

Home-Brewed Gluten-Free Beer: Make More Than 75 Craft Beer Recipes

Sara McGrath

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Sara McGrath : Home-Brewed Gluten-Free Beer: Make More Than 75 Craft Beer Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Home-Brewed Gluten-Free Beer: Make More Than 75 Craft Beer Recipes:

4 of 6 people found the following review helpful. Buyer's remorse. A highly disappointing book...By Ivan TomekBuyer's remorse. A highly disappointing book if you're looking for anything but a collection of recipes.Starts with a novice-level generic overview of beer ingredients, the brewing process, and troubleshooting off-flavors. After 28 pages of information that any home-brewer would find to be a boring and unnecessary review, the author jumps into "more than 75 recipes of GF beers". They are a mix of uninspired partial mash and all-grain recipes. Hoping for a review of what differentiates a GF brewing process compared to gluten-containing grains? Nope, sorry. Perhaps a

discussion of mashing techniques to optimize extraction? Nope. Maybe a primer on using amylase to enhance extraction? Nope. A discussion of the nuances of malted versus unmalted GF grains? Nope. Don't waste your time and money on this one. I wish I hadn't...

More than 75 Simple Recipes for Great-Tasting Home-Brewed Beer--Without Gluten! Gluten-free beer used to be something of a rarity, with a lack of styles and choice. Even for the do-it-yourselfer, there's never been a book for the gluten-free home-brewer, until now. In **HOME-BREWED GLUTEN-FREE BEER**, author Sara McGrath makes home-brewing wheat-free beers a snap. You'll discover how to brew beer using ingredients like sorghum, rice, corn, saps and honey, brown sugar and molasses, without sacrificing flavor or your gluten-free lifestyle. Featuring an introduction by Joshua M. Bernstein (author of **BREWED AWAKENING** and **THE COMPLETE BEER COURSE**), a complete home-brewing log book to keep a record of your best batches, and over 75 recipes, you'll be armed with everything you need to make great-tasting classic beers, unhopped herbal beers, and meads.

About the Author **SARA MCGRATH** writes for Examiner.com, Suite 101, and Helium.com. She lives in Duvall, Washington, a small town outside of Seattle, with her husband and three daughters. Gluten and dairy allergies in her family led her to discover allergy-friendly ferments including home-brewed gluten-free beer. **JOSHUA M. BERNSTEIN** is the author of the highly acclaimed books **BREWED AWAKENING** and **THE COMPLETE BEER COURSE**. Joshua is a Brooklyn-based beer, spirits, food and travel journalist, whose writing has appeared in *Bon Appétit*, *Men's Journal*, *Details*, *The New York Times*, *Time Out New York*, *Saveur*, *Draft*, *Epicurious.com*, *Wine Enthusiast*, *Bicycling*, *Gourmet.com*, *Tasting Table*, *New York Post*, *Edible Manhattan*, *New York Daily News*, *Wired*, *ReadyMade* and the *New York Press*.