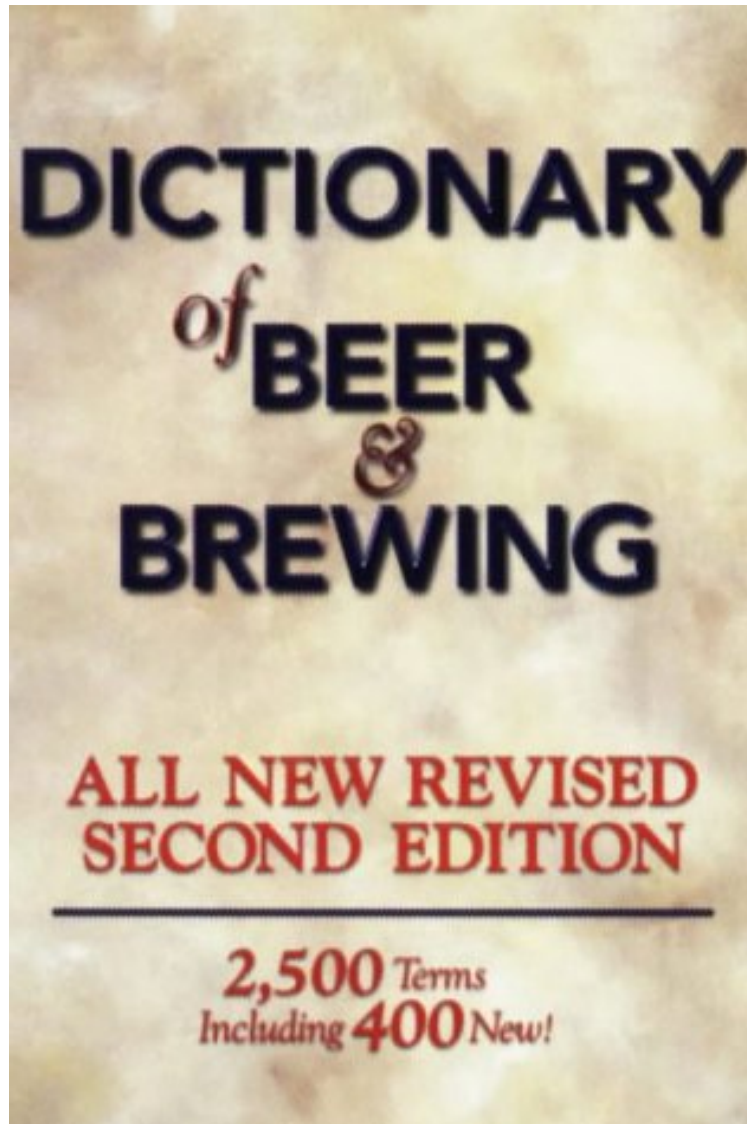


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Dictionary of Beer and Brewing: 2,500 Words With More Than 400 New Terms

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From Brewers Publications : Dictionary of Beer and Brewing: 2,500 Words With More Than 400 New Terms before purchasing it in order to gage whether or not it would be worth my time, and all praised Dictionary of Beer and Brewing: 2,500 Words With More Than 400 New Terms:

0 of 0 people found the following review helpful. Good starter book for the new brewer.By Holly BishopNot a very technically advanced tome, but it covers the basics and can be very useful to a novice brewer.5 of 5 people found the

following review helpful. Lager (Germ.) = Lezhak (Czech)By A. PetrotchenkovMr. Dan Rabin has compiled a great list of terms that are both in depth and articulate of the brewing process. He includes other terms pertinent to brewing, classic beer styles and the history of beer. Almost any term can be found here for those who like beer and those who brew it. There are also a lot of English, German, French and Japan terms, but I didn't find any Czech or Russian beer term at all. We are brewing beer a millennium before a beginning of beer brewing in the United States. So I wish to see someday the next after-cold-war edition of this remarkable dictionary.

This treasury of 2,500 definitions is the most comprehensive and up-to-date dictionary on beer and brewing terms ever published in English.

From the Back CoverThis completely revised and expanded edition of Brewers Publication's best-selling The Dictionary of Beer and Brewing presents 2,500 technical, historical, and cultural beer-related terms and definitions gathered from around the world. Each term and definition is concise, clear, and up to date as well as accompanied by pronunciation guides. They have all been checked for technical accuracy by historians and professionals in the brewing industry. Handy conversion tables are an added bonus. lagering. (la'-ge-ring) Storing bottom-fermented beer in cold cellars at near-freezing temperatures for periods of time ranging from a few weeks to several months and occasionally up to a year, during which time the yeast cells and proteins settle out and the beer improves in taste. This technique originated in the Bavarian Alps in the fifteenth century and was later practiced on a larger scale in Munich, Vienna, and Plzen. Syn: cold lagering.About the AuthorDan Rabin is an award-winning beer and travel journalist from Boulder, Colorado. He pens the Rocky Mountain column for Celebrator Beer News and has contributed to several beer publications, including Ale Street News, Beer Connoisseur, Draft Magazine, The New Brewer, and Zymurgy. He is coauthor of the Dictionary of Beer and Brewing and contributor to the Oxford Companion to Beer. His travel stories have appeared in newspapers nationwide. A longtime homebrewer, Rabin has won dozens of awards for his beers including a gold medal at the National Homebrew Competition.Dan Rabinowitz is Senior Lecturer in the Department of Sociology and Anthropology at Tel-Aviv University. He is the author of "Overlooking Nazareth: The Ethnography of Exclusion in Galilee "(1997), "Anthropology and the Palestinians "(1998), and "The Cross Israel Highway "(forthcoming). Khawla Abu-Baker is Senior Lecturer in the Department of Behavioral Science at Emek Yizrael College. She is the author of "A Rocky Road: Arab Women as Political Leaders in Israel "(1998) and editor of "Women, Armed Conflict, and Loss: The Mental Health of Palestinian Women in the Occupied Territories "(2004).