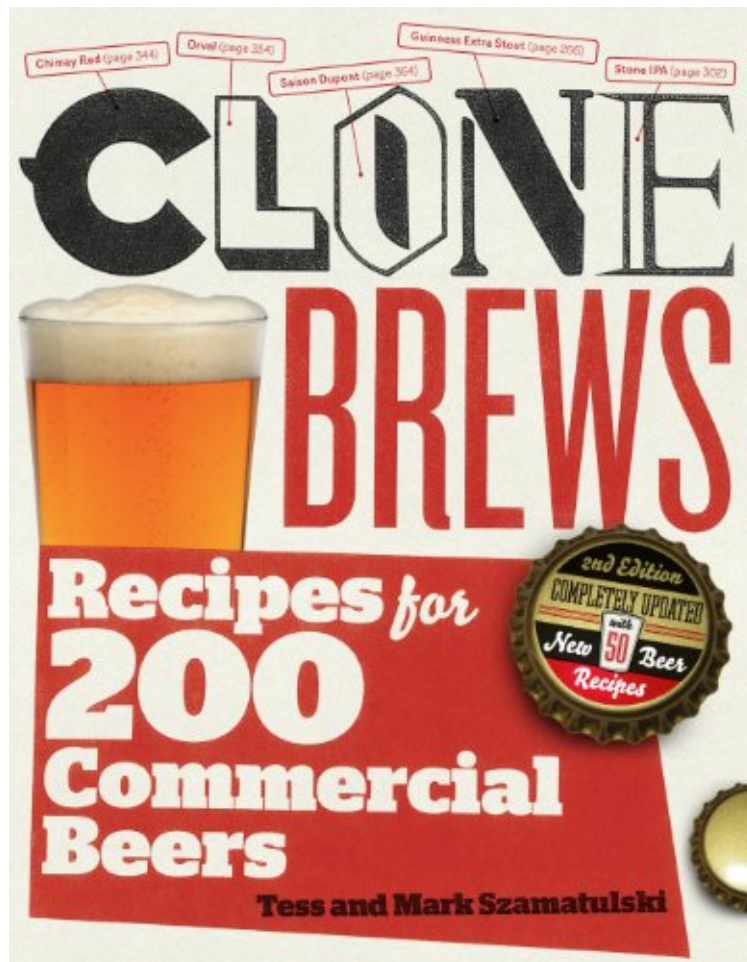


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## CloneBrews, 2nd Edition: Recipes for 200 Commercial Beers

Tess and Mark Szamatulski

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**Tess and Mark Szamatulski : CloneBrews, 2nd Edition: Recipes for 200 Commercial Beers** before purchasing it in order to gage whether or not it would be worth my time, and all praised CloneBrews, 2nd Edition: Recipes for 200 Commercial Beers:

5 of 5 people found the following review helpful. Very cool, lots of great recipes including my all time ...By Greg RodriguezVery cool, lots of great recipes including my all time favorite Saison Dupont. But because of the way the book was bound, it's some what difficult to hold open, read, and brew all once. Kinkos has a very useful service where they'll cut off the spine, and install a spiral binding for about \$7. There's also a pretty useful crash course in the beginning of the book where they teach you how to reverse engineer pretty much any beer. Great book, highly recommend.0 of 0 people found the following review helpful. Liked it for the Saison Dupont Orval recipes, but...By ybeardLove the book. I've brewed the Saison Dupont and Orval recipes many times: once each as extract only, and

subsequently as partial mashes. These are great beers. Some criticisms relate to the yeast recommendations and the priming recommendations. For the Saison Dupont recipe, the book oddly lists Wyeast 3711 French Saison as the first choice for yeast. Readers should know that the second choice, Wyeast 3724, should be the first choice. That yeast is actually derived from Saison Dupont, and it's what gives the beer its distinctive character. It's a trickier yeast, since it must be fermented very warm (I use a Fermwrap) to bring out the flavors and prevent stalling. WLP565 is the White Labs version of this yeast. If it does stall, give it plenty more time. It's best to leave it in primary for 2 to 3 weeks (maybe longer) before racking to secondary. Alternatively, 3711 can be pitched when fermentation slows if you're impatient (as noted on Wyeast's website). Much of Phil Markowski's book "Farmhouse Ales" is dedicated to the Dupont yeast. As for the Orval recipe. It's fantastic. It even tastes a bit like Orval; even though the yeast strains recommended are the Rochefort strain (1762) and the Chimay strain (1214). The book neglects to mention that the Orval strain is only available from time to time from White Labs as WLP510. Further, Orval adds a wild strain called *Brettanomyces Bruxellensis* at the time of bottling. Better to add the Brett (White Labs WLP650) in secondary, though, and give it lots of time. Brett works slowly on some sugars that the primary strain misses. See Stan Hieronymus's "Brew Like A Monk" for the details referenced here with regard to Orval, as well as the information about the Chimay and Rochefort yeast. That said, I used the Chimay (1214) strain, and it's great. Recently finished one with the Rochefort (1762) strain. Having finished at 1.006, I went ahead and added the Brett (WLP650) with 2/3 the priming sugar and strong bottles (to account for the additional carbonation from the Brett). The author often mentions to add dry malt extract (DME) in lieu of priming (corn) sugar to carbonate beers. While some may have success with this, I tried it once with an experimental 1 gallon batch, and I found that it left a nasty residual taste. All this sounds pretty critical, but I'll stress again that the recipes are great. You just might want to double check the yeast suggestions and stick to regular priming sugars. I love these recipes so much that I tinker around with them in Beersmith a bit each time to tweak them here and there, but also to ensure that the core recipes that I love are still respected. I'm looking forward to trying out some others. Would have liked to have seen a number of other beers in the book. Given all the great newer American craft brews, this book - published in 2010 - could use an update. 1 of 1 people found the following review helpful. Another Useful Brew Book By Crystal I had seen in a major Bookstore for \$25; I was like Whhaatt- no way- let's shop around and had it for a good price. I can't wait to start brewing with my husband. I'm excited about new recipes.

Brew your own clones of Magic Hat #9, Ithaca Brown, Moose Drool, Samuel Adams Boston Ale, and 196 more commercial beers! Revised, improved, and expanded, this second edition of CloneBrews contains 50 brand-new recipes, updated mashing guidelines, and a food pairing feature that recommends the best fare to match every beer. With basic brewing equipment and a bit of know-how, you can duplicate all of your favorite lagers and ales from home.