

Brewing Lager Beer: The Most Comprehensive Book for Home - And Microbrewers

Gregory J. Noonan

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Gregory J. Noonan : Brewing Lager Beer: The Most Comprehensive Book for Home - And Microbrewers

before purchasing it in order to gage whether or not it would be worth my time, and all praised Brewing Lager Beer: The Most Comprehensive Book for Home - And Microbrewers:

3 of 3 people found the following review helpful. GreatBy Jeffrey SzarziOne of the best comprehensive books on home brewing. This book is not for the lay person interested in starting brewing. I would recommend it to someone who has brewed for awhile or is just starting to brew with whole grains. This is written on a technical level with a lot of science behind the brewing process. It is well written and if you want to explore home brewing in greater depth, then this is the book.7 of 7 people found the following review helpful. One of the classic texts - for all-grain brewersBy KMost homebrewers seem to brew ales, or at least start out by brewing ales. While the title of this book includes the word lager and not ale, the techniques and theories are applicable to both style classes. High on science low on recipes; buy it if you want to understand more about mashing and the steps surrounding the mash .

This book is for serious brewers. Only intermediate, expert and professional small-scale brewers can appreciate the wealth of information presented in this advanced discussion of the principles of sound brewing. Have you ever questioned why certain brewing procedures - or temperatures or ingredients - produce good-tasting, satisfying beer?

Every dedicated brewer has. Now, here are the answers. In *Brewing Lager Beer*, author Gregory Noonan clearly reveals the scientific facts inherent in brewing ingredients and procedures. Now, you can know exactly what produces high-quality beer, and exactly how you can achieve that every single time you brew. Part 1 examines the fine points of beer ingredients. Then Part 2 guides the brewer through the essential steps of planning and brewing classic lager beers. Appendices include brewing facts and measures. For the first time, decoction mashing is thoroughly discussed in English.