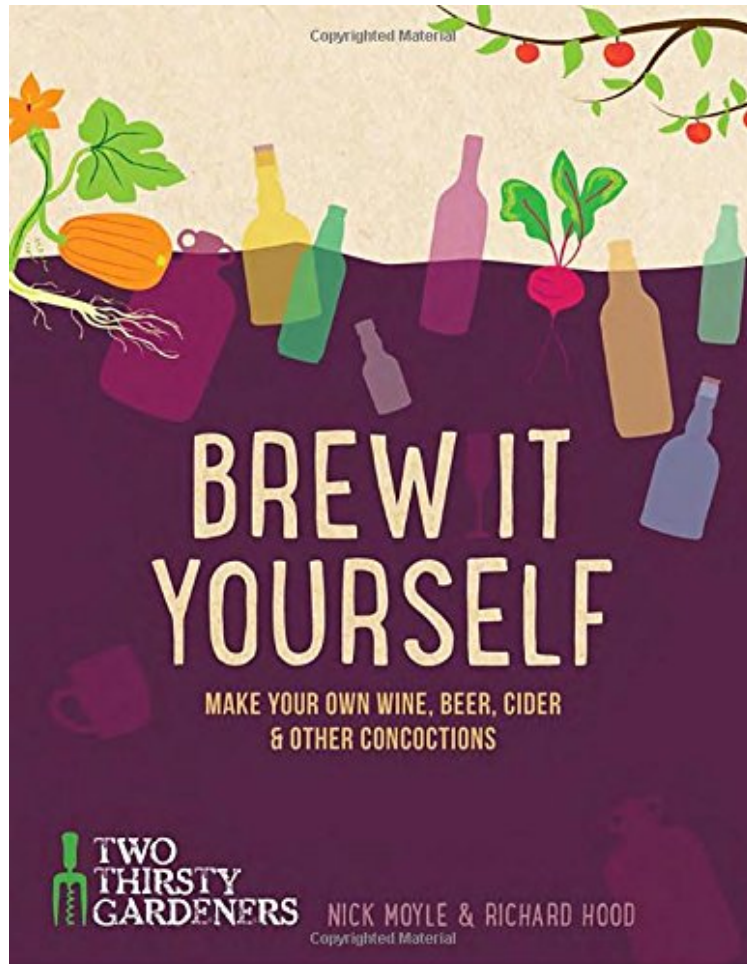


[Download free pdf] Brew it Yourself: Make Your Own Wine, Beer, and Other Concoctions

Brew it Yourself: Make Your Own Wine, Beer, and Other Concoctions

Nick Moyle, Richard Hood

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Nick Moyle, Richard Hood : Brew it Yourself: Make Your Own Wine, Beer, and Other Concoctions before purchasing it in order to gauge whether or not it would be worth my time, and all praised Brew it Yourself: Make Your Own Wine, Beer, and Other Concoctions:

0 of 0 people found the following review helpful. Five Stars By Customer Excellent and helpful. 0 of 0 people found the following review helpful. Very Organized and Thorough By karsiyaka I received a free copy of this book through Goodreads First Reads in exchange for a fair review. This hard cover book is not only well-written, but it also has a very appealing and colorful cover design. The content of the book is well organized, and the writing style is precise and to the point. The chapters are as follows: 1-Brew it yourself (Explaining the basic for making your own drink) 2-Wine and Mead (Rhubarb, elderberry, second-run elderberry plum, elderflower, crab apple, fragrant fig, pineapple, grapefruit, lemon lime, parsnip, mint, oak leaf wines, and easy mead, rhodomel, and winter mead. 3-Hard Cider (Farm

house cider, pear ginger hard cider, cyser, slider, bramble hard cider, scrumpleflower, rosehip hard cider, hopped hard cider, Richrsquo;s hot toddy, and lambswool)4-Beer, Ale and Lager (Basic beer, London porter, India pale ale, wheat beer, lager, honey ale, Nickrsquo;s liquorice stout, raspberry ale, Viking ale, pumpkin ale, English brown ale, and ginger ale.)5-Sparkling Drinks (Sima, Finnish spring mead, tepache, canned fruit fizz, fizzy iced tea, elderflower sparkle, lavender sparkle, boozy dandelion soda, chili ginger beer, and nettle beer.6-Liqueurs (Slice gin, second-run sloe whiskey, raspberry thyme whiskey, damson fennel vodka, wild brandy, cregrave;me de cassis Kir Royale, rhubarb vanilla liqueur, Juliar's orange whiskey, limencello, rucolino, mint, lime lemongrass liqueur, beech leaf honey liqueur, mayflower brandy, Irish cream liqueur, and coconut liqueur.)7-Classic Coctails Curios (summer cup, cherry fortified wine, Richrsquo;s sangria-ahhhhhh, bloody Mary, rumtopf, orange bitters, spruce bitters, spruce martini, vermouth, chili tequila mango margarita, absinthe, horseradish vodka, spice rum, marrow run, Ilz's beet kvass, egg-nog and glogg.Like I said before I loved the way this book was designed inside and out. Mostly, two pages are devoted per drink, one page for the ingredients and instructions about how to make it, and the next page for the pictures relevant to this specific drink. I also liked the step by step instructions, stated clearly for novices like me who knows nothing about this subject. I think this book and the home made drinks mentioned in this book would make great gifts during the holidays.

The Two Thirsty Gardeners show that brewing your own delicious alcoholic drinks can be surprisingly quick, easy and inexpensive. Taking their two great loves ndash; alcohol and gardening ndash; Nick Hood and Richard Moyle will provide you with home brewing recipes to inspire you to turn a surplus harvest, a visit to a fruit farm or a delivery from a supermarket into a fantastic variety of drinks. Brew it Yourself is a collection of more than 75 home brewing recipes, sure to put a fizz back into this popular pastime by adding a modern twist to some old favourites and introducing whole new range of drinks to tantalise the taste buds. With drinks ranging from a classic elderflower sparkle to homemade absinthe, Richard and Nick bring the art of home brewing back to earth. They'll tell you how to turn surplus fruit harvests into amazing wines and liqueurs; introduce you to the ancient arts of mead and cider making; guide you through some easy beer recipes, from hop packed IPAs to a striking Viking ale; use surprising ingredients such as lavender and nettles for some fun sparkling drink recipes; and take you on a world booze cruise that includes a Mexican pineapple tepache, Scandinavian mulled glogg and Finnish lemon sima. Brew it Yourself also debunks the myths around home brewing, celebrates experimentation and takes the fear out of the science of fermentation. It proves that creating your own tasty alcoholic drinks doesn't need to be complicated, doesn't need to be costly and, most importantly, can be a whole lot of fun!

'Guaranteed to debunk myths, celebrate experimentation and take the fear from fermentation.' -nbsp;Sunday Telegraph'A beautiful booknbsp;by two experimental and diverse brewers that is very easy to follow for anyone at any level of brewing. As an experimental brewer myself I can see just how much work has gone into bringing these recipes to the reader, and there are often surprisesnbsp;awaiting as you turn the page.' -nbsp;Andy Hamilton, author of 'Booze for Free'"Two country boys brought up at granny's kitchen table stirring elderflower wine. Their blog is a pleasure to read' -nbsp;Francine Raymond, The Telegraph'If you haven'squo;t yet heard of the Two Thirsty Gardeners, wersquo;ve a feeling it wonrsquo;t be long before everyonersquo;s talking about them' -nbsp;MyMailGarden'There is much to delight the experienced brewer, and it both guides and encourages the novicehellip;the ideas are fabulous and the methods looks as if they require very little patience. Moreover, the book itself is a thing of beauty.' -nbsp;Bensadventuresinwinemaking.blogspot'Everything in Brew It Yourself sounds so tempting and completely achievable...there's something for everyone' -nbsp;allthatimeating blogAbout the AuthorA home brew revolution is underway. No longer the preserve of lsquo;70s throwbacks, a new wave of booze-makers are brewing, fermenting and infusing in their home kitchens, making an exciting array of alcoholic drinks.Brew it Yourself is a collection of more than 75 homegrown brewing recipes, sure to put a fizz back into this popular pastime by adding a modern twist to some old favourites and introducing whole new range of drinks to tantalise the taste buds.Combining two of their passions ndash; alcohol and gardening ndash; authors Richard Hood and Nick Moyle (the Two Thirsty Gardeners) take special care to explain the importance of the ingredients in each of their recipes ndash; whether grown in the garden, foraged in the wild or bought from their local supermarket. With drinks ranging from a classic elderflower sparkle to homemade absinthe, Richard and Nick bring the art of brewing back to earth. Theyrsquo;ll tell you how to turn surplus fruit harvests into amazing wines and liqueurs; introduce you to the ancient arts of mead and cider making; guide you through some easy beer recipes, from hop packed IPAs to a striking Viking ale; use surprising ingredients such as lavender and nettles for some fun sparkling drinks; and take you on a world booze cruise that includes a Mexican pineapple tepache, Scandinavian mulled glouml;gg and Finnish lemon sima. Brew it Yourself also debunks myths, celebrates experimentation and takes the fear out of the science of fermentation. It proves that creating your own tasty alcoholic drinks doesn't need to be complicated, doesn't need to be costly and, most importantly, can be a whole lot of fun.nbsp;Chapters:IntroductionThe BasicsIngredient GuidesWine MeadCiderBeer, Ale LagerSimple

