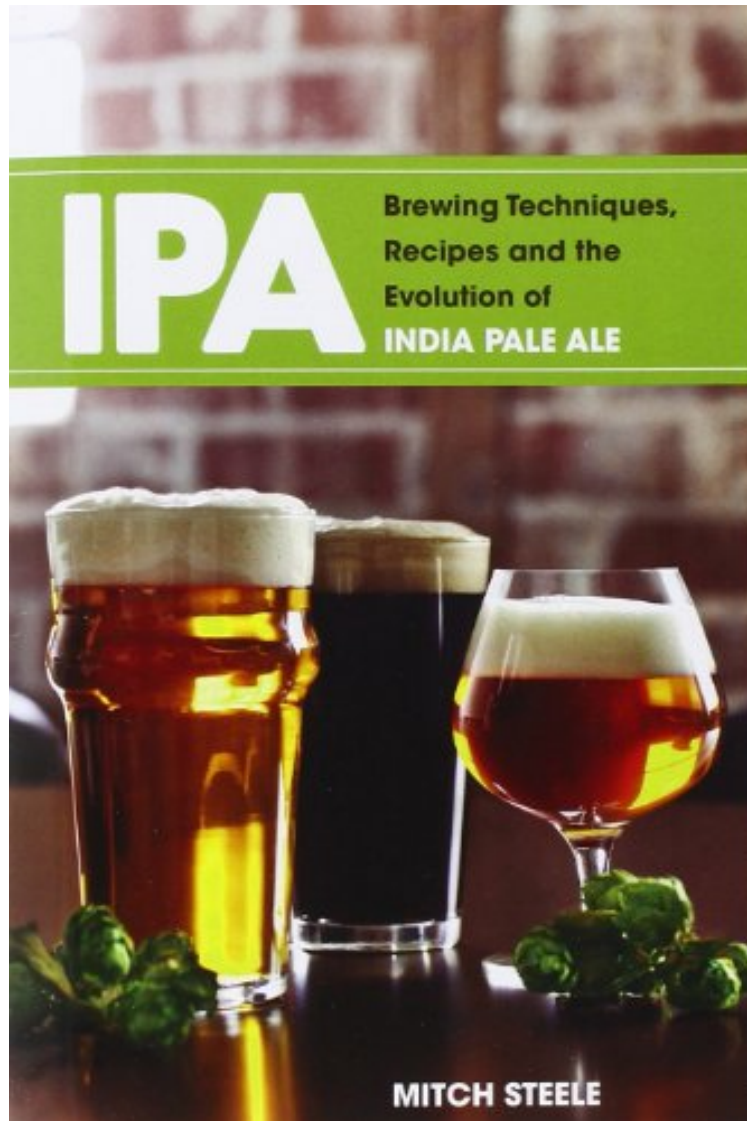


(Read download) IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale

IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale

Mitch Steele

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Mitch Steele : IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale before purchasing it in order to gage whether or not it would be worth my time, and all praised IPA: Brewing Techniques, Recipes and the Evolution of India Pale Ale:

57 of 61 people found the following review helpful. Well written but average informationBy Brian LeBaronIf you like beer history, you'll like this book. About half of it is history of the IPA from 1800 to present. The history is well

written and extremely well researched. If you are the sort who reads the beer history blog Shut Up about Barclay Perkins, you will enjoy the book. Unfortunately, I found the book lacking in real tips for brewing better (modern) IPAs. There is good recipe information for brewing historical IPAs circa 1800-1850 (including water chemistry), but none of the recipes are scaled for the standard 5 gallon homebrewer setup. I myself am looking forward to using the information to brew a heavily hopped Burton IPA in the near future. There are also excellent recipes for some of the best-known modern IPAs in the country. All in all, about 50 pages of recipes. These recipes are from the horse's mouth, so to speak, and should be much more accurate than anything you find on the internet. There is some style discussion for double IPAs, black IPAs (or dark cascadians, whatever you want to call them), and Belgian IPAs, but it really doesn't amount to much and is more of a side note than a main focus. There is good brewing information in the book, but if you have already read Palmer's *How to Brew* and *Yeast* by White and Zainesheff (both of which are excellent books all homebrewers should read), I don't think there will be anything new to you. In the end, it is a nice addition to the interested brewer, but definitely not a must-have. Cheers.

0 of 0 people found the following review helpful. IPA Myths Busted By Richard Blackham The first half of the book is a fascinating and indulgent historical journey through the history of IPA that lays to rest many of the 'alternative facts' that exist on the where, when and why IPA actually became IPA. I particularly enjoyed the second half where Mitch homes in on the actual business of brewing IPAs. He uses a systematic methodology of comparative analysis using old and new world examples to highlight how techniques and tastes have changed to support many varieties under the same name. A great read.

0 of 0 people found the following review helpful. This was a decent book, with really good recipes at the end. By Mary Schuman However, if you just want brewing techniques and recipes as I did, the first 250 or so pages were pretty much useless. It talks a lot about the history of IPAs, but I found the subject pretty boring and quickly found myself just skipping to the end. That being said, the last few chapters and recipes were all very interesting. I've tried two of the recipes so far, and they're both better than the previous half dozen I got online.

Explore the evolution of one of craft beer's most popular styles, India pale ale. Equipped with brewing tips from some of the country's best brewers, IPA covers techniques from water treatment to hopping procedures. Included are 48 recipes ranging from historical brews to recipes for the most popular contemporary IPAs made by craft brewers such as Pizza Port, Dogfish Head, Stone, Firestone Walker, Russian River, and Deschutes.

"His book is recommended unreservedly for giving all the facts and figures, including recipes, tables and everything one could possibly want. I shall definitely refer to it on many future occasions..." - The New Imbiber, May 2013

About the Author Stone Brewing Co. Brewmaster Mitch Steele has brewed at some of the largest and smallest breweries in the world since graduating from UC Davis with a fermentation science degree. Landing at Stone Brewing Co. in 2006, Steele has overseen the brewing and packaging operations as the brewery has grown from a 48,000-barrel operation to 148,000 barrels in 2011. Steele is a long-time IPA fan and an avid homebrewer.