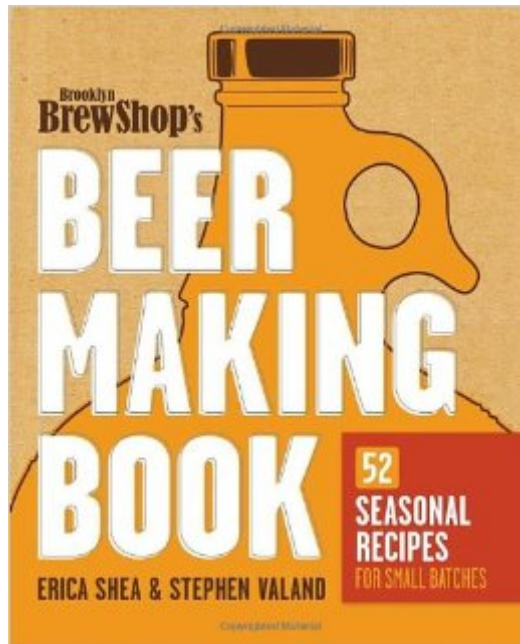


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Brooklyn Brew Shop's Beer Making Book: 52 Seasonal Recipes For Small Batches



Synopsis

Brooklyn Brew Shop's Beer Making Book takes brewing out of the basement and into the kitchen. Erica Shea and Stephen Valand show that with a little space, a few tools, and the same ingredients breweries use, you too can make delicious craft beer right on your stovetop.

Greenmarket-inspired and seasonally brewed, these 52 recipes include Everyday IPA and Rose Cheeked & Blonde for spring; Grapefruit Honey Ale and Sâ™™More Beer for summer; Apple Crisp Ale and Peanut Butter Porter for fall; Chestnut Brown ale and Gingerbread Ale for winter; and even four gluten-free brews. Youâ™™ll also find tips for growing hops, suggestions for food pairings, and recipes for cooking with beer. Brooklyn Brew Shop's Beer Making Book offers a new approach to artisanal brewing and is a must-own for beer lovers, seasonally minded cooks, and anyone who gets a kick out of saying "I made this!" •

Book Information

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Customer Reviews

I am totally enthralled with this book. I am a petite woman and I do not want to make 5 gallon batches of beer on my deck or in my garage. It is hard and dangerous hauling around 6 gallon glass jugs of beer. I do love making small batches of beer in my kitchen on my stove. I am tired of making mediocre EXTRACT beers. This book is what I've been waiting for. All recipes are 1 gallon ALL-GRAIN. The majority of the recipes use a couple different hops and easy to find grains. Each recipe gives you the choice of dry or liquid yeast. A lot of the recipes use fresh fruit, and/or spices, and are primed with honey or maple syrup. As soon as I got this book I made the Everyday IPA. It is now bottled and will be ready to drink in a week or two. There are a good two dozen or more beers I

want to brew. The book is separated into seasonal sections. The Everyday IPA is a Spring beer. Other got-to-make beers are: the Grapefruit Honey Ale (Summer), Cranberry Wheat (Fall) and Chocolate Maple Porter (Winter). Other interesting recipes are the Apple Crisp Ale, Prohibition Ale (which uses raisins to prime the beer), Cardamom Ale, Grapes & Grain Ale, Pumpkin Dubble, Chestnut Brown Ale, Winter Wheat Ale, Dates & Honey Ale and the New Year Beer. Each recipe has suggested food pairings. At the end of each seasonal chapter there are food recipes using beer from the book such as Beer Mustard, Lavender Shortbread with Honey-Beer Glaze, BBQ Beer Barbecue Sauce, Beer-Brined Pickles, and even Spent-Grain Dog Biscuits! There is an index, sources and glossary in the back. Beware newbies - the book is sketchy on how to brew and gives you just the briefest of instructions. But there's plenty of places online for all that how-to information (google How to Brew by John Palmer) and many, many books.

I've been Brewing The Classic Styles for a couple of years now. I think the JZ & JP book is essential for any home brewer, full of sound advice and solid recipes. But this book, the Beer Making Book, is inspiring me with more interesting, creative, and fun recipes. The creative and radical recipes are what make this book so great. There are a few standards, but mostly not. For example, there is a gluten free beer made (unbelievably) from carrots. A bourbon Dubbel made with Bourbon soaked oak chips, a cherry beer made with cherries and cherry wood smoked malt. A Gose with instructions for a 3 day sour mash. There are four gluten free beer recipes in this book, and for one of them, you malt your own buckwheat. They have easy to follow instructions for germinating then drying and crushing it. I know these recipes have been tested and so I feel safe trying them out even if it sounds outrageous. For me, this is like Randy Moser's Radical Brewing, but with well described recipes. Many of the recipes use seasonal ingredients. The book contains all-grain recipes for making both one and five gallon batches. Five gallons is a traditional home brew batch size, and one gallon is really small, since you will only yield about 8 bottles. The benefit of the one gallon batch size is that you do not have to buy a large pot, you may already own one. When I first started brewing I purchased a one gallon kit from the Brooklyn Brewshop (authors of the book) and brewed my first really good beer using it and their very clear instructions. It was the one gallon "Well Made Tripel" kit.

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