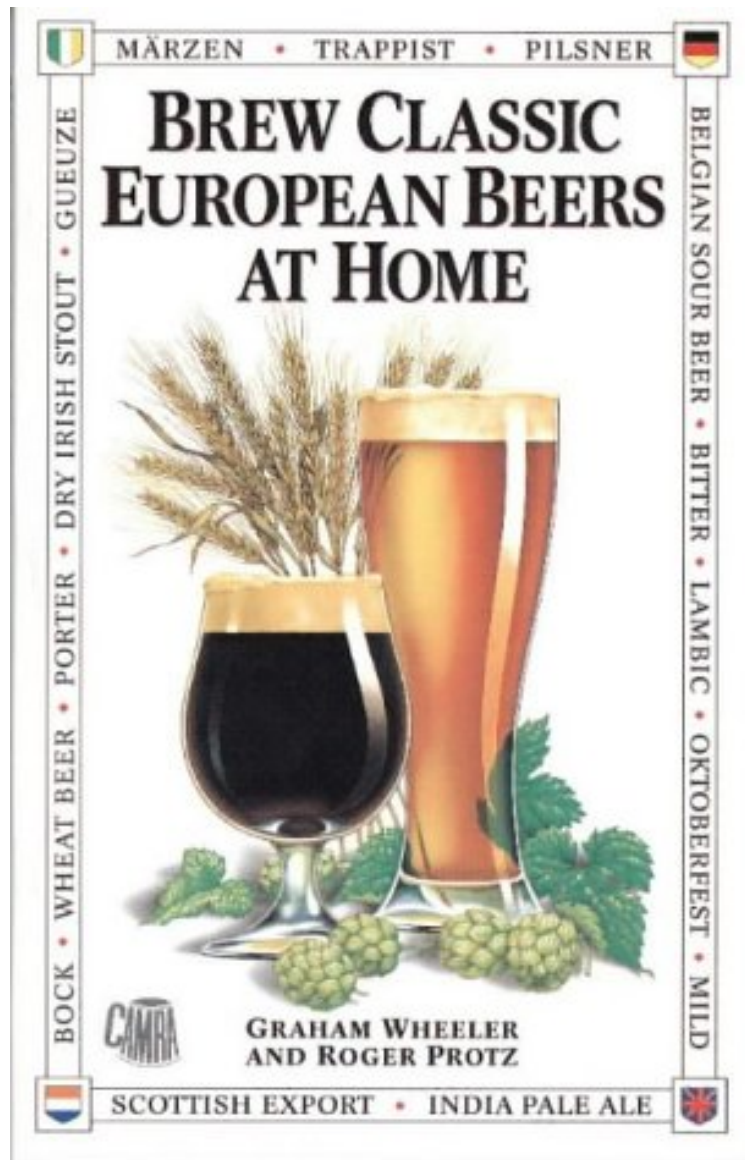


(Read and download) Brew Classic European Beers at Home

Brew Classic European Beers at Home

Graham Wheeler, Roger Protz
audiobook | *ebooks | Download PDF | ePub | DOC



DOWNLOAD



+

READ ONLINE

#2464796 in Books G. W. Kent, Inc. 1999-10-28 Original language: English PDF # 1 .48 x 5.47 x 8.431, #File Name: 1887167021189 pages | File size: 42.Mb

Graham Wheeler, Roger Protz : Brew Classic European Beers at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Brew Classic European Beers at Home:

0 of 0 people found the following review helpful. My main disappointment with the recipes is in the yeast recommendations By Martin Perhaps I was expecting too much when I saw the title Brew Classic European Beers at home. I have only done a few recipes from the doing Lagers section of the book so can't speak for the other sections. At first I was thinking that I would end up with somewhat of a clone of some of these famous lagers, but the author

does say in the introduction that not to expect a duplicate of these well known brews. I wish this had been stipulated in the writeup on the website so I could know it when purchased. My main disappointment with the recipes is in the yeast recommendations. There really aren't any other than top fermenting or bottom fermenting. I feel lagers, especially German Lagers, get their unique maltiness and character from a particular yeast strain (ie. Bock, Oktoberfest/Mauml;zen, Munich lager, Old Bavarian, etc.)... I wish the author had made at least some attempt to recommend a style or strain of yeast for a particular Classic recipe that would have made the book totally enjoyable. Don't get me wrong, I came up with a couple of decent lagers, but not even close to the style I had hoped. Perhaps this will be taken as a recommendation for an update to the book, should one come out. 0 of 0 people found the following review helpful. Great book with verified formulas. By R. T. Gregg I have seen this before but it has been out of print for some time. I am thrilled to have a copy. I just pitched the Pilsner Urquell clone not more than 5 minutes ago. Bitburger formula is awesome. Planning to mash the Lowenbrau formula later today. 4 of 4 people found the following review helpful. Very useful, especially for advanced full-mash brewers. By A Customer I was pleasantly surprised by this book, as the author not only presents a great many recipes, but also includes a very good discussion of brewing techniques (after saying that to do so would be redundant!) I found his discussion of mashing techniques to be one of the more organized I have read in a homebrewers manual. He is also upbeat about the possibility of culturing yeasts from such Belgian beers as Orval and Chimay--this has definitely encouraged me to try to do so. Read this if you like "clone brews" and are willing to tackle the necessary mashing schedules for lagers, especially pilsners.

Book by Wheeler, Graham, Protz, Roger