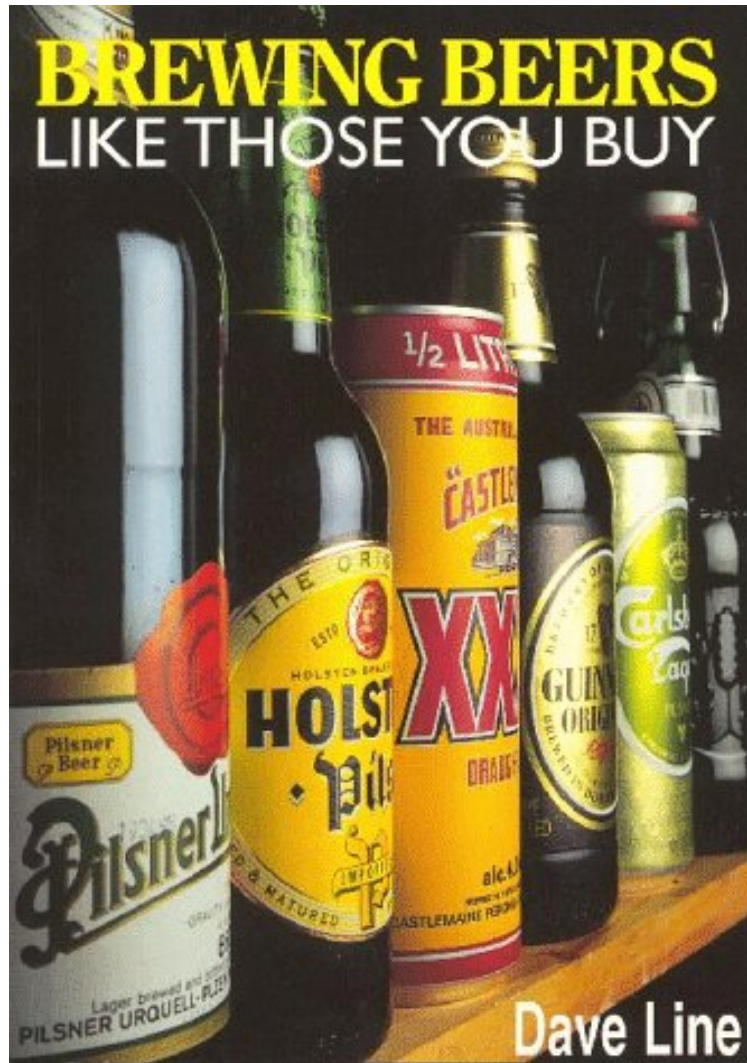


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## Brewing Beers Like Those You Buy (Amateur Winemaker) (Amateur Winemaker)

*Dave Line, David Line*

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**Dave Line, David Line : Brewing Beers Like Those You Buy (Amateur Winemaker) (Amateur Winemaker)**  
before purchasing it in order to gage whether or not it would be worth my time, and all praised Brewing Beers Like  
Those You Buy (Amateur Winemaker) (Amateur Winemaker):

5 of 5 people found the following review helpful. One of the better recipe booksBy David McGeeAlthough relatively  
new to homebrewing, I have become an avid brewer. Like most newbies, I am constantly looking for new recipes to  
try. Davd Line provides plenty of good, straightforward recipes--especially for British style brews.You have to do  
some work to use this book if you are primarily an extract brewer (converting the all-grain amounts to extract amounts

is the biggest problem, but that is simple if you look around for conversion tables). Some of the ingredients he uses (such as barley syrup) are not common in the U.S. But despite these drawbacks, the book provides the homebrewer with an excellent source of solid recipes often obtained from the breweries themselves. I highly recommend this to someone who is looking for new recipes to try. 5 of 5 people found the following review helpful. An older work full of info. By Robert Pratte. Dave Line originally published this book in 1978, a year before his death. While a lot has changed, and some of the terms may seem a bit unusual for those of us on the American side of the pond, there really is a lot of good information here. Of particular note is the number of great recipes here; though since the use of malt extracts were not as common twenty-five years ago, most of the recipes include raw grains and hops instead of the liquidized and pelletized versions more common today. Thus, without a knowledge of how to figure the conversion ratios, newcomers such as myself may find themselves doing things a bit more of the "old-fashioned" way. This is fine by me, but might be something to bear in mind if you are just getting your toes wet. 8 of 8 people found the following review helpful. Not the worst beer brewing book ever! By William Deans. 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 of 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.

A very popular title that reprints regularly, this book contains full instructions for making real draught ale, bottled and keg beers, lagers and stouts from around the world, all at a fraction of the price you would pay in a pub. Home brewing is now an established hobby backed by a mature industry that provides all the necessary ingredients as used by the commercial brewers. Many of the 107 recipes in this book have been adapted from information given by the breweries themselves about their particular beers, so first-class results are virtually assured. Beers replicated in this book include: Guinness; Carling Black Label; Worthington White Label; Thomas Hardy Ale; Greene King Pale Ale; Newcastle Brown Ale; Mackeson; Fullers ESB; Brakspears Special Bitter; Fullers London Pride; Eldridge Pope Royal Oak; Greene King Abbot Ale; Marston's Pedigree; Samuel Smith's Old Brewery Bitter; Theakstons' Old Peculiar; Wadsworth's 6X; Youngs Special Bitter; Stella Artois; Pilsner Urquell; Budweiser.

About the Author. Dave Line was probably the most skilled, innovative and articulate home brewer of his generation. In a decade of brewing he probably devised and published more recipes for beer than anyone else in the world. Through regular articles in Amateur Winemaker magazine and his first book, The Big Book of Brewing, he was acknowledged as one of the leading experts on home brewing in Britain. People who wanted to brew the type of beer they drink in the pub have acclaimed his methods a major breakthrough in beer quality. He made it possible to brew for the first time commercial standard beer at home using simple equipment.