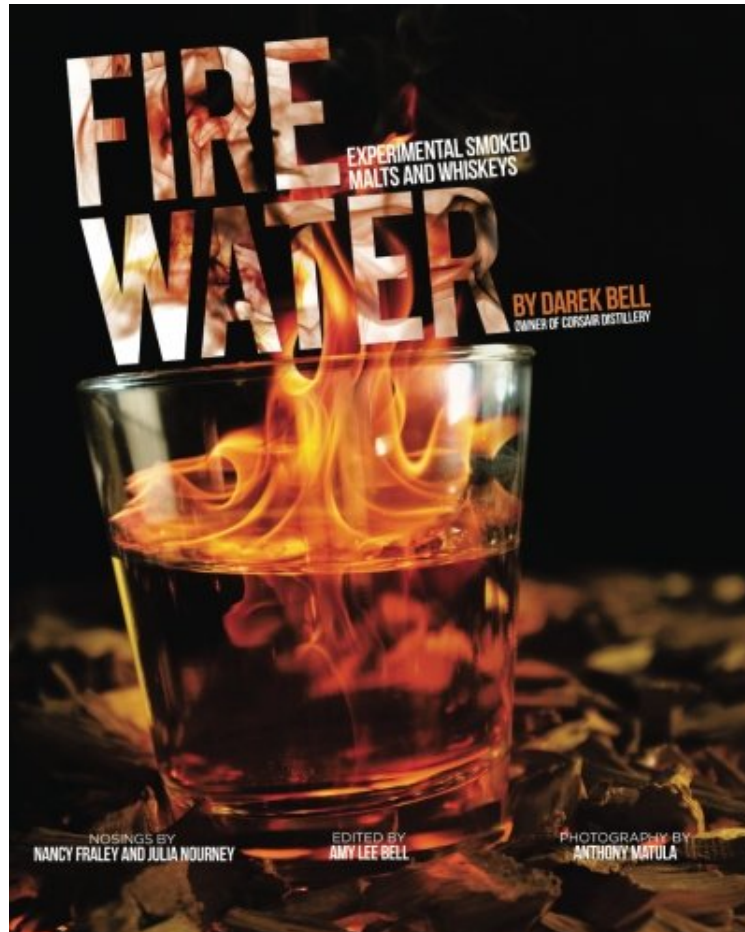


[Free read ebook] Fire Water: Experimental Smoked Whiskeys

## Fire Water: Experimental Smoked Whiskeys

*Darek Bell*

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**Darek Bell : Fire Water: Experimental Smoked Whiskeys** before purchasing it in order to gage whether or not it would be worth my time, and all praised Fire Water: Experimental Smoked Whiskeys:

2 of 2 people found the following review helpful. Much more than a book on smoking whiskeys, a new perspective on smoking foods. By Customer This book is an amazing book if you know how to look at it. Yes, it may not have the step by step instructions for making whiskey, as another reviewer has pointed out, but that is not the intended audience. It is an advanced book and already assumes you know what you are doing when it comes to the actual making of whiskey. This book is much more than just a book about making alt whiskeys. It is actually like a university text book on smoking. The information in here will be useful to anyone who uses a smoker to smoke food. The start of the book breaks down how the process of smoking works under a number of various variables. I have never seen a smoke book go as a far as this one does to advance the art of smoking food. We have been doing it for 1000s of years and it offers a new perspective. It lists different smoking woods, roots, herbs and things you never even considered smoking with. This book could change the nature of smoking food, it will probably take a while to catch on and have a cult following. 0 of 0 people found the following review helpful. it is like a new chapter of bible By Klemen Vidic This is

quite special book regarding the smoke/flavour profile regarding different species of woods, herbs, barks, spices etc. If you expect anything else, look elsewhere. If you are interested in above, it is like a new chapter of bible. This ain't 3 star book, it is either 5 or 1 star, depending if you are interested in smoke profile of different sources. It may also interest others, for example beer brewers or grill cooks, who want to expand their horizon. For example, if you are interested how blackberry roots smoke smell, the book will not disappoint you. If you are looking for whiskey distilling recipes, look elsewhere. (For example Alt Whiskey from same author) This book is not new sequel of Alt Whiskey. It is new horizon, new epiphany. 1 of 1 people found the following review helpful. Lots of useful information. By Torrance Huggins Lots of useful information.

Take your craft brewing and distilling to a whole new level with Fire Water: experimental smoked malts and whiskeys. This book focuses on smoked whiskey, malt, and beer with an emphasis on techniques to maximize smoke flavor and intensity. 80 different woods and other smoke fuel sources were used to create flavor profiles for the distiller or brewer looking for creative recipes.