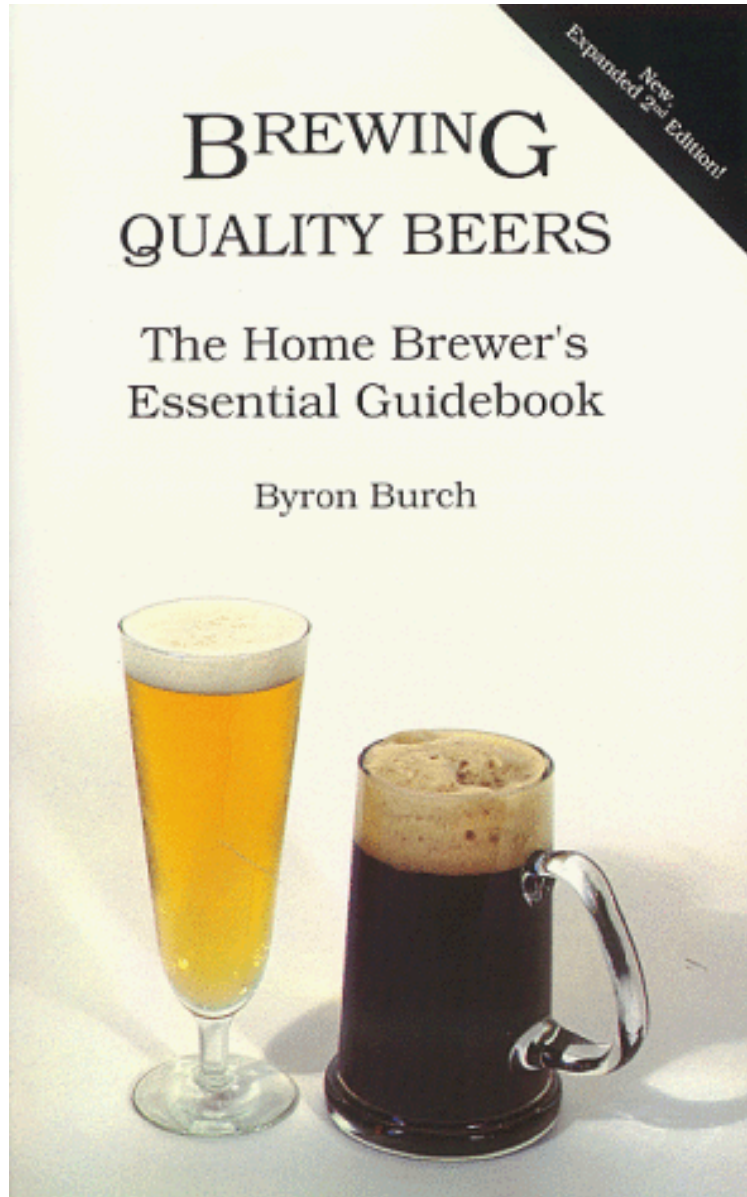


[Download pdf] Brewing Quality Beers: The Home Brewer's Essential Guidebook

Brewing Quality Beers: The Home Brewer's Essential Guidebook

Byron Burch

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2 of 2 people found the following review helpful. Best Beginners Home Brew book there is.By OpenSpritJust getting started in home brewing? BUY THIS BOOK. This book has all the information you'll need till you are an advanced

brewer. It explains everything you need to know, yet it is very concise. It has detailed information of ingredients, equipment, techniques. Learn to calculate the AVB (alcohol by volume) and IBU (international bitterness units). It covers, all grain brewing, lagering, and kegging. But it's not a big encyclopedia, just a small paperback. You can flip through and find what you're looking for in seconds. You can read it cover to cover in one sitting. If you have no idea what's involved in home brewing, read just the first two pages. In just two pages you will learn all the steps of making your own beer. I can't stress enough how much better this book is than others I've read. Loads of detailed information with no fluff. I keep it on hand every time I brew.

5 of 5 people found the following review helpful. **Brewing Quality Beers** By Tony Reis This is a first-rate brewing classic. It simplifies many brewing complexities and delivers accurate and practical information. Byron Burch is a great teacher and brewer and this book reflects his dedication to getting new brewers started and improving veteran brewers. He directs the reader to the most efficient path to brewing quality. Even after 30 years of brewing, I find myself returning to "Brewing Quality Beers".

0 of 1 people found the following review helpful. Definitely not on the cutting edge any more.... By Switchblade McGuilicuddy There is nothing wrong with this book other than its age (no info on liquid yeasts, too much emphasis on using sugar as a fermentable, outdated information on sanitation, etc.). Generally the information is all 20 years old, so there is nothing cutting edge here for homebrewers. I guess if this was my first homebrewing book from 20 years ago, I would wax poetically about it too. Additionally, the format of the book is smaller than it appears, although the dimensions are listed correctly. Unless you want to pick up this book for historical reasons (like me), skip over it and head to the current standard for beginning brewers, John Palmer's *How to Brew: Everything You Need To Know To Brew Beer Right The First Time*. Currently at \$11.73, it is an incredible value. It would be an incredible value at two or three times that as well.

This short book is the finest how-to manual for home brewers. First, it provides a succinctly readable introduction to get novices safely through their first few batches. Then, it goes on to present the best available introductions to intermediate and advanced brewing. *BQB* does not attempt to be an encyclopedia. Rather, it presents a clear procedural guideline for someone to follow in order to succeed. The book includes recipes to help newcomers avoid potential problems, but the intent is to teach the reader about the various brewing ingredients, and how they work together, so brewers will be inspired and enabled to create successful recipes on their own. No other home brewing textbook is written by an author with Byron Burch's extraordinary set of qualifications: First, as a national champion home brewer (1986) and meadmaker (1992 and 1994) his expertise is obvious. Second, since 1972, he has worked in the brewing and winemaking supply trade, creating a highly successful business, despite its being located in a town of only modest size. Along the way, he has taught countless new brewers, which gives him an exceptional grasp of what they want and need to know, what questions they have, and how much information they can absorb at one time. Third, having a master's degree in English, he is able to pass along his brewing expertise in a disciplined, clear, and effective manner that benefits would-be home brewers. *Brewing Quality Beers* is the book you should study if you want your home brewing venture to become an engrossing hobby.

"At first glance, this would appear to be the kind of inexpensive brewing book designed to be tossed in with the beginning brewer's kit of startup supplies. But *Brewing Quality Beers* is more like a serious brewing textbook with all but the most essential information stripped away. There should be no danger here of being intimidated by the . . . complexity of brewing. This book lays it all out in a calm, hypeless manner. It is a beginner's book supreme. "Whether you are a beginner who wants the basics in the clearest possible form, or someone who is just wondering what this homebrew thing is all about, *Brewing Quality Beers* is the book for you." -- Randy Mosher author of *The Brewer's Companion* in "All About Beer" March 1994, p. 42

From the Author I wrote *Brewing Quality Beers* to help get homebrewers started in the hobby the right way. I make my living selling homebrewing supplies and equipment in Santa Rosa, California. Shops like ours all over North America need a clear, well written, guidebook so potential customers can get the necessary information. If new brewers get confused, they don't succeed, and we lose repeat business. Over 250,000 books have been sold, most by recommendations from homebrew supply shops in the U.S. and Canada.

From the Back Cover "Now you can learn the secrets of successful home brewing from America's foremost teacher of the craft! Discover a kaleidoscope of beer styles, ranging from golden lagers and pale ales, to rich porters, barley wines, and imperial stouts, all of which you can brew in your own home. *Brewing Quality Beers*, the second edition, is a text on brewing from the personal notebook of the 1986 National Homebrewer of the year! This expanded, second edition includes detailed instructions for kegging draft beer at home, step by step mashing procedures for all-grain brewing. Water treatment and hop bittering tables for the most common beer styles and a section of all-grain recipes for advanced brewers are included as well." "Brewing Quality Beers is a GREAT book! The information, organization and style are all aces. Incredibly concise and complete." Greg Noonan, author of *Brewing Lager Beer*