

(Read free ebook) Brewing Sake: Release the Toji Within

## Brewing Sake: Release the Toji Within

William G Auld

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**William G Auld : Brewing Sake: Release the Toji Within** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Brewing Sake: Release the Toji Within:

1 of 1 people found the following review helpful. A must have to brew your first few batches By Tj You May call me Toji from now on (The master brewer at a sake brewing facility), you will note the subtitle is "Release the Toji within" Brewing sake is really fun if you have done other brews. It is easy but tricky, lots to know. The book is great and has all you need to know. Some times you need to look for it but once you know where making sake is coming

from you know why it is there. I am still in the beginners section that is written like "Sake brewing for the challenged" and Lo therefore I have my first batch coming off thanks to that guidance.7 of 8 people found the following review helpful. The only book currently in English like this.By Switchblade McGuilicuttyIf you want to brew sake at home, buy this book! Currently there aren't any other alternatives available in English unfortunately. The only other work that has been published was Fred Eckhardt's Sake (USA): The complete guide to American sake, sake breweries and homebrewed sake (which Fred himself readily admits is woefully out of date). Most of the books readily available in Japanese are for the making of doboroku since making alcohol at home in Japan with an ABV above 1% is illegal and many of the necessary tools/ingredients are not available to the public in Japan as a result (although this law is rarely enforced and there have been a few homebrew shops popping despite the legality).The primary problem with this work is that it has been self published; so that means there wasn't a publisher, proofreader, editor, technical editor nor layout editor to work on the book prior to its publication.Generally each page has several mistakes--no commas after introductory phrases, typos, etc. Fortunately these problems rarely affect the quality of the material presented. Items where a word is consistently wrong is more frustrating (e.g. using "cast" instead of "cask" and using "strait" instead of "straight").The layout does NOT contribute to the readability/understandability of the book. Usually it looks like a typical Word document that was dumped straight into to 's CreateSpace self-publishing engine. The bullets used in the instructions are just full and empty circles and the text has been fully justified--a bit out for an item where most of the lines do not wrap onto a 2nd line. There are many more examples.The pictures that are in the book are fine, but they are of limited usefulness. What would have been more helpful is pictures that actually show the making of sake at home.The usage native Japanese orthography, the transliteration of Japanese and the description of Japanese terminology is very inconsistent.As another reviewer correctly pointed out, much of the core information about brewing (and most of the glossary) can be found on the author's website.I felt that a lot more information about sourcing the tools and supplies need in the making of sake at home could have been provided. This is one of the primary roadblocks to people making sake at home.While a very detailed description of how to make sake is given, there is virtually no information presented about why steps are performed, the timing of the steps and how to vary the process to make other styles and sake that lines up with your particular palette.In a lot of the writing in this book, there are jumps in the assumption of the knowledge of the reader and many requisite (in my opinion) descriptions are missing. This also lends in a somewhat awkward flow between different ideas.Much of the technical information provided is not necessary if the brewer doesn't understand the basics and why they would want or need to use the more technical information provided.Most of the tables, charts and graphs look like they were added at too low of a resolution so most of the tables and charts have fuzzy characters and lines. Also, I don't think that most of the graphs don't aren't easy to decipher and don't add anything to the text provided.That being said, buy this book! I applaud Mr. Auld for getting this information out to us! And I can't wait for a revised or 2nd edition. Or perhaps he will pick up a publisher and this book will get the proper treatment it deserves.If you read Japanese, check out  [Others are available as well.0 of 0 people found the following review helpful. Very good book. Very interesting to meBy A. LeinThis book answered all of my questions and then some. Very good book. Very interesting to me.](http://www..co.jp/.....)

Release the Toji Within Like Japan's Toji, master brewers, you too can brew excellent sake;. Brewing Sake;. details the ingredients, equipment, and knowhow for brewing Japan's national drink, Sake;. It will provide you with the ability to brew your own high quality sake and proudly share it with your friends and family. This is the first non-Japanese book entirely on brewing sake;. Based firmly on the actual methods used by Japanese brewers, Brewing Sake;. details each step in the brewing process and how you can implement them. But it does not stop there; rather it explains the underlying processes that are driven by the micro-biology of the yeast and bacteria that drive the brewing process as well as the chemistry embodied by the ingredients. Brewing Sake;. walks you through a step by step method that will give you the best chance of a successful first brew. By the time you have finished reading this book, you will have a full command and understanding of sake;. brewing, each of the steps involved and the ingredients used.