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Craft Cider Making

Andrew Lea

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Andrew Lea : Craft Cider Making before purchasing it in order to gage whether or not it would be worth my time, and all praised Craft Cider Making:

1 of 1 people found the following review helpful. I have really enjoyed reading this book especially the history of American cider ...By AdamI have really enjoyed reading this book especially the history of American cider making. This book goes into great detail about the role that hard cider played in early American culture, its demise, and its recent resurgence. Craft Cider Making also explains very simply the biology and chemistry behind what makes a great cider, and how someone at home can make excellent cider. It tells you what kind of apples to pick and when, and what kind of cider these apples will produce. Along with great information on yeasts and how they produce different flavors and can drastically change your cider by changing something so simple. If you are interested in learning about the history, science, and future of craft cider making, but don't want to read a text book, this is the book for you.1 of 1 people found the following review helpful. Really niceBy CustomerThis book contains everything a novice in cider making needs to know. And more. If you can not produce a decent cider after reading this, you should take on another hobby. Like watching paint dry, or something equally intellectually engaging. I mean this really is explained the way it should be: claer, readable, knowledgable. This person knows the subject, that much is cclear.26 of 26 people found the following review helpful. Useful practical informationBy gooseMost comprehensive book on cider-making that I've come across. Focuses on the technical elements as well as the art of cider-making. Very specific. Geared toward cider makers with their own orchard, as it includes a chapter on planting and growing, however it's also a good resource for

anyone interested in learning the basics of the craft.

Fully revised and updated, this guide offers step-by-step instruction for small scale cider making. It retains the best of traditional practice but also draws on modern understanding of orcharding and fermentation science. Primarily for small scale makers ranging from a couple of apple trees to several acres of orchard, and hoping to make between 10 and 10,000 liters, it includes instructions on how to make still, dry cider; sparkling, sweetened, blended, and keeved versions; and unfermented apple juice, cider vinegar, and perry.

"The definitive guide to artisan cider-making." mdash;Alex Hill, *Vigo Presses and Bollhayes Cider*