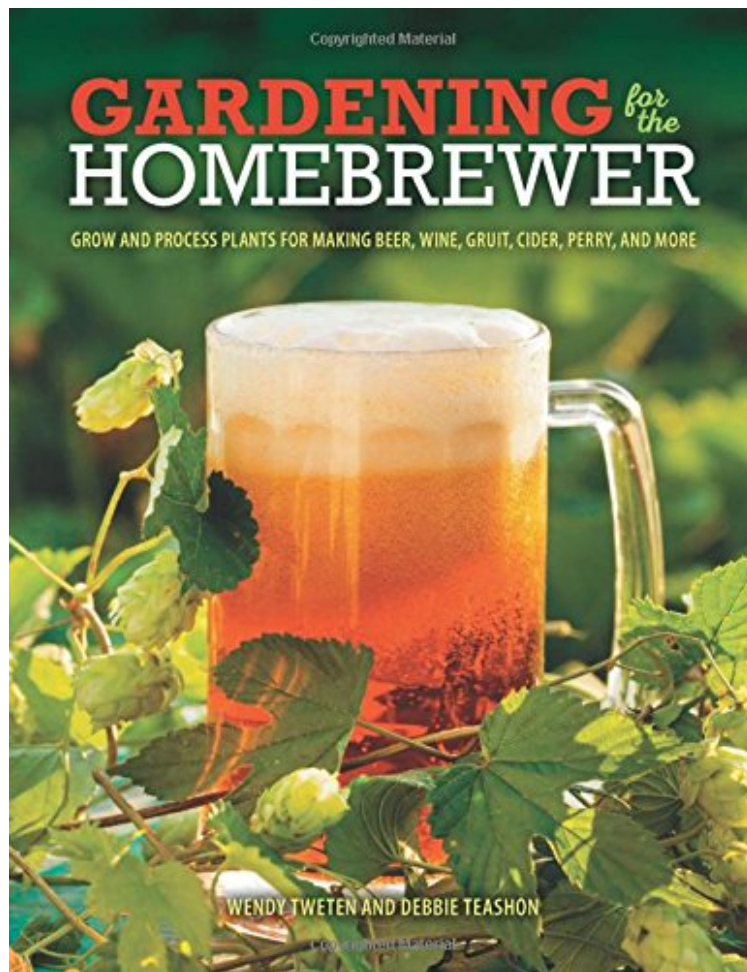


[Mobile book] Gardening for the Homebrewer: Grow and Process Plants for Making Beer, Wine, Gruit, Cider, Perry, and More

Gardening for the Homebrewer: Grow and Process Plants for Making Beer, Wine, Gruit, Cider, Perry, and More

Wendy Tweten, Debbie Teashon
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#292455 in Books 2015-09-15 Original language: English PDF # 1 9.00 x .75 x 7.131, .0 #File Name: 0760345635208 pages | File size: 19.Mb

Wendy Tweten, Debbie Teashon : Gardening for the Homebrewer: Grow and Process Plants for Making Beer, Wine, Gruit, Cider, Perry, and More before purchasing it in order to gauge whether or not it would be worth my time, and all praised Gardening for the Homebrewer: Grow and Process Plants for Making Beer, Wine, Gruit, Cider, Perry, and More:

8 of 8 people found the following review helpful. Not interested in home brewing but love to garden? This book's for you!! By Cynthia Hall When I received this book, I didn't really think it would be for me. While I love to garden and grow food, making beer, wine, or cider never interested me. I do enjoy a bit of wine on occasion and my husband enjoys beer. But making it? Nah! In my mind, the process required a lot of produce (either expensive to buy or time

consuming tricky to grow), specialized equipment, and a LOT of patience since it seemed to be a process of trial and error (with more failures than successes). So I opened the book with little hope of finding something of benefit. What I found was surprising. Most of the fruits, vegetables, and herbs that I grow can also be used to make adult beverages. For example, did you know that cucumbers and butternut squash make excellent beer (something to think about when you've got a bumper crop). Lavender can be used to make gin, beer, and liqueur. Even dandelions can be turned into a medium sweet, white wine. And, even more surprising, was that huge quantities of plants weren't necessarily required to make a decent amount of "brew". As for equipment, the authors point out that fermenting has been around for ages and while one can invest in a lot of expensive equipment, it isn't really necessary ... we typically have many of the items required in our homes. So let's say that you like to garden but you're not at all interested in home brewing. Does this book offer you something? Absolutely!! Each ingredient comes with a lot of information about how to grow, where to grow, when to harvest, pruning, soil conditions, solar orientations, and even how to store the harvest. The information is presented well and easy to understand. I finished this book feeling enthused about the possibilities. Since I hate food waste, it offered me an alternative to canning, freezing, giving away, or wasting the bounty in my garden. It also gave me great advice for growing things ... whether I use the plants for food, libations, or simply as a colorful accent in my yard. I received a copy of this book in order to write this review. I received no other compensation. All opinions expressed are mine and mine alone and reflect my honest opinion of the material reviewed. 4 of 4 people found the following review helpful. **Grow Your Own Ingredients for a Great Glass of Beer** By Bryan Carey Homebrewing is a work of both science and art. Those new to the craft are usually content to learn the ropes and perfect a simple batch of brew using a homebrewing kit. But more advanced homebrewers want more, and one way to impress is by growing your own ingredients. *Gardening for the Homebrewer* is designed to aid the homebrewer in this important task. I have homebrewed beer in my day and I know that it can be a challenge to get everything just right. The addition of fresh ingredients is important and what could be fresher than growing your own? That's what this book is all about. It steps the gardener through the process, from planting seeds, to harvest, to storage and beyond, with useful side tips and other advice to make your homebrew the best it can possibly be. One surprise with *Gardening for the Homebrewer* is that it isn't just about growing hops, barley, wheat, and other grains. It also has sections that cover growing grapes, apples, pears, and herbs. These sections are useful for those who wish to expand their horizons and produce their own wine and cider, or who would like to grow these ingredients to add to their own beer. There is even a section on making your own flavored liqueurs- something that, in turns out, is actually easier than it first sounds. I like how this book is written. I like the side tips that cover everything from pruning to cleaning and more. I also like the humor- you don't usually find humor in a gardening book, and it adds a nice touch. About the only thing this book could use is a conclusion. There is nothing to tie everything together at the end- the book just closes with a section on growing herbs. Homebrewing is a rewarding hobby. A great batch of homemade beer can be made even better with fresh ingredients and what could be fresher than growing your own? *Gardening for the Homebrewer* fulfills this purpose, showing homebrewers how to plant a garden of plenty to make the freshest, most natural beer possible. Even if you don't want to brew beer or make wine or cider, this is still a useful book that makes a great addition to the do-it-yourself person's library. 3 of 3 people found the following review helpful. **but have we ever thought about using all the other plants that are easily found for gardening** By Kathleen S. Grube Do you think you know everything about growing food in your garden? Think again! Many of us are familiar with growing hops for beer or grapes for wine, but have we ever thought about using all the other plants that are easily found for gardening? Wendy and Debbie have produced a wonderful instructional AND reference book for using the native plants, fruits, and herbs all around us to make beer, wine, cider, and other types of infused or fermented refreshments. Well-written for both the experienced and the less-experience gardener, the book has a multitude of photos to help with identification. It's laid out in such a way that you can sit down for a several-hour read or pick it up for shorter sessions as time permits. This is a must have for anybody who wants to grow and prepare their own fermentations or infusions. And it would make a thoughtful and interesting gift for the gardener or would-be gardeners in your life.

Forget farm to table - go from garden to glass! There's no feeling quite like cooking with home-grown carrots or grabbing a fresh handful of cilantro from your own yard. Well, unless you're growing fruits, vegetables, or grains for brewing that is. *Gardening for the Homebrewer* is an introduction to the wide variety of plants that you can use for fermentations or infusions. Learn how to tell if your yard is a perfect site for barley or whether it's better suited to a fragrant collection of herbs. Learn how to grow, dry, and store fresh hops. Or go off the beaten path and grow everything you need for your first gruit, cider, perry, or fruit wine. Have just a balcony or a windowsill? No problem! A variety of plant recommendations will suit gardeners of all types, even ones with limited space.

"*Gardening for the Homebrewer* is a useful hands-on guide and I like how it includes so many little tidbits of information. Yes, there are lots of books and advice on gardening, but this book includes helpful tips on things not often covered in other gardening books, like proper cleaning of your freshly harvested food, knowing the right time to

harvest, selecting a potting container, sorting and eliminating food items not fit for consumption, and so on. The book also contains its share of humor, which is not something found in the typical book on this subject." - Great Beer Now