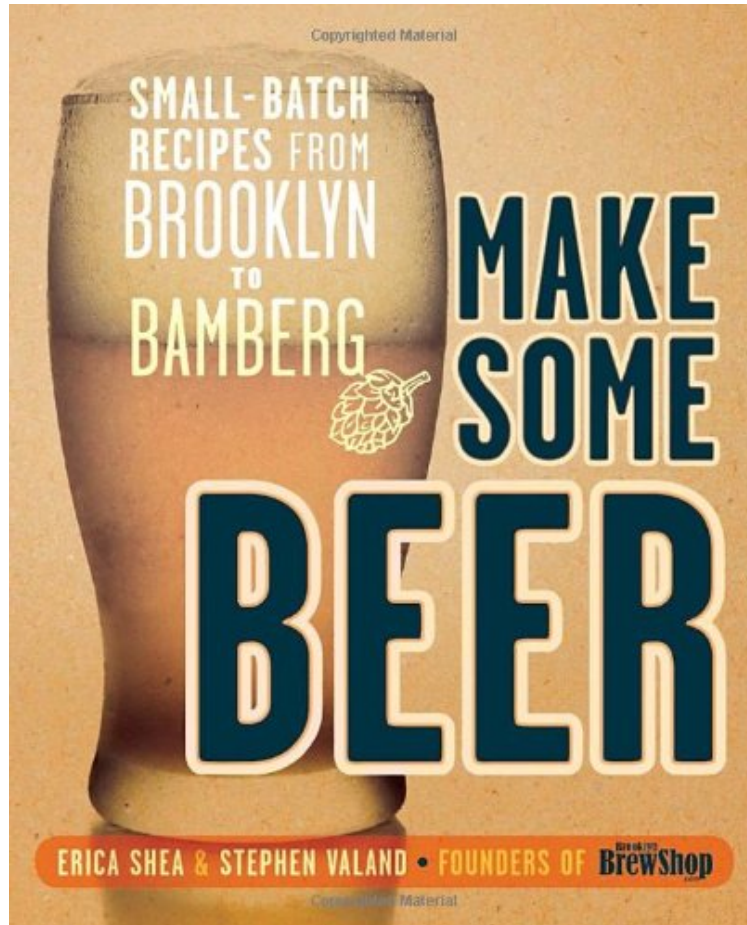


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Make Some Beer: Small-Batch Recipes from Brooklyn to Bamberg

Erica Shea, Stephen Valand

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#658530 in Books 2014-05-13 2014-05-13 Original language: English PDF # 1 9.07 x .53 x 7.331, .94 #File Name: 0804137633176 pages Globally inspired recipes to brew at home Recipes Farmhouse Ale Risotto, Spent Grain Pizza Dough, Shandy Ice Pops, IPA Hummus, and more. Tips and introductory techniques for first-timers | File size: 71.Mb

Erica Shea, Stephen Valand : Make Some Beer: Small-Batch Recipes from Brooklyn to Bamberg before purchasing it in order to gage whether or not it would be worth my time, and all praised Make Some Beer: Small-Batch Recipes from Brooklyn to Bamberg:

8 of 8 people found the following review helpful. Another good book from BBS By B. Ford This book differs from the first book as they give you some insight into the recipe and brewery that inspired it. It also has their Bruxelles Blonde and Bruxelles Black recipes, which I think are excellent! If you don't have the first book, I would recommend getting it first as it is a bit more basic... but this one isn't difficult to follow.. there are some very simple recipes in here and some that are more complex... they even tell you which to start with if you are a relatively new brewer. If you want to brew 2 or 3 gallon batches, simply multiply the ingredients by two or three... it is a straight conversion! Good luck and cheers! It says this review is for the Kindle edition, though I actually purchased the softcover book..... just a preference,

especially when using something as a manual. 18 of 20 people found the following review helpful. Great recipes, but lacks basic attention to detail of a serious brewing book
By Deacon Mike
What I love: I love the holistic approach the authors bring to their writing. This is not your normal homebrew recipe book. The authors provide background and interesting facts that add to the appreciation of the beer presented. It's like a travel book in which you experience regions of the world by experiencing an aspect of their culture--their beer. Great concept! The radical beer recipes are accompanied by equally radical food recipes which complement them. Can't wait to try the Tapioca Ale and Sweet Potato Lager accompanied by the Beer Bacon Mac and Cheese.
What I hate: I've brewed for nearly 20 years and love to try radical recipes and flavors in beer. But I take my brewing seriously and this book lacks the professionalism of a serious brewing book. ABV is provided, yet there are virtually no other readings to support the ABV listed. No starting or final target gravities are provided. Recipes are hopped without providing any idea of what level of bitterness they are trying to achieve. For instance, the recipe tells me to hop with 1 oz. of Tettnanger without telling me the alpha acid of the hops used, which can vary widely. Seriously, would it have killed you to tell us how many IBUs are appropriate for these radical recipes? And some recipes are just factually wrong. The recipe listed for Cigar City's Cucumber Saison uses fresh cucumbers, Hallertau and Spaltz hops. But Cigar City actually uses Cucumber extract and Citra and Sorachi Ace hops which provide the distinct spiciness and lemon-grass notes of Cigar City's Cucumber Saison.
Bottom line: If you are adventurous and like to brew in blissful ignorance of the outcome and you're not concerned about replicating your results, then this book is for you. If you are a serious home brewer, you will probably want to take the basic recipes and enter them in Beersmith or Beer Tools to get target readings, adjusting grain bills and hops appropriately to highlight the flavors of the unique ingredients used in the recipe.
1 of 1 people found the following review helpful. Very readable, very clear and simple
By bernard smith
Making all-grain beer in small batches seems to me to be one very sensible way to approach home brewing. Not everyone has the space or the desire to experiment with 5 gallon batches but while the authors provide the recipes for the more conventional 5 gallon batches they don't provide recipes for equivalent malt-extract brews. Providing such recipes, I think, would make this book more useful and even less challenging for those new to this hobby. But that said, the authors' approach and style makes the process of brewing seem far more simple and less daunting than the way it is often presented. This book is a useful addition to anyone who has made a few beers using kits or recipes.

GLOBALLY INSPIRED RECIPES TO BREW AT HOME With the creativity behind today's craft-beer revolution reaching all-time heights, both new and experienced brewers are looking to expand their palates. Brooklyn Brew Shop founders Erica Shea and Stephen Valand took a tour of the world's most innovative and storied breweries and returned with thirty-three stovetop-ready recipes for silky stouts, citrusy IPAs, and robust porters, along with stories inspired by the global community of small-batch brewers. Now Erica and Stephen bring the taste of world-class beer into your kitchen (no matter how small it is). They share a German-style Smoked Wheat, an aromatic Single Hop IPA inspired by The Kernel in London's Maltby Street Market, as well as recipes straight from the brewmasters, including an imperial stout from Evil Twin, Ranger Creek's Mesquite Smoked Porter, and a Chocolate Stout from Steve Hindy, the founder of Brooklyn Brewery. Since beer is best with food, Erica and Stephen have also included recipes for a Farmhouse Ale Risotto, Spent Grain No-Rise Pizza Dough, Shandy Ice Pops, IPA Hummus, and more. With tips and introductory techniques to get you started brewing if you're a first-timer, you'll have world-class, small-batch beer ready to drink in no time.

About the Author ERICA SHEA and STEPHEN VALAND are co-owners and -founders of the Brooklyn Brew Shop and the authors of Brooklyn Brew Shop's Beer Making Book. They sell their beer making kits and ingredient mixes at BrooklynBrewShop.com, the Brooklyn Flea, and at select retailers. Named in 2014 to Forbes 30 Under 30 list, they have been featured in Food Wine, the New York Times, Real Simple, Serious Eats, and on the Early Show and Regis Kelly.