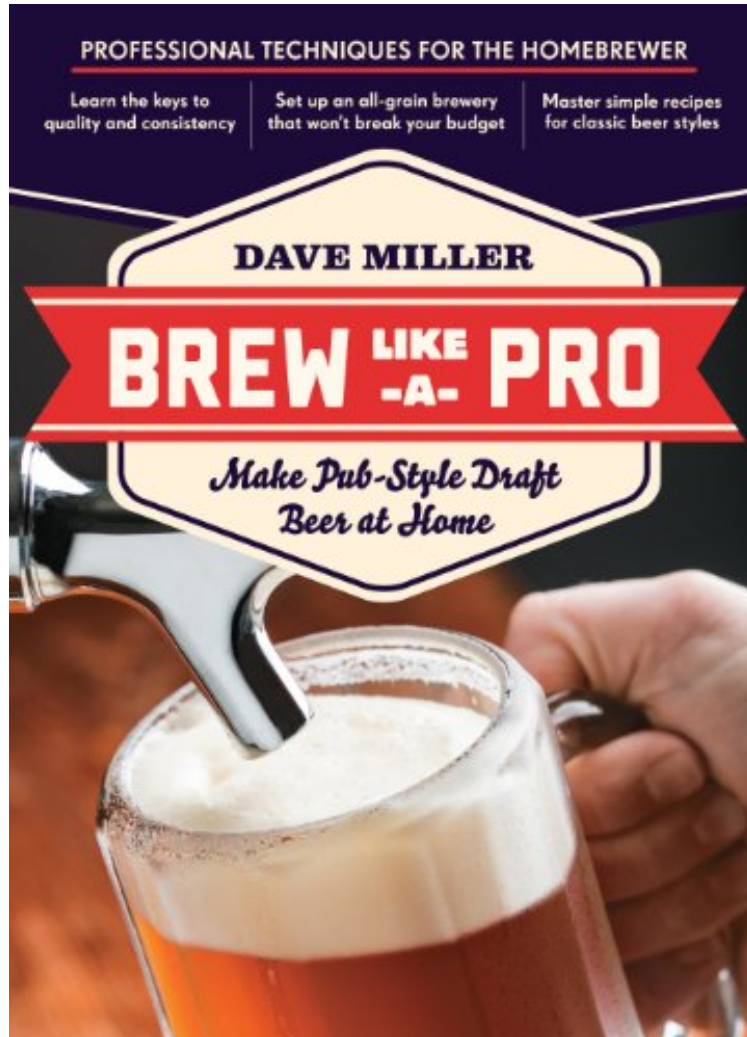


[Download free ebook] Brew Like a Pro: Make Pub-Style Draft Beer at Home

Brew Like a Pro: Make Pub-Style Draft Beer at Home

Dave Miller

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#477403 in BooksColor: Multi Miller, Dave 2012-12-04Original language:EnglishPDF # 1 9.00 x .75 x 6.50l, 1.25 #File Name: 1612120504272 pagesFull of recipes, techniques, 7 tips on building a home breweryLists key points for quality and consistency | File size: 35.Mb

Dave Miller : Brew Like a Pro: Make Pub-Style Draft Beer at Home before purchasing it in order to gage whether or not it would be worth my time, and all praised Brew Like a Pro: Make Pub-Style Draft Beer at Home:

5 of 5 people found the following review helpful. OutstandingBy K. RyanThe author presents a thoughtful analysis of home brewing.The book begins with brewery design and provides a general overview of a commercial pub brewery. Large scale design considerations are then applied to smaller scale home breweries. Space, utilities, safety, materials and other issues are given a thorough, cost-benefit analysis.The next section examines the process variables faced by home brewers and provides tips on constructing a home brewery to facilitate measuring and controlling the different stages of brewing in order to consistently produce great beers. In addition to metrics such as pH and temperature, the

author discusses the rate of temperature increase in a step mash and flow rate during sparging and knockout. The book concludes with an illustrated guide to projects and a few of the author's favorite recipes. Selecting the smallest font size fixed the table formatting issues on my kindle. 0 of 0 people found the following review helpful. Fantastic book for the novice home brewer. By Royal1911 I was introduced to this book by a co-worker who had never brewed a batch of beer. I have been an all-grain brewer for a few years and was very impressed by his knowledge of homebrewing even though he had never brewed a batch of beer. I asked him where he learned about brewing and he showed me this book. There are some things that I would have liked to have seen covered in this book like how to calculate your water but it is still a pretty thorough book. I use Dave's technique of 1 week primary, 1 week cold crash but I don't filter my beer like he suggested nor do I force carbonate (uses too much CO₂). I use gelatin instead and carbonate at 15 psi for 5 days and it works great. I love the brewing philosophy of kegging beer from day one and brewing with all grain instead of extracts. This truly is a great book for making real craft beer at home. Take my advice. Buy this book. 1 of 1 people found the following review helpful. going all grain. By Al anonymous I wish I had purchased this book before I spent thousands of dollars on all grain setup. This book really explains what you need to buy and can build with some simple tools a great all grain system. It is more of a beginners guide to all grain but focus is mainly on how to build, maintain a system. I learned a lot from reading it. I totally agree about his idea that the first thing to build/buy is a kegging system. Get out of the tedium of bottling and enjoy your homebrew. Highlight of the book for me was the water treatment section, lightbulbs went off in my head while reading it, or was that the barleywine?

Make your best beer ever! Legendary brewer Dave Miller brings a lifetime of professional experience into your home. With complete plans for a system that requires just 18 square feet and full of small-batch recipes, *Brew Like a Pro* reveals the secrets of truly great draft- and pub-style brewing. Learn to make classic all-grain beers that stay fresh in kegs for months, eliminating the need for bottling. This clear, concise guide is sure to take your homebrewing to the next level.

From the Back Cover Enjoy Refreshing Draft Beer -- at Home! Elevate your homebrewed beer to new levels of quality and consistency. Dave Miller has been a homebrewer and a professional brewmaster; he has firsthand knowledge of the inner workings of a pub brewery and a unique understanding of how to adapt pro techniques for home use. Follow Miller's advice on setting up an efficient all-grain home brewery and a draft system for serving fresh, cold beer, and you'll be brewing like a pro in no time -- no bottling required!