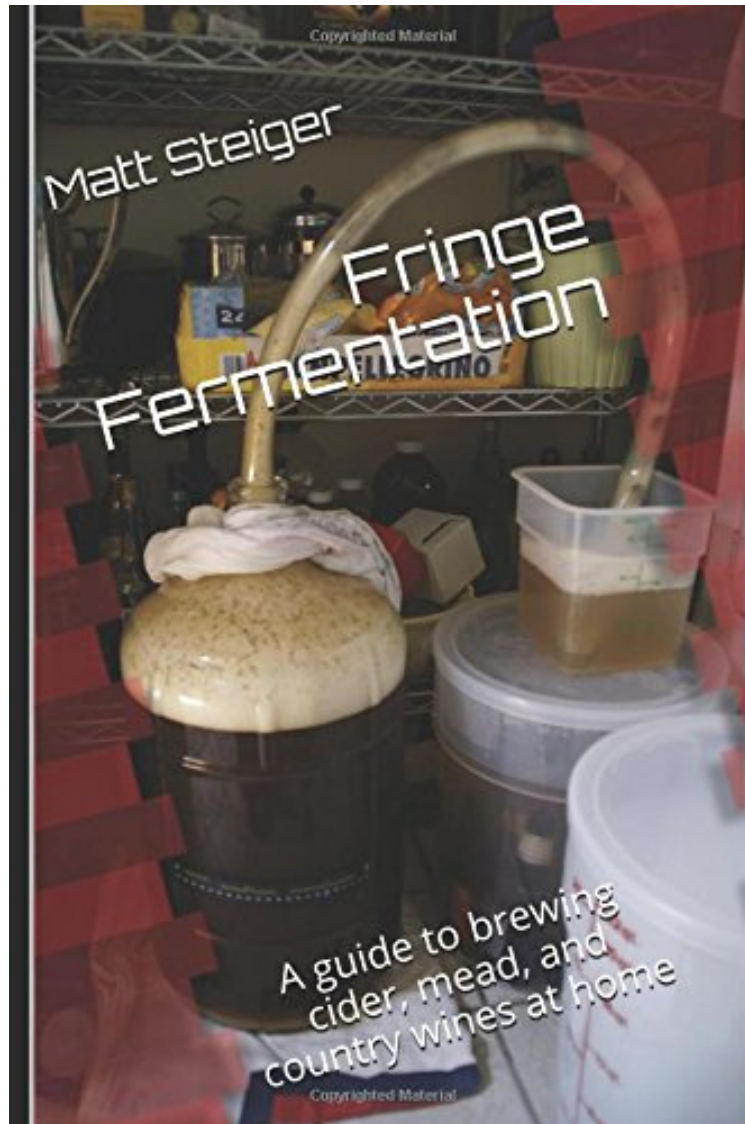


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Fringe Fermentation: A guide to brewing cider, mead, and country wines at home

Matt Steiger

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Matt Steiger : Fringe Fermentation: A guide to brewing cider, mead, and country wines at home before purchasing it in order to gage whether or not it would be worth my time, and all praised Fringe Fermentation: A guide to brewing cider, mead, and country wines at home:

2 of 2 people found the following review helpful. An excellent handbook for the aspiring brewerBy ShinerI got this book after finding myself frustrated with other material regarding cider brewing. So much of it got bogged down with

the minutia of brewing science and ended up being more of a deterrent to brewing than a catalyst. This book keeps it light and lively and has dozens of recipes sprinkled throughout. Some will tickle your fancy, others won't. Even if you don't end up making any of them, just reading through them gives you a great idea of how you can approach making different ciders, beers and wines. He even explores the idea of making stronger stuff a bit. I'm very happy to have this in my collection and I can already credit Matt's guidance and handy tables with some of my best brews to date. 4 of 4 people found the following review helpful. This reader is impressed! By Laura Engel I don't know where to start! Great little guide to brewing your own beer, mead, wine, cider, etc...what a selection! I was only expecting recipes but was pleasantly surprised to read the well researched history of alcoholic beverages. This well written book is easy to read and full of information. It is written in such a way, you feel like you are right there in Matt's kitchen testing these amazing recipes. The only problem I have is deciding what I want to make first. 0 of 0 people found the following review helpful. Great book for a beginning brewer By adrian hostman Covers all the basics, with some options for those without a local homebrew store available. Lots of good ideas for improving a brewing setup.

Fringe Fermentation is a simple guide to fermenting alcohol in your own kitchen, using fruits and sugars that you probably have lying around. Matt Steiger will walk you through the process from start to finish. Learn the history, gear and techniques, and recipes for brewing cider, mead, fruit wines, and even beer. In this witty but informative book, he covers: - How to put together an inexpensive but highly versatile kit of gear. - A basic understanding of fermentation and ingredients. - Simple estimation of sugar and alcohol potential, even for complicated fermentations. - Insights on traditional methods and gear hacks, to get the most out of your investment.