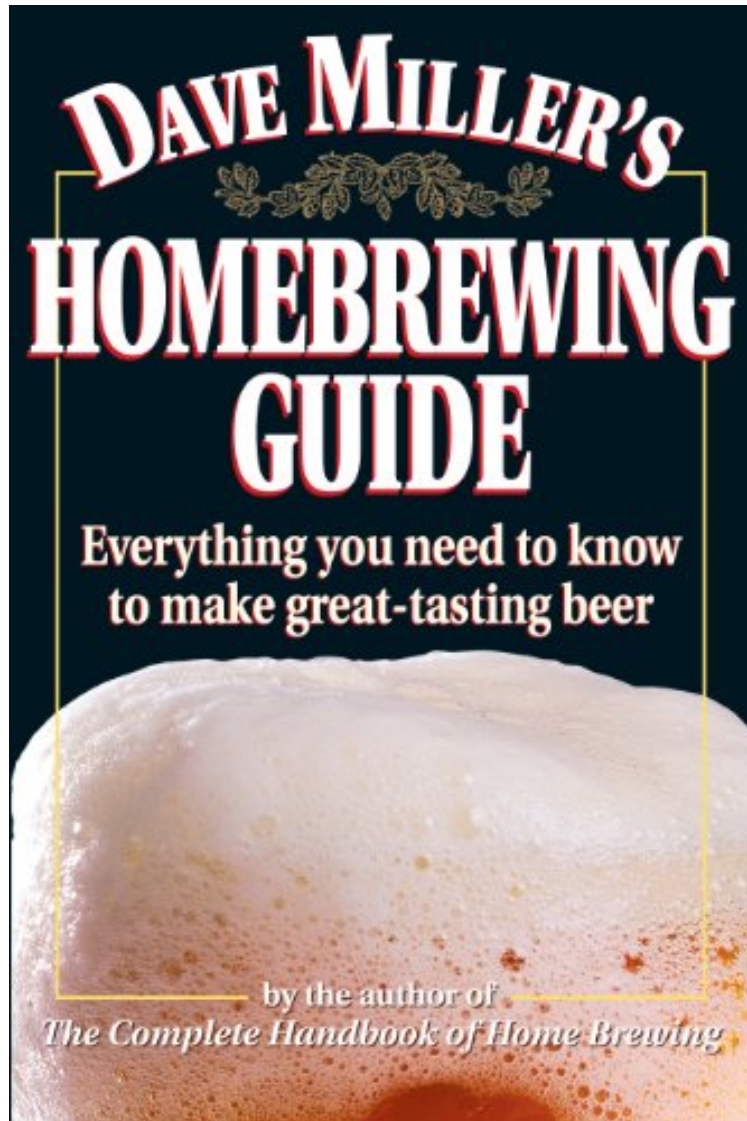


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Dave Miller's Homebrewing Guide: Everything You Need to Know to Make Great-Tasting Beer

Dave Miller

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Homebrewing Guide: Everything You Need to Know to Make Great-Tasting Beer:

0 of 0 people found the following review helpful. Must haveBy John FischerIf you are looking for one all inclusive

book about brewing, this is it. Very informative. 4 of 5 people found the following review helpful. Recommended, especially for all-grain and other advanced topics

By Mark E While this book starts with the basics for beginners, it also covers advanced topics, and in my opinion the best all-around homebrew guide. Miller's explanations of the mashing process is one of the best I've seen, and even non-chemist readers will understand what's happening in the mash tun. He also clearly explains what happens during the fermentation process, as well as covering the types of yeasts and how they work. Most homebrewers don't need to understand brewing science to mix yeast with wort, but Miller makes it easy to understand the big picture, helping turn recipe mixers into homebrewers. On that note, this book is NOT filled with hundreds of pages of monkey see monkey do recipes. Miller teaches readers how to brew, and then gives recipe guidelines for popular styles (giving parameters, but leaving the brewing up to the homebrewer). I think this book is best read from beginning to end, but it's also an excellent reference with charts and tables. Regarding brew books in general, all homebrewers should have one of Charlie Papazian's books, since he's the pioneer that started it all. However, I find Dave Miller's book the best up-to-date guide on homebrewing. 13 of 13 people found the following review helpful. Detailed, but repetitive

By Glen Martin This book contains a lot of good info, which I've found to be both interesting and useful as I get back into brewing after a break of a few years. I have Papazian also, and of the two books, I pick this one up more often, and find what I'm looking for more easily. Despite the comments of some other reviewers, one doesn't need to be an all-grain brewer to find this book useful. I'm creating my own recipes using extracts and specialty grains, and find this book to be very helpful. However, Miller is pretty repetitive. It is only a slight exaggeration that there are 3 chapters on each topic: on each on theory, equipment and method. I find that there is a moderate degree of repetition of material across these chapters. A consolidation of each topic into 1 chapter could well result in a 1/3 reduction in pages for the book. I'll echo another reviewer, who commented negatively on the recipes towards the back. They are really just lists of ingredients, without discussion on method (eg. mash temperatures) or variables. Having made these mild complaints, I'll go on picking this book up every day or so as I think about what to do for my next brew.

In this comprehensive guide to homebrewing, Dave Miller offers expert advice on the entire brewing process. With up-to-date techniques, simple definitions for unfamiliar terminology, and helpful diagrams demonstrating proper equipment layouts and methods, Miller includes everything you need to know to brew great-tasting beer at home. Clear enough for the novice, yet thorough enough to earn a home in the libraries of accomplished brewmasters, Dave Miller's Homebrewing Guide is packed with useful information that will inspire you to take your beer to the next level.

.com While authors of entry-level brewing books do well to alleviate the fears of anxious new brewers, advanced writers benefit from a pointedly informative approach. Dave Miller's dry, technically versed style has earned him widespread respect through his own publications as well as his work with *Brewing Techniques*, the first-rate magazine for small-scale brewers. Really an update to his classic *Complete Handbook of Home Brewing*, Dave Miller's *Homebrewing Guide* is clear enough to introduce advanced techniques to the average home-brewer, yet thorough enough to provide a permanent reference for the expert. Miller manages to improve upon his earlier book--itself one of the finest advanced brewing books available--by updating and better organizing the information. While the *Homebrewing Guide* does provide a cursory introduction to basic brewing techniques and a sampling of supplementary topics (kegging, filtration), its real value is in the thoroughness and clarity with which all-grain brewing is described. Grain mashing, for instance, is discussed in three different chapters: a summary of various mashing techniques, a description of the underlying biochemistry, and a step-by-step description of the mashing process. By compartmentalizing the information into short chapters and carefully organizing their sequence, Miller creates a guide that can be read straight through as an initiation to advanced brewing or easily referenced for specific information on brew day.

--Todd Gehman From *Publishers Weekly*

In *A Taste for Beer*, coming from Storey in October, Stephen Beaumont provides a concise, entertaining overview of the world of beer: styles, flavors, food combinations, recipes?as he puts it: "the many ways in which beer may contribute to the quality of your life." (\$14.95 paper, 192p ISBN 0-88266-907-9) After you're familiar with all the options, you may want to consider making your own: in *Home Brew*, coming in October from Lyons Burford, Philip Ward introduces the various beers and provides simple instructions for brewing your own: equipment and supplies needed, how to set up your own brewery, recipes, resource lists and more. (\$12.95 paper 160p, ISBN 1-55821-315-5) Dave Miller's *Homebrewing Guide: Everything You Need to Know to Make Great-Tasting Beer*, also from Storey in October is a comprehensive reference to the entire brewing process, with charts, tables and illustrations. Miller, an experienced brewmaster, devotes each chapter to covering a topic in depth, with full detail on the latest techniques. (\$14.95 paper, 368p ISBN 0-88266-905-2) Copyright 1995 Reed Business Information, Inc. "If you are a serious homebrewer you almost certainly have Dave Miller's books in your library." -- Byron Burch, author of *Brewing Quality Beers* and 1986 Homebrewer of the Year