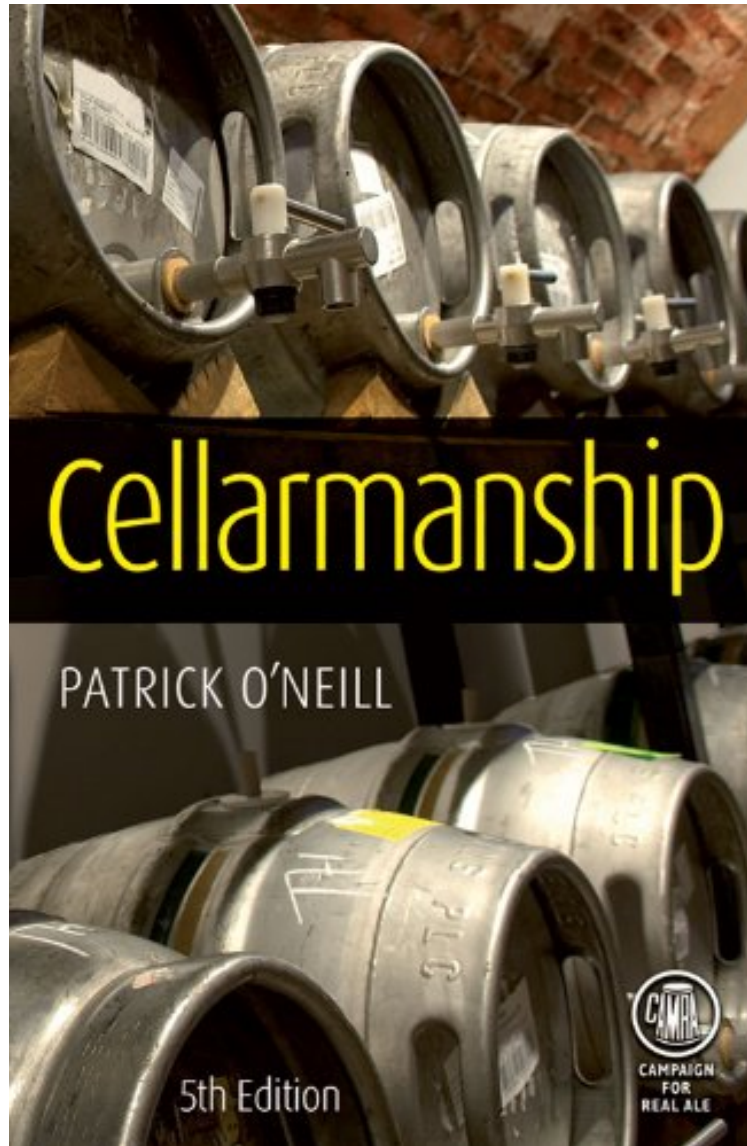


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## Cellarmanship

*Patrick O'Neill*

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**Patrick O'Neill : Cellarmanship** before purchasing it in order to gage whether or not it would be worth my time, and all praised Cellarmanship:

12 of 12 people found the following review helpful. a 144 page textbookBy kuyaI wrote the following as a rebuttal to the 1 star review.i don't know--- I read the same book as the 1 star reviewer did. it was written (this is his 5th revised edition over 30 odd years) by someone who clearly knows what they are talking about. and contrary to the negative opinion, it was all about cellarmanship of "real ale", meaning to say "cask conditioned", as opposed to artificially

carbonated beer, stored in, and served out of kegs. this is not intended for a "new homebrewer" as [the 1 star reviewer] identified himself. this book answered pretty much every question I had about how cask conditioned ale and beer are stored, handled and tapped. and also recognizing, fixing, and preventing problems that are unique to this specialized endeavor. perhaps the 1 star reviewer didn't understand what he was buying. it happens sometimes. I'm sure he can resell the book quite easily---not to worry, and have another homebrew. I will just quote 3 sentences from the introduction: "This book is intended as a textbook. Its aim is neither to imbue cask-conditioned beer, real ale, with any rosy glow of nostalgia nor to put forward any polemical position. It simply recognizes that caring for cask-conditioned beer, a product now almost unique to Great Britain, requires some learnt skills and techniques. ..." I've been homebrewing for more than 25 years. I found the book interesting. if I can just say one more thing here: this author believes that cask conditioned, (which is the same basic principle as bottle conditioned) makes for a superior tasting beer. I fully agree with this argument, but some homebrewers don't agree about this, and that debate will continue. however, this author also states that cask conditioned (live) beer requires some special handling and specific knowledge because it is not the same as factory made kegged (dead) beer, which is force carbonated, and force fed to the tap. I don't see much to debate about this second point. this textbook hopes to offer a reference for those who want to learn something about cellarmanship, hence the name of the book. I really think [the 1 star] review was way off base.0 of 0 people found the following review helpful. Great book on traditional, old-world cask-conditioned ale.By AbernathyThis is an excellent resource if you're a homebrewer who wants to get into traditional cask-conditioned ale. Or a brewpub / bar owner / bartender who wants more knowledge, and is thinking about serving cask ale in their establishment. Or if you're just a beer nerd. Although, as others have pointed out: no, this book isn't an instructional about producing the ale (you should look to a homebrewing resource for that.) This is about what the title says: Cellarmanship mdash; how to treat the beer once it's been brewed and placed in the cask. I highly recommend. It's a great, easy read, and full of things most North American ale drinkers would otherwise have no clue about.4 of 4 people found the following review helpful. Not geared for homebrewers (but still somewhat interesting)By P-DubbMy interests in homebrewing led me to this purchase. I wanted to learn more about cask ale and how I might serve it at home. Although that is not the primary purpose of this book, I was able to glean some of what I was seeking. It's very thorough book, aimed at the professional. It probably will not be a great reference for me, but it was worth a read.

From stock control to changing a tapmdash;the last word on storing, keeping, and serving real ale