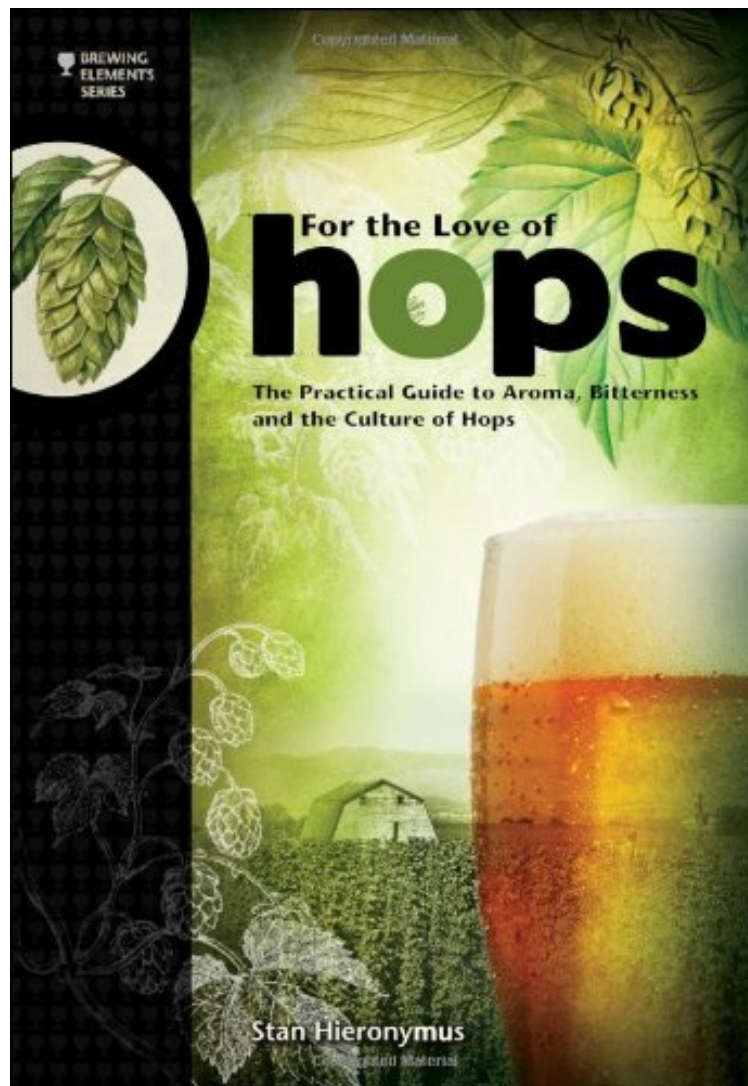


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For The Love of Hops: The Practical Guide to Aroma, Bitterness and the Culture of Hops (Brewing Elements)

Stan Hieronymus

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#19616 in Books imusti'), manufacturer (Merchant: 'Stan Hieronymus 2012-12-16Original language:EnglishPDF # 1 8.89 x .82 x 5.941, 1.31 #File Name: 1938469011326 pagesBrewers Publications | File size: 17.Mb

Stan Hieronymus : For The Love of Hops: The Practical Guide to Aroma, Bitterness and the Culture of Hops (Brewing Elements) before purchasing it in order to gage whether or not it would be worth my time, and all praised For The Love of Hops: The Practical Guide to Aroma, Bitterness and the Culture of Hops (Brewing Elements):

0 of 0 people found the following review helpful. Technical, but readableBy lori from vaI came away from this book

with a greater understanding of hops - how to use them and some of what is possible. I found it more readable and more useable than the Water book in the same series, but that may be because I am new to brewing and don't see myself growing out of small batches made for myself and a few friends. 0 of 0 people found the following review helpful. A good read to learn about hops. By SweetReviews While some might expect a similar read to YEAST, the reality is hops and yeast are utilized differently in brewing, and the type of practical advice for these two very different ingredients is also going to vary quite a bit. While yeast is an actual living organism, and can be manipulated quite a bit, the variability with hops is primarily accomplished through horticulture. This book does a nice job providing a background on where hops come from, lineage of various varieties, and overall just smartens the reader on what hops are. The practical knowledge gained from this reading is through familiarity. If you used a certain hop, and aware of its characteristics, you can glean information about other hops by seeing how they are related. I agree with other reviewers that YEAST has a lot more hands-on advice, though. 0 of 0 people found the following review helpful. Not bad. By James Chambers Good book. Some good info about how breweries use hops, which was interesting. It tells how much lagunitas, stone, and new Belgium dry hop. Not the best book I've read cuz I got bored a bit by it. Some interesting recipes that lays out grist percentages and hops. One is an 'Indian Brown ale' by Sam calgione which looked kinda cool

Stan Hieronymus expertly explains the nature of hops, their origins, hop quality and utilization--and even devotes an entire chapter to dry hopping. For the Love of Hops also includes a reference catalog of more than 100 varieties and their characteristics.

About the Author Stan Hieronymus is the editor of "The Real Beer Page" at www.realbeer.com, the largest source of information about beer on the Internet. Hieronymus and Daria Labinsky are travel editors for "All About Beer Magazine", the leading beer consumer magazine in the United States, and authors of "All About Beer Magazine's Beer Travelers Guide." They are the 1999 NAGBW Beer Writer of the Year and First Runner-Up, respectively.