

Home Beermaking

William Moore

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William Moore : Home Beermaking before purchasing it in order to gage whether or not it would be worth my time, and all praised Home Beermaking:

0 of 0 people found the following review helpful. great for someone just starting to make their own beerBy Wayne Morrisonshort and simple, great for someone just starting to make their own beer.0 of 0 people found the following review helpful. Five StarsBy ATT Universalgreat1 of 1 people found the following review helpful. Great book for the beginnerBy Doug ErlandsonSome four years ago, when I decided to try my hand at beer-making after six years of making homemade wine, I was looking for a short, simple guide, since I was pretty ignorant of the process. When I bought my beer-making kit, William Moore's "Home Beermaking" was included in it. It was what I needed to get started. The book begins with a description of the major types of beers. It then describes the equipment that beer maker should have. Then comes a chapter on the ingredients in beer (e.g., grains, malts, hops, etc.) and the way in which each one of them contributes to the finished product. Also helpful is a chapter on problem shooting. The book also includes several recipes for home-brewed beers. This is a great book for the novice. You can read it in an hour or less, but you'll want to keep it handy, at least until you're really adept at the process of making beer.

When you drink your first bottle of home-brewed beer, it will be with the satisfaction of knowing what it contains, how old it is, and how it was made. If your beer was brewed with pure barley malt and without sugar, it will be wholly superior to the average commercial beer. Besides brewing (and drinking) outstanding beer, you will also save a great

deal of money.