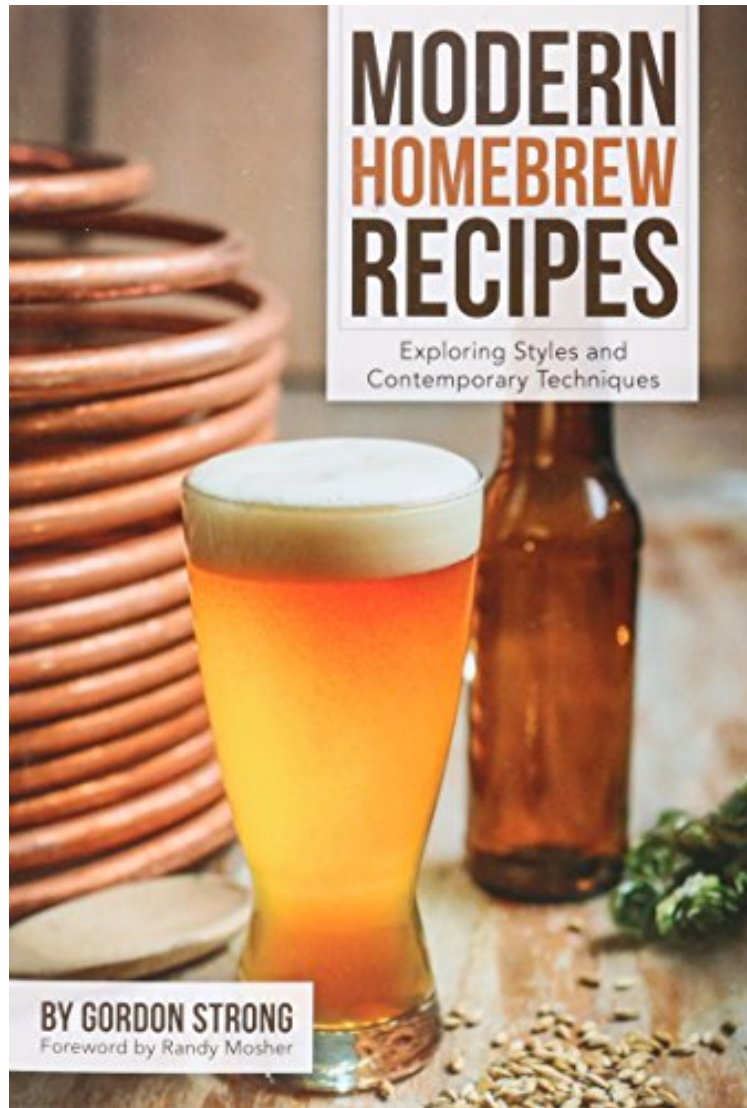


(Ebook free) Modern Homebrew Recipes: Exploring Styles and Contemporary Techniques

Modern Homebrew Recipes: Exploring Styles and Contemporary Techniques

Gordon Strong

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Gordon Strong : Modern Homebrew Recipes: Exploring Styles and Contemporary Techniques before purchasing it in order to gage whether or not it would be worth my time, and all praised Modern Homebrew Recipes: Exploring Styles and Contemporary Techniques:

6 of 6 people found the following review helpful. Good homebrewing reference, but some overlap between this and "Brewing Better Beer"By Doug BarbinI liked this book, but there is definitely some overlap between this and "Brewing Better Beer" (another Gordon Strong book). This one is more recipe-oriented, obviously, but there are also

tips and suggestions for brewing techniques. Overall, this book does a good job of covering how to brew many different beer styles, including some of the newer styles and some interesting twists on classic styles. It isn't the absolute best homebrewing book I've ever read, but it is in the top 5. It would definitely make a great read for any serious homebrewer. 6 of 6 people found the following review helpful. This book made me a better brewer - immediately!

By Jon W. I'd like to give Gordon Strong credit for helping me achieve a milestone in my homebrewing. His previous book, *Brewing Better Beer* really helped me refine my techniques, and my beers improved greatly. But I was still struggling a bit to find the consistency I was after. I found myself tinkering way too much with water spreadsheets and ingredients. After reading through *Modern Homebrew Recipes* I finally went all in on Gordon's approach to water and recipe formulation. The first batch up was a Kolsch, a beer with absolutely nothing to hide behind. I knew the week I kegged it there was something different about that beer, and I was right - the Kolsch took BOS at a local comp! I've been very pleased with my subsequent batches. In fact I feel that I am now consistently brewing my best beer, and I am brewing confidently. *Modern Homebrew Recipes* is an extremely helpful brewing tool. Gordon has included his own sensory and formulation notes for each style, and that is what really sets this book apart - an invaluable resource, really. I've brewed some of the recipes in MHR, and they are wonderful. My own recipes are now always cross-referenced with those in the book for confirmation. I've had this book for four months now and it continues to get the most use of any in my library. Highly recommended.

3 of 3 people found the following review helpful. Great book for All-Grain Brewers

By T. Brophy Just kegged my first recipe out of this book. Been too busy to brew until about a month ago, but over the last several months I've reviewed many of the recipes before deciding on the Scottish Heavy on P.105. I only made two changes by upping the Golden Promise another 8 oz. and adding 8 oz of Honey Malt. I really liked Jamil's Scottish Ale recipe in his Classic Style recipe and wanted to add some Honey Malt and up the Alcohol % a little bit. Anyway just tried a sample from the keg and it is amazing and spot on. Look forward to making again, and also trying the other recipes. I like how he has the recipes structured (like telling you when a certain malt should be added, and also including Water Treatment info in the recipe). Thanks Gordon for another great book.

Craft beer is about innovation, discovery and interpretation. Homebrewing is about all that and more! As the beer scene changes, so do the beer styles we know and love. Grandmaster Beer Judge Gordon Strong takes you on a guided journey of discovery in *Modern Homebrew Recipes* that include the latest BJCP style changes. Following a primer on specific beer brewing techniques, recipe formulation fundamentals, and how to adapt recipes to your system, Strong shares more than 100 distinctive recipes.

About the Author Gordon Strong is the only three-time winner of the coveted National Homebrew Competition Ninkasi Award. He is president and the highest ranking judge in the Beer Judge Certification Program (BJCP), and principal author of the BJCP Style Guidelines. Strong is a technical editor and commercial calibration panelist for *Zymurgy* magazine and is a frequent contributor to other brewing and beer publications. Strong is also author of *Brewing Better Beer: Master Lessons for Advanced Homebrewers* and resides in Beavercreek, Ohio.