

Beginners Guide To Home Brewing

Join the craft beer phenomenon by learning to brew and bottle your own beer, brewed the way you like it and using only basic home brewing equipment. Christopher Sidwa - head brewer and co-founder of wildly popular craft brewery Batch Brewing Co. - walks you through the entire process, from choosing the best ingredients to setting up your home brewery, a full guide to brewing techniques, even how to taste and assess your batch. There is no mistake Christopher hasn't made while brewing at home, so that you don't have to. This lively handbook assumes no prior knowledge and covers all the advice you need to start brewing great beer.

Add some fizzy sparkle to your life and discover the delicious and refreshing world of homemade soft drinks. Drawing on centuries-old traditions from American general stores and pharmacy soda fountains, this fun and informative guide has recipes for perennial favorites like birch beer and ginger beer, as well as more adventurous concoctions like Molasses Switchel and Dandelion Champagne. Stephen Cresswell provides easy-to-follow directions that cover everything from extracting the earthy undertones of sassafras for an exciting root beer to whipping up a caffeine-charged Coffee Whizzer.

Radical Brewing takes a hip and creative look at beer brewing, presented with a graphically appealing two-color layout.

Explains the brewing process, discusses ingredients and special techniques, and includes information on bottling and serving beer

Yeast: The Practical Guide to Beer Fermentation is a resource for brewers of all experience levels. The authors adeptly cover yeast selection, storage and handling of yeast cultures, how to culture yeast and the art of rinsing/washing yeast cultures. Sections on how to set up a yeast lab, the basics of fermentation science and how it affects your beer, plus step by step procedures, equipment lists and a guide to troubleshooting are included.

"A pocket guide to understanding, appreciating, and exploring craft beer.

Includes a summary of the craft beer revolution in America. Overview of brewing ingredients, tasting information, and resources for the beer enthusiast. Includes 80+ styles of beer, food pairings, and a beer log to record tasting adventures"-- For more than two decades, homebrewers around the world have turned to Brew Your Own magazine for the best information on making incredible beer at home. Now, for the first time, 300 of BYO's best clone recipes for recreating favorite commercial beers are coming together in one book. Inside you'll find dozens of IPAs, stouts, and lagers, easily searchable by style. The collection includes both classics and newer recipes from top award-winning American craft breweries including Brooklyn Brewery, Deschutes, Firestone Walker, Hill Farmstead, Jolly Pumpkin, Modern Times, Maine Beer Company, Stone Brewing Co., Surly, Three Floyds, Tröegs, and many more. Classic clone recipes from across Europe are also included. Whether you're looking to brew an exact replica of one of your

favorites or get some inspiration from the greats, this book is your new brewday planner.

Charlie Papazian, master brewer and founder and president of the American Homebrewer's Association and Association of Brewers, presents a fully revised edition of his essential guide to homebrewing. This third edition of the best-selling and most trusted homebrewing guide includes a complete update of all instructions, recipes, charts, and guidelines. Everything you need to get started is here, including classic and new recipes for brewing stouts, ales, lagers, pilseners, porters, specialty beers, and honey meads. The Complete Joy of Homebrewing, third edition, includes: Getting your home brewery together: the basics -- malt, hops, yeast, and water Ten easy lessons for making your first batch of beer Creating world-class styles of beer (IPA, Belgian wheat, German Kölsch and Bock, barley wine, American lagers, to name a few) Using fruit, honey, and herbs for a spicier, more festive brew Brewing with malt extracts for an unlimited range of strengths and flavors Advanced brewing techniques using specialty hops or the all-grain method or mash extracts A complete homebrewer's glossary, troubleshooting tips, and an up-to-date resource section And much, much more Be sure to check out Charlie's The Homebrewer's Companion for over 60 additional recipes and more detailed charts and tables, techniques, and equipment information for the advanced brewer.

Want to become your own brewmeister? Homebrewing For Dummies, 2nd Edition, gives you easy-to-follow, step-by-step instructions for everything from making your first "kit" beer to brewing an entire batch from scratch. Before you know it, you'll be boiling, bottling, storing, pouring, and kegging your own frothy, delicious suds. This friendly, hands-on guide walks you through each step in the brewing process at the beginning, intermediate, and advanced levels. It fills you in on all the homebrewing basics with a comprehensive equipment list; instructions on keeping your hardware clean and sanitized; and loving descriptions of the essential beer ingredients, their roles in the brewing process, and how to select the best ingredients for you beer. You'll also find out about additional ingredients and additives you can use to give your homebrew distinctive flavors, textures, and aromas. Discover how to: Set up your home brewery Select the best ingredients and flavorings Create your own lager, ale, and specialty beers Try your hand at cider, and even meade Brew gluten-free beer Package your beer in bottles and kegs Evaluate your beer and troubleshoot problems Take part in homebrewing competitions Become an eco-friendly brewer Homebrewing For Dummies, 2nd Edition is fully updated with the latest brewing techniques and technologies and features more than 100 winning recipes that will have your friends and neighbors singing your praises and coming back for more.

Fully revised and expanded, How to Brew is the definitive guide to making quality beers at home. Whether you want simple, sure-fire instructions for making your first beer, or you're a seasoned homebrewer working with all-grain batches, this book has something for you. Palmer adeptly covers the full range of brewing possibilities—accurately, clearly and simply. From ingredients and methods to recipes and equipment, this book is loaded with valuable information for any stage brewer.

Get brewing! This foolproof beginner's guide to brewing great beer at home includes everything you need to know to make your very first batch. With step-by-step instructions, insightful advice, and simple recipes for a variety of beer styles, you'll be proudly sipping your own homemade beer in no time. This revised edition covers additional techniques and

equipment, as well as new varieties of hops and other ingredients. Ground yourself in the basics of homebrewing and experiment with new tastes and combinations. It's fun, easy, and oh-so-rewarding!

Extreme Brewing is a recipe-driven resource for aspiring home brewers who are interested in recreating these specialty beers at home, but don't have the time to learn the in-depth science and lore behind home-brewing. As such, all recipes are malt-syrup based (the simplest brewing method) with variations for partial-grain brewing. While recipes are included for classic beer styles -- ales and lagers -- Extreme Brewing has a unique emphasis on hybrid styles that use fruit, vegetables, herbs and spices to create unique flavor combinations. Once their brew is complete, readers can turn to section three, The Rewards of Your Labor, to receive guidance on presentation, including corking, bottle selection and labeling as well as detailed information on food pairings, including recipes for beer infused dishes and fun ideas for themed dinners that allow the reader to share their creations with family and friends.

Ann Arbor has always been a beer-loving town. From the establishment of the first commercial brewery in 1838 through a century of German immigration down to today's local craft brew boom, the amber liquid looms large in Tree Town's quirky past and present. Find out how beer helped a former University of Michigan professor win a Nobel Prize. Discover the Ann Arbor doctor whose nationally bestselling home remedy book featured ale recipes. Learn which Michigan football legend pounded brewskis as part of his training regimen. Covering the exploits of famous poets, performers and prohibitionists, local author David Bardallis pops the cap off the big beer history of this little college town and leads readers to "the best beer you can drink" in Ann Arbor today.

A step-by-step guide to brewing your own beer at home If you're keen to learn how to make your own beer at home, but need a manual that not only provides instructions, but recipes too, then Home Brew Beer will be your very own brewing bible. Home Brew Beer includes over 100 home brew beer recipes from around the world with brewer's tips and photographs of the finished beer so you know what you're aiming for. Plus this ultimate reference book provides techniques for three levels of difficulty for beer making, allowing you to brew beer from a basic kit, malt extract, or using the full grain method the professionals use. Recipes are categorised by beer style including every variation of ale, lager, and hybrid beers, with beer-style overviews describing the typical appearance, flavour, aroma, and strength of each style of beer. You'll also learn the science behind the brewing process and handy timelines and step-by-step photographs show you what to do at every stage of the brewing process. Home Brew Beer is great for beginner home brewers needing clear explanations, more accomplished brewers who want to take their interest of beer making to the next level, or anyone looking for a wealth of delicious and satisfying beer recipes.

Beer doesn't just taste great; it has a fascinating history too. Brewing, in some form or other, has been around for thousands of years, with evidence of recipes dating back nearly as far as 2000BC. From ingredients and methods to recipes and equipment for brewing beer at home, this book is loaded with valuable information on brewing techniques and recipe formulation. It is difficult to believe that at one time hops were very much the marginalized ingredient of modern beer, until the burgeoning craft beer movement in America reignited the industry's enthusiasm for hop-forward beer. The history of hops and their use in beer is long and shrouded in mystery to this day, but Stan Hieronymous has gamely teased apart the many threads as best anyone can, lending credence where due and scotching unfounded claims when appropriate. It is just one example of the deep research through history books, research articles, and first-hand interviews with present-day experts and growers that has enabled Stan to produce a wide-ranging, engaging account of this essential beer ingredient. While they have an exalted status with today's craft brewers, many may not be aware of the journey hops take to bring them, neatly baled or pressed into blocks and pellets, into the brewhouse. Stan paints

a detailed and, at times, personal portrait of the life of hops, weaving technical information about hop growing and anatomy with insights from families who have been running their hop farms for generations. The author takes the reader on a tour of the main growing regions of central Europe, where the famous landrace varieties of Slovenia, the Czech Republic, and Germany originate, to England and thence to North America, and latterly, Australia and New Zealand. Growing hops and supplying the global brewing industry has always been a hard-nosed business, and Stan presents statistics on yields, acreage, wilt and other diseases, interspersed with words from the farmers themselves that illustrate the challenges and uncertainties hop growers face. Along the way, Stan gives details about some of the most well-known varieties—Saaz, Hallertau, Tettnang, Golding, Fuggle, Cluster, Cascade, Willamette, Citra, Amarillo, Nelson Sauvin, and many others—and their history of use in the Old World and New World. The section culminates in a catalog of 105 hop varieties in use today, with a brief description of character and vital statistics for each. Of course, the art and science of using hops in making beer is not forgotten. Once the hops have been harvested, processed, and delivered to the brewery, they can be used in myriad ways. The author moves from the toil of the hop gardens to that of the brewhouse, again presenting a blend of history and present-day interviews and research articles to explain alpha acids, beta acids, bitterness, harshness, smoothness, and the deterioration of bittering flavors over time. Perception is all important when discussing bitterness, and the author touches on genetics, evolution, the vagaries of individuals' perceptions of bitterness, and changing tastes, such as the “lupulin shift.” The meaning of the international bitterness unit, or IBU, is not always properly understood and here Stan lays out a brief history of how the IBU came to be and an appreciation of the many variables affecting utilization in the boil and final bitterness in beer. Adding hops is not as simple as it sounds, and Stan's research illustrates that if you ask ten brewers about something you will get eleven opinions. Early additions, late additions, continuous hopping, first wort hopping, and hop bursting are all discussed with a healthy dose of pragmatic wisdom from brewers and a pinch of chemistry. There then follows an entire chapter devoted to the druidic art of dry hopping, following its commonplace usage in nineteenth-century England to the modern applications found in today's US craft brewing scene. The author uncovers hop plugs, hop coffins, and the “pendulum method,” along with the famous hop rocket and hop torpedo used by some of America's leading craft breweries. Every brewer has their dry hopping method and, gratifyingly, many are happy to share with the author, making this chapter a great source for inspiration and ideas. Many of the brewers the author interviewed were also happy to share recipes. There are 16 recipes from breweries in America, Belgium, Czech Republic, Denmark, England, Germany, and New Zealand. These not only present delicious beers but give some insight into how professional brewers design their recipes to get the most out of their hops. As always, Stan imparts wisdom in an engaging and accessible fashion, making this an amazing compendium on “every brewer's favorite flower.”

This is the perfect book for anyone getting into homebrew, with easy-to-follow instructions, must-try recipes, expert tips, and everything else a homebrewer could want. Get brewing today with a crash course in brewing ingredients and process. Then level up with dozens of recipes from some of today's top craft brewers—including big names like Allagash, The Bruery, and Surly. All your favorites are here, from porter and stout to India Pale Ale and saison. While some recipes hew to tradition, others push the envelope. Master the use of unusual ingredients and learn brew-day secrets that go far beyond the average recipe. All recipes come with step-by-step instructions and some include features on the brewers themselves. Learn the basics, then impress your family with beers that feature honey, fruit, tea, and more. Dive into the history of key beer styles and try your hand at historical recipes from the 1800s. Or, if you're into beers that go with the local food movement, browse the chapter on growing your own hops and other beer ingredients!

Describes the equipment and ingredients needed for homebrewing beer. Includes recipes and step by step instructions for traditional ales and lagers, as well as several exotic brews. From globally heralded beer-brewing authority Randy Mosher comes the ultimate guide to the craft for beginners and advanced brewers alike. Featuring plain-speaking, fun-to-read instructions, more than 150 colorful graphics and illustrations of process and technique, and 100 recipes for classic and popular brews, this handbook covers everything any brewer could ever want, from choosing ingredients and equipment to mashing, bottling, tasting, and serving. Mosher simplifies the complexities, inspiring and teaching today's burgeoning new league of home brewers.

Making beer at home is easier than you think. It requires just a handful of affordable equipment and special ingredients and it's a great way to learn a new skill while impressing your friends! Unlike cooking recipes which are expected to take a few hours at most, beer recipes have a timeline that is more like four weeks from beginning to end. This beginner's guide book of homebrewing takes you by the hand and shows you how to craft fresh, delicious, homemade beer. Designed for first timers, this guide will help you master the basics and give you the confidence you need to start crafting all-grain beers. This book includes: ?General principles ?Supplies and Equipment ?Ingredients explained ?Your first brew ?Preparation ?Brewing ?Fermentation ?Conditioning ?Additional Beginner Recipes ?Advanced Brewing recipes Whether you're new to homebrewing and want to make your first beer, or you're an experienced homebrewer looking for new tips and tricks to help you your brewing game, there is something in the pages of this guide that will provide brewing inspiration and help you upgrade your brewing skills.

Gear up with the right equipment and take the hassle out of homebrewing. Karl E. Lutzen and Mark Stevens guide you through the best tools for all your brewing needs, from DIY homemade versions of commercial brewery equipment to simple devices that make brewing easier and safer. Learn which gadgets and gizmos work best for measuring, mashing, bottling, kegging, and more. With the proper tools close at hand you'll save both time and money, leaving you free to focus on enjoying your homebrewed beers.

Indulge In Your Passion For Beer Even More and Start Brewing Today!! Have fun and enjoy great beer by learning how to home brew! Beer has been brewed by man for thousands of years and is more popular now than ever. It's so prevalent yet most people have no idea what beer contains; let alone how to brew it. We can let you into a secret - brewing beer is simple!! The content of this book is designed for the learner brewer and contains a tried and tested method of beer brewing to ensure that your first brew is a total success. Avoid any mishaps or frustrations by following this step-by-step guide and you can look forward to opening a bottle of your own handcrafted beer in just a few weeks. Don't settle for over priced commercial beer. The best way to enjoy beer in its original and most delicious form is to brew it at home and you can save yourself money at the same time. After trying this European pale ale brew recipe you will never want a branded beer again. You can even tailor your beer so it's exactly how you like it! This guide contains everything that you need as a new brewer including: a full proof recipe, equipment list and an easy to follow step-by-step brewing guide. This book is packed with top tips to ensure that you get the most from your brew and allow you to adjust the flavour in accordance with your taste. What are you waiting for?...The sooner you start the sooner you will be enjoying that rewarding first beer! Some things you will learn... The Science: What is beer? Preparation is Key: Recipe & Equipment The Main Event: Lets make beer! Nearly there: Priming & Bottling Quick Review: Tips & Troubleshooting And Much More...

"How do you brew the best beer ever? Start with this book's photo-intensive guide to all-grain brewing, or skip ahead to advanced mashing techniques and malt selection. Then explore whatever calls to you: take a crash course in water chemistry, try whirlpool hopping, brew a fruit beer, capture wild yeast, make your first Berliner Weisse, or kick the bottles and start

kegging. Unique recipes cover everything from traditional parti-gyle stouts to a style-bending American wild ale."--Amazon.com.

Here's to brewing your first craft beer. Cheers! You love craft beer--now imagine brewing it in your own home. With complete, step-by-step instructions, Beer Brewing 101 makes it easy to begin crafting fresh, homemade beer. Jump right in by using a beer kit to brew up your first delicious batch--everything you need to know is here. This guide's simple approach to beer brewing uses malt extract, a perfect entryway for first-time home brewers because it requires less equipment and a shorter brew time. Once you've learned the basics, you can dive into the wide assortment of favorite beer recipes. After a little more practice, you'll even get a helping hand designing your own signature brew! Beer Brewing 101 includes: Quick reference--A detailed supplies list, glossary of beer brewing terms, and at-a-glance charts of hop varieties, yeast strains, and malt extracts help set you up for success. 30 beer recipes--Try your hand at Czech Pilsner, West Coast Style IPA, and German Hefeweizen, along with formulas for recreating popular branded craft beers. To the rescue--Is your beer not fermenting? Does it have an off aroma or too much foam? Find the answers to common problems you might encounter while beer brewing. Discover the joys of homebrewing your own delicious craft beer with Beer Brewing 101.

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.

Beer Brewing 101A Beginner's Guide to Homebrewing for Craft Beer Lovers Rockridge Press Award-winning brewer Jamil Zainasheff teams up with homebrewing expert John J. Palmer to share award-winning recipes for each of the 80-plus competition styles. Using extract-based recipes for most categories, the duo gives sure-footed guidance to brewers interested in reproducing classic beer styles for their own enjoyment or to enter into competitions.

Author Ray Daniels provides the brewing formulas, tables, and information to take your brewing to the next level in this detailed technical manual.

Discover the pleasures of homebrewing your own craft beer and take your brewing skills to the next level with this comprehensive guide to homebrewing for beginners! Do you want to learn how to brew your own beer in the comfort of your home, but don't know where to begin? Have you ever had a beer so great, that you began to wonder what it would be like to brew your own beer? If you answered yes to any of the questions above, then this homebrewing guide is just what you need. In Homebrewing for Beginners, Mathew Frederick takes you by the hand and shows you how to craft fresh, delicious, homemade beer. Designed for first timers, this guide will help you master the basics and give you the confidence you need to start crafting all-grain beers. Here's a small fraction of what you're going to uncover in Homebrewing for Beginners Everything you need to know about the art and science of homebrewing The general principles and essentials of homebrewing that will help you get started on the right foot All the supplies and equipment you're going to need to make brewing awesome, great-tasting beer a breeze The science behind the ingredients involved in beer making and the purpose of each ingredient Step-by-step instructions to brew your very first batch of homemade beer that will impress your friends and family Potential problems you may run into while fermenting your beer and how to troubleshoot them Surefire ways to safely and effectively package your newly crafted beer and how to choose the packaging best suitable for your needs Delicious beer recipes that will blow your mind, from beginner-friendly to all-grain recipes ...and much more! Whether you're new to homebrewing and want to make your first beer, or you're an experienced homebrewer looking for new tips and tricks to help you your brewing game, there is something in the pages of this guide that will provide brewing inspiration and help you upgrade your brewing skills. Scroll to

the top of the page and click the "Buy Now" button to begin your brewing adventures today! The fun and friendly guide to all things beer Beer has always been one of the world's most popular beverages; but recently, people have embraced the rich complexities of beer's many varieties. Now, with Beer For Dummies you can quickly and enjoyably educate your palate—from recognizing the characteristics of ales, lagers, and other beer styles to understanding how to taste and evaluate beer. The author, a beer connoisseur, shares his own expertise on this subject, revealing his picks for the best beer festivals, tastings, and events around the world as well as his simple tips for pouring, storing, and drinking beer like an expert brewmeister. New coverage on the various styles of beer found around the world including: real ale, barrel aged/wood aged beer, organic brews, and extreme beer Updated profiles on the flavor and body of each beer, explaining why beers taste the way they do, as well as their strengths and ideal serving temperatures How to spot the best beers by looking at the bottle, label, and a properly poured beer in its ideal glass The essentials on beer-and-food pairings and the best ways to introduce beer into your cooking repertoire From information on ingredients like hops, malt, and barley to the differences between lagers and ales, this friendly guide gives you all the information you need to select and appreciate your next brew.

Experimentation, mystery, resourcefulness, and above all, fun--these are the hallmarks of brewing beer like a Yeti. Since the craft beer and homebrewing boom of the late twentieth and early twenty-first centuries, beer lovers have enjoyed drinking and brewing a vast array of beer styles. However, most are brewed to accentuate a single ingredient--hops--and few contain the myriad herbs and spices that were standard in beer and gruit recipes from medieval times back to ancient people's discovery that grain could be malted and fermented into beer. Like his first book, *Make Mead Like a Viking*, Jereme Zimmerman's *Brew Beer Like a Yeti* returns to ancient practices and ingredients and brings storytelling, mysticism, and folklore back to the brewing process, including a broad range of ales, gruits, bragots, and other styles that have undeservingly taken a backseat to the IPA. Recipes inspired by traditions around the globe include sahti, gotlandsdricka, oak bark and mushroom ale, wassail, pawpaw wheat, chicha de muko, and even Neolithic "stone" beers. More importantly, under the guidance of "the world's only peace-loving, green-living Appalachian Yeti Viking," readers will learn about the many ways to go beyond the pale ale, utilizing alternatives to standard grains, hops, and commercial yeasts to defy the strictures of style and design their own brews.

Everything needed to brew beer right the first time. Presented in a light-hearted style without frivolous interruptions, this authoritative text introduces brewing in a easy step-by-step review. 2016 International Association of Culinary Professionals Award Finalist! Beer has reclaimed its place at the dinner table. Yet unlike wine, there just aren't many in-depth resources to guide both beginners and beer geeks for pairing beer with food. Julia Herz and Gwen Conley are here to change that. As you start your journey, you'll learn all about the effects aroma, taste, preference, and personal experience can have on flavor. Just as important, you'll become a tasting Anarchist--throw out the conventional advice and figure out what works for you! Then, on to the pairing. Begin with beer styles, start with your favorite foods, or join the authors on a series of wild palate trips. From classics like barbecue ribs with American Brown Ale to unusual matches like pineapple upside-down cake with Double India Pale Ale, you'll learn why some pairings stand the test of time and you'll find plenty of new ideas as well. With complete information for planning beer dinners and cooking with beer, tips from pro brewers, and geek-out science features, Julia and Gwen will make sure you never look at beer--or food--the same way again!

Packed with recipes, expert advice, step-by-step photos, and more, this official guide from *Brew Your Own* is a necessity for anyone who's into homebrew. For more than

two decades, America's homebrewers have turned to Brew Your Own magazine for the best information on making incredible beer at home. From well-tested recipes to expert advice, Brew Your Own sets the standard for quality. Now, for the first time, the magazine's best homebrew guides, recipes, troubleshooting, and tips are brought together in one book. The Brew Your Own Big Book of Homebrewing is the ultimate all-in-one homebrew book. It's a first-time homebrewer's best friend, explaining the entire brewing process from start to finish with step-by-step photography. Yet it has plenty for the experienced homebrewer as well, including: - Fully-illustrated guides for making the jump to all-grain brewing and for setting up your first kegg system - More than 50 sought-after recipes to craft your favorite breweries' beers - A deep dive on brewing ingredients - The most useful troubleshooting features and tips from the pros from two decades of the magazine Whether you're looking to get into brewing, up your game, or find inspiration for your next brew day, this book has what you need.

Pull up a stool and learn about beer with the Wench! Craft beer is officially everywhere: there are now more breweries in the United States since any time before prohibition. At the local grocery store, the beer aisle is as big as the cereal aisle. At the bar, it's increasingly hard to choose a beer--the IPA is stronger than the ESB, right? In this book, Ashley V. Routson (aka The Beer Wench) provides the first all-in-one guide that demystifies beer and makes learning fun. She'll quickly bring you up to speed on beer styles, the brewing process, how to taste beer like a pro, and how to pair beer with food. Unconventional tastings, delicious recipes from killer craft breweries, eye-catching photos--and, of course, plenty of beer--means there's never a dull moment.

Amelia Slayton Loftus shares her expert knowledge in this comprehensive guide that includes everything homebrewers of all levels need to know to brew delicious, organic beer. She covers the whys and hows of organic brewing, things to consider when buying equipment, and everything you need to know about organic ingredients (what makes them different, how to get them, and how to make substitutions). She also offers more than 30 irresistible recipes. You'll learn how to brew sustainably by growing ingredients yourself, recycling water, using solar energy, and achieving zero waste. Loftus also includes information on developing new recipes, tips for honing competition skills, and a tasting guide to different beer styles.

Do you know the difference between a bancha and a hojicha? How to brew the perfect matcha? With this book you will! Japanese tea expert Per Oscar Brekell is one of the few foreigners to complete the difficult training in Japan as a tea instructor. Now, with this book, he shares the secrets and insights he's gleaned from a career dedicated to promoting and preparing this ancient beverage. Combining a practical approach with in-depth knowledge and a keen eye for the healthful benefits of tea, this visual guide will help you understand everything from how tea is picked and processed to the physical and mental health benefits that come from drinking it. Through stunning color photos and engaging information from Brekell, readers of this book will get: A guided tour of Japan's main tea-growing regions, from Uji/Kyoto to Shizuoka and Kagoshima, and a journey from leaf to cup An introduction to top-grade premium and single-estate Japanese teas like yabukita, koshun, yamakai, sofu and asatsuyu A detailed guide to brewing Japanese teas to enhance their flavor and to highlight their healthful properties An in-depth look at traditional Japanese teapots and teacups A curated selection of teas suitable for home brewing and serving in various situations Every tea lover will find

