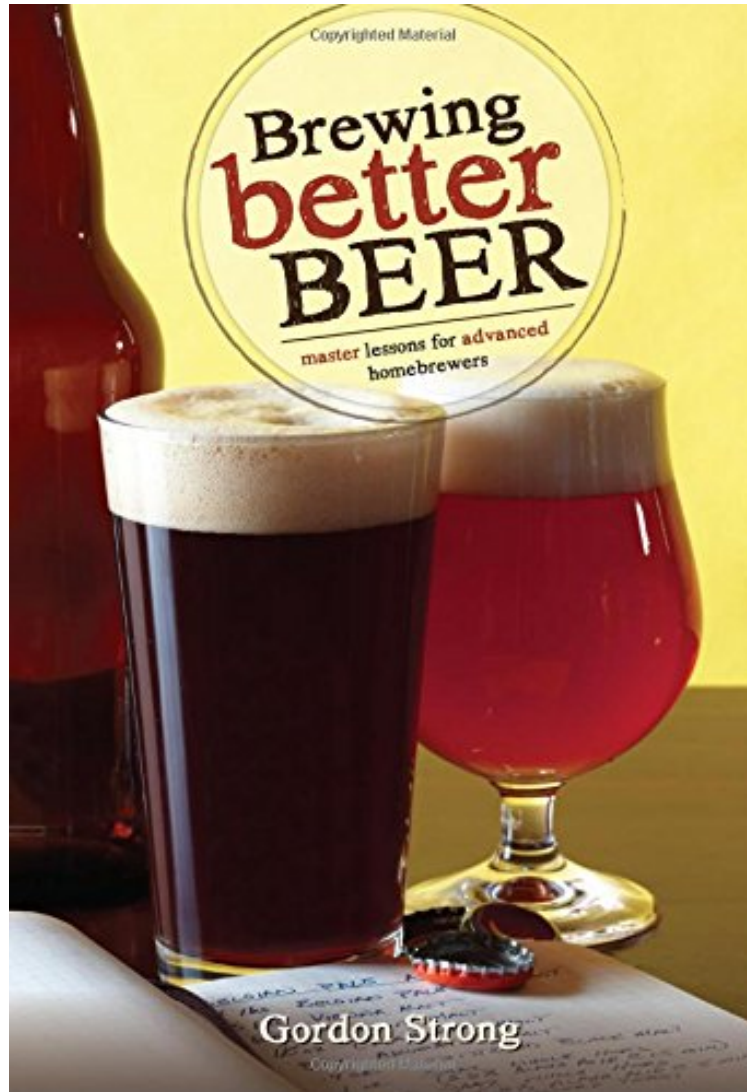


[Download pdf] Brewing Better Beer: Master Lessons for Advanced Homebrewers

# Brewing Better Beer: Master Lessons for Advanced Homebrewers

*Gordon Strong*

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**Gordon Strong : Brewing Better Beer: Master Lessons for Advanced Homebrewers** before purchasing it in order to gage whether or not it would be worth my time, and all praised Brewing Better Beer: Master Lessons for Advanced Homebrewers:

107 of 112 people found the following review helpful. A very worthwhile readBy David HuberLike many active homebrewers, I own a decent number of books on homebrewing and I have read them all cover-to-cover. These include all the well-known ones from Papazian (several), Palmer, Noonan, Daniels, etc. I am a scientist by trade, so I particularly enjoy digging into the technical chapters so that I can do all the brewing calculations myself using a pencil, paper, and my trusty HP calculator. I'm also a long-time listener to a number of homebrewing podcasts, and I

eagerly anticipate the arrival of my Zymurgy and BYO magazines. There is very little you can teach me with regards to brewing processes or techniques that I have not heard about before. Although I would love to experiment more and learn for myself the pros and cons of various techniques, I brew infrequent enough that I have settled into a system that works for me. All that being said, this is a book I enjoyed reading and one I highly recommend for the wealth of information inside. I purchased this book for exactly the reasons Gordon Strong lays out in the introduction: it tells you how and why Gordon Strong brews the way that he does. His credentials show that he has mastered homebrewing, so I was very interested to see if there were tips or procedures I could pick up that would improve my brew day and/or to improve my beer. He covers just about every angle from recipe formulation all the way through to packaging and shipping the beer off for competition. Every chapter either taught me something, reinforced an idea, or gave me something to think about. The book is divided into three main sections: Philosophy, Mastering Your Craft, and Applying Your Knowledge. The Philosophy section, which is just one chapter long, talks about how to approach making beer and formulating your approach; how to find inspiration, draw on unrelated experiences, etc. The Mastering Your Craft section covers chapters on process, equipment, and ingredients. There is nothing inherently profound about any of the stuff here, but that isn't the point. You're not being taught what a base malt is, but how to evaluate it, how to taste it, how to think about using it. You're not being taught how to make a dark beer, but how to think about the different ways of using dark malts or steeping practices. The last section deals with tasting and evaluating your beer, looking for faults and fixing them, including a lengthy section on blending beers. There is also a very good chapter on brewing for competition, and preparing your beers for shipping to competitions. Because of the personal focus of the book, it is written in the first person voice. The tone is conversational and never condescending. Often, such as when talking about various brewing techniques, he will describe all the different ways to do something (for example, if talking about mashing, he'll describe batch sparging, decoction, etc.), then he'll tell you which technique he would use in which particular situation. He is not locked into a particular way of doing things and will choose what he thinks works best for what he wants to accomplish. The thing to keep in mind is that this is not an introductory book to teach you how to brew. As the title suggests, this is a book to tell you how to brew better beer. The book is written for all-grain brewers and it assumes the reader knows how to make beer. Some of the reviews here take issue with the fact that they didn't learn any new techniques, or that they weren't told what the best techniques to use are, like there is some special secret ingredient or piece of equipment that has been the reason for Strong's successes. I think this is missing the forest for the trees. This isn't a hand-holding book that promises you'll make better beer by using such-and-such kind of mash tun, with such-and-such kind of fermenter, etc. And yes, ultimately you need to figure out for yourself what techniques or ingredients works best for you on your equipment. This book delivers exactly what it promises: it shows you how Gordon Strong approaches making beer and tries to point out the tools and approaches you can use. It is best summed up in his own words (p. 26): "...I will try to lead you through the decision process and discuss some of the choices I have made in developing a personal brewing style. The goal isn't to have you emulate how I brew, but to use how I brew to help you develop your own way of brewing." My only gripe is stylistic and not one for which I'd ding the book. At various places in-line are side bar type of material that contains a recipe or some kind of brief discussion on a topic. The beginning and end of these pieces are delineated well with horizontal lines. However, the text in these regions switches from a serif to a sans-serif font (the book doesn't have a colophon, so I can't tell you what the specific fonts are) that I find uncomfortable to read. I think that it would have worked much better if these regions were delineated with a change in the background color, or with a switch to a different font than the one chosen. Ultimately, the best way to become a master brewer is to brew a lot and learn from your own experiences. I'm not going to make any grandiose statements that this book is like sitting with Siddhartha on a spiritual journey into making beer, but I got a lot out of this book and some good ideas for things I want to try on my system. 0 of 0 people found the following review helpful. " I knew I was going to like the book and the remainder of the content didn't ...By Bill Gradwohl While reading the Introduction, I encountered this: "...there's nothing in this book on brewing extract beers because making extract beers isn't brewing any more than heating up TV dinners is cooking." I knew I was going to like the book and the remainder of the content didn't disappoint. This is a practical no nonsense book on brewing loaded with tips and real world experience. The only shortcoming is when the author goes off the rails trying to convince the reader that the BJCP (Beer Judge Certification Program) is anything more than a subjective beauty contest. While reading that section I kept getting mental images of figure skaters and water dancers in the Olympics. Pure nonsense. The rest of the book is excellent. 0 of 0 people found the following review helpful. Improved my brewing game substantially By twisty For any experienced homebrewer who wants to seriously improve their quality and precision, this book is perhaps the best I have come across. Easier to read than Noonan's famous tome, it is full of very practical, and easy to apply knowledge on mash chemistry and techniques, and how to significantly increase your ability to control your brew day - not just react to it. In fact, the beer I brewed after getting this book a few months ago (a German Alt) earned me a gold and a bronze in two BJCP-level competitions. And I can now understand why. Highly recommended.

Brewing Better Beer is a comprehensive look at technical, practical and creative homebrewing advice from Gordon

Strong, three-time winner of the coveted National Homebrew Competition Ninkasi Award.

About the Author Gordon Strong is the only three-time winner of the coveted National Homebrew Competition Ninkasi Award. He is the technical editor and a commercial calibration panelist for Zymurgy magazine and is a frequent contributor to other brewing and beer publications.