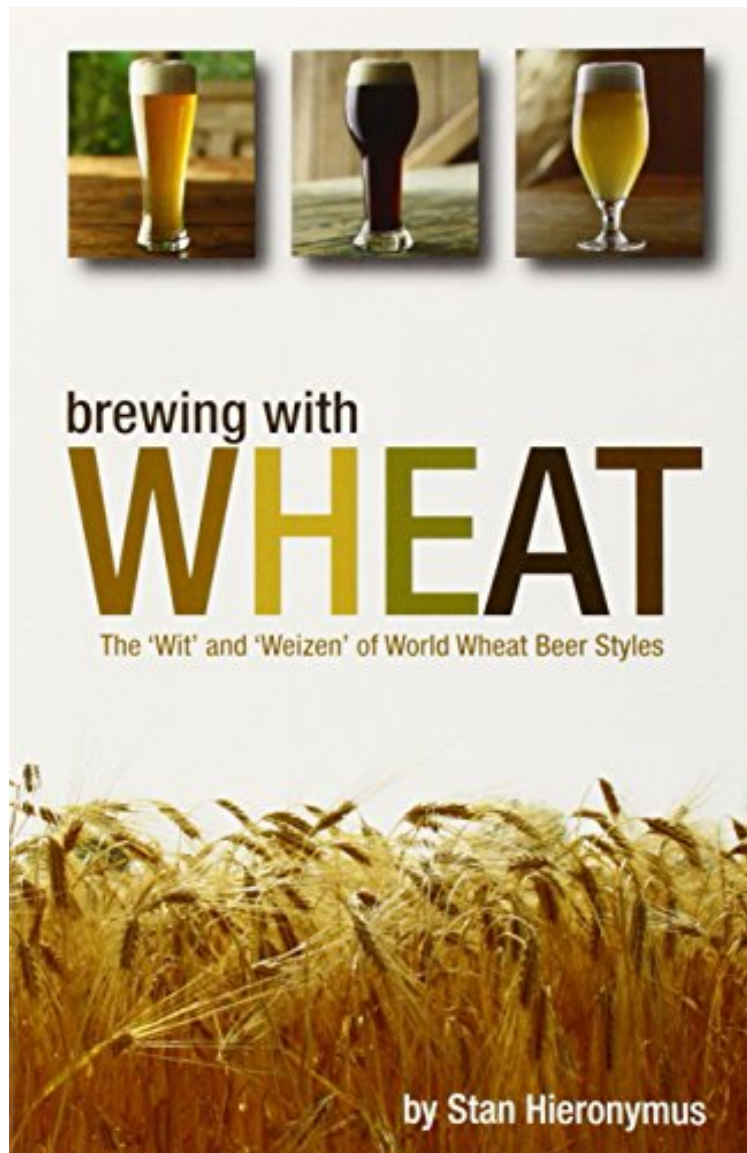


Brewing with Wheat

Stan Hieronymus

*ePub | *DOC | audiobook | ebooks | Download PDF*



DOWNLOAD



+

READ ONLINE

#283399 in Books Brewers Publications 2010-03-16Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 8.68 x .62 x 5.631, .75 #File Name: 0937381950295 pages | File size: 43.Mb

Stan Hieronymus : Brewing with Wheat before purchasing it in order to gage whether or not it would be worth my time, and all praised Brewing with Wheat:

1 of 1 people found the following review helpful. An excellent book for those who want to understand and better appreciate beers brewed with wheatBy P. MulloyIn this book well-known beer writer Stan Hieronymus tackles beers featuring wheat as a main ingredient. He specifically focuses on Belgian White Ales, Southern German Weiss Beers, American Craft Wheat Beers and Historic Wheat Beers. He does not address sour and wild beers such as Lambics and

Berliner Weiss. He gives a good overview of the impact of wheat on brewing, the history and traditions of each style, and important aspects of ingredients and brewing processes. Hieronymus does not provide clone recipes. He believes brewers benefit more by working the recipes out for themselves. In the final section he provides home brewers and wheat beer fans with the information they need to understand the recipes for each style and how to evaluate individual examples and how to enjoy the various styles. The book is engaging and well written and will appeal to those who want to understand and better appreciate beers brewed with wheat. Those looking for clone recipes or for an extensive book of wheat beer recipes will be disappointed. 17 of 17 people found the following review helpful. Culture and Craftmanship in Several Traditions By M. Hall Homebrewers familiar with Stan's excellent "Brew Like a Monk" will be immediately in familiar territory with this book. The writing is engaging and personal, and draws attention to the importance of each brewer's individuality in creating the diversity of wheat beer styles around the world; the reader gets to know many people while reading the book. Rather than being a recipe book of steps to follow, this book fills the role of spending time with both the brewers who make these beers, and an experienced beer writer who can help collate the massive amount of knowledge and opinion out there about how to create them. "Brewing With Wheat" is not only about how to brew a good wheat beer, but also about why the featured brewers think these are best practices. There is certainly technical information, but without being prescriptive. Stan assumes the readers of this book are already good brewers who can think about what is being made and adapt ideas to their own systems and preferences. And yet, as specific as some information is, it avoids telling you what to do. That will certainly be frustrating for some, but it is exactly how I think about my brewing. I'm looking forward to this book getting as shopworn as "Brew Like a Monk" has become. 10 of 10 people found the following review helpful. Excellent Comprehensive Resource By Lee Jacobson Let me begin by saying that I am not a big wheat beer fan. However, I found Stan Hieronymus' previous book, Brew Like a Monk, to be one of the most well-researched and comprehensive books on brewing to any style available. He provides a tremendous amount of information from many sources that gave me a tremendous insight into the process of brewing a diverse array of beers. These are beers I love, and frequently try to brew. Given how much I liked his earlier book, I bought this book to see if he could get me similar interested in beers that are the minority of wheat I drink and brew. Much like his previous book, Brewing with Wheat provides an incredibly well-researched, incredibly comprehensive discussion of brewing wheat beers. He covers all the classic styles in great depth, talking to a range of producers, and even researches details on more rarely brewed, antiquated styles. The information extensive, ranging from ingredients used from producers, to very specific temperature and flavor charts for ALL commercially available wheat yeasts. Some (including myself) may find that his anecdotal discussion style may lead to some long-winded sections that are occasionally tangential. However, it is very readable and the information is top-notch. It gave me many ideas, including insights on how to brew better versions of these beers. I have tested out several of the techniques listed and consider this to be a valuable addition to my brewing library. I was able to brew better wheat beer almost immediately, and to utilize several techniques to control flavor characteristics (e.g., creating a lower-ester, higher phenol heffeweizen through a combination of mash and fermentation techniques). In particular, I think the table of yeast strains provided at the back of the book (even more comprehensive than Brew Like A Monk) is an incredible resource to any brewer who wishes to brew wheat beers. I also appreciate that Gordon Strong, one of the most noted American beer judges, provides insights what judges look for in these beers, including common off-flavors and mistakes. These not only let people know what to do, but also make it clear what is inappropriate for these beers as well. I want to emphasize, this is not an instruction manual or a basic recipe book. It's a discussion of the ingredients, techniques, and processes used by commercial brewers and several homebrewers. It lets you know what producers do and why, so you can assess that information yourself and determine the best way to use it. While there are a couple recipes, this is not a basic how-to manual. It assumes you are at least familiar with basic brewing processes and science. Beginning brewers should first read books like How to Brew, The Complete Joy of Homebrewing, or similar manuals to understand the techniques described within them. Those looking to simply get good recipes have a number of other options. Those who want to think about making truly great wheat beer should read this book.

The wit and weizen of wheat beers. Author Stan Hieronymus visits the ancestral homes of the world's most interesting styles--Hoegaarden, Kelheim, Leipzig, Berlin and even Portland, Oregon--to sort myth from fact and find out how the beers are made today. Complete with brewing details and recipes for even the most curious brewer, and answers to compelling questions such as Why is my beer cloudy? and With or without lemon?

"In Brewing with Wheat Stan Hieronymus has given homebrewers, craft brewers, and beer enthusiasts alike a wheat-fueled flux-capacitor that will transport them from region to region around the world. This page-by-page journey will satisfy the reader's thirst for the knowledge, history, and science needed for producing and enjoying the wide spectrum of wheat beers." --Sam Calagione, founder, Dogfish Head Craft Brewery Stan Hieronymus has filled a giant, gaping hole in the beer literature with this book. And once again, he has done it with crisp, engaging prose, loaded with rock solid information, much of it directly from those who brew these delicious but technically challenging beers every

day." --Randy Mosher, author of *Radical Brewing and Tasting Beer* From the Inside Flap From the Foreword:
"Tracking those old beers--German, Belgian, whatever--makes one realize that the key to the old styles, probably even more than the recipes themselves, was to be found in the local microflora of each brewery. (Jean-Baptiste) Vrancken reports eighteenth and nineteenth century trials, in which brewmasters were sent from a brewery to another similar one, with all their equipment, raw material, and techniques. Sometimes the grains were even crushed in the first brewery to mimic the process perfectly. They never succeeded in making the same beer in the next village!" - Yvan De Baets, Brewer, Brasserie de la Senne Brussels, Belgium
About the Author Stan Hieronymus is the editor of "The Real Beer Page" at www.realbeer.com, the largest source of information about beer on the Internet. Hieronymus and Daria Labinsky are travel editors for "All About Beer Magazine", the leading beer consumer magazine in the United States, and authors of "All About Beer Magazine's Beer Travelers Guide." They are the 1999 NAGBW Beer Writer of the Year and First Runner-Up, respectively.