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# Farmhouse Ales: Culture and Craftsmanship in the Belgian Tradition

*Phil Markowski*

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## *farmhouse* **ALES** *Culture and Craftsmanship in the Belgian Tradition*



Phil Markowski

With contributions from  
Tomme Arthur and Yvan De Baets

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#45941 in Books Markowski, Phil/ Arthur, Tomme (CON)/ Baets, Yvan De (CON) 2004-11-17Original language:EnglishPDF # 1 8.62 x .52 x 5.60l, .68 #File Name: 0937381845256 pagesBrewers Publications | File size: 26.Mb

**Phil Markowski : Farmhouse Ales: Culture and Craftsmanship in the Belgian Tradition** before purchasing it in order to gage whether or not it would be worth my time, and all praised Farmhouse Ales: Culture and Craftsmanship

in the Belgian Tradition:

4 of 4 people found the following review helpful. More for the fan of farmhouse ales than the novice homebrewer  
By P. Mulloy  
Phil Markowski, Southampton Publick Housersquo;s brewmaster and brewer of the highly acclaimed Southampton Publick House Saison Deluxe writes the book of farmhouse ales. He is assisted by Lost Abbeysquo;s brewmaster Tomme Arthur and Brasserie de la Senne's founder and brewmaster Yvan De Baets. Markowski introduces farmhouse ales with a discussion on the history and current status of the beer and a brief discussion on style. He devotes about a third of the Book to Biere de Garde, the farmhouse ale of northern France and nearly half to the Belgian farmhouse ale, Saison. Both sections give an overview of the style, discuss brewing the style and provide sample recipes. While the book is packed with practical experience it will probably appeal more to the fan of farmhouse ales than to the novice home brewer. While there is more meat on beer making traditions, experienced homebrewers should be able to take the information in this this book and improve their farmhouse ales.  
1 of 1 people found the following review helpful. Saison and Biere de Garde specialty!  
By G. Uhl  
Being a homebrewer and drinking Belgian beer led me to this book. I'm always interested in learning more about tradition and regions of whatever I might try to brew up, and this book was fascinatingly helpful, especially the section on Saison. Yes, the book has recipes and guides for any spice additions you might use, and info on water, yeast and hop value. This is NOT a book for a beginner brewer, but is a welcome companion for an intermediate level homebrewer, or if you are historically curious. Knowledge is good.  
Published in 2004, I did find myself amused where the author Yvan De Baets "A History of Saison" section states "Authentic saisons, along with traditional lambic beers, are certainly the most fascinating styles of old beers that still exists in Belgium. Unfortunately, they are part of a family of beers that is endangered since they no longer appeal to the tastes of the consumers who have become used to sweet and simplified flavors; therefore we absolutely must support or revive them in their authentic version or they shall become extinct." In 2013, I can say that the state of saisons and lambic ale is more popular than ever, because of homebrewers and the American craft beer movement. These styles are no longer in danger of becoming extinct. Cheers!  
0 of 0 people found the following review helpful. Informative  
By lori from va  
I must admit, I did not read all of the material on bier de gard, and concentrated on the material on saison. That material seemed to be well put together.

Farmhouse Ales defines the results of years of evolution, refinement, of simple rustic ales in modern and historical terms, while guiding today's brewers toward credible and enjoyable reproductions of these old world classics.

About the Author  
Phil Markowski