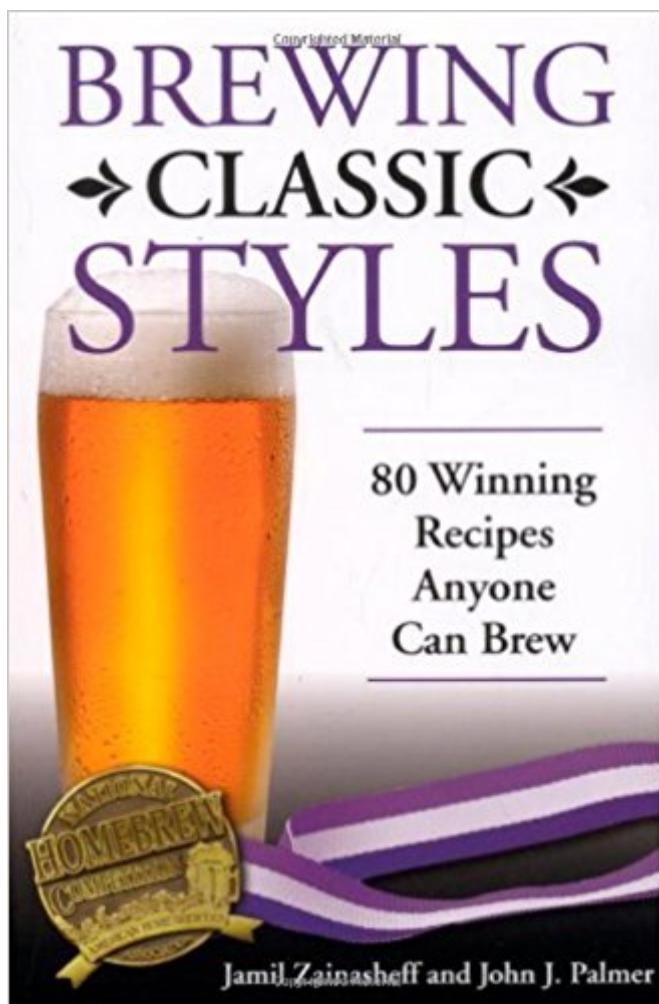


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Brewing Classic Styles: 80 Winning Recipes Anyone Can Brew



Synopsis

Book annotation not available for this title. Title: Brewing Classic Styles Author: Zainasheff, Jamil/ Palmer, John J. Publisher: Natl Book Network Publication Date: 2007/11/01 Number of Pages: 317 Binding Type: PAPERBACK Library of Congress: 2007029472

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Customer Reviews

Jamil Zainasheff started brewing in 1999 and soon started winning awards in homebrew competitions. He has brewed beers in every style recognized by the Beer Judge Certification Program, taken medals in the finals of the National Homebrew Competition every year since 2002 and amassed more than 20 Best-of-Show awards. He contributes articles to Zymurgy and is the Style Profile columnist for Brew Your Own. Author of the homebrewing bestseller How To Brew, John J. Palmer shares his years of hands-on experience to help homebrewers consistently make great beers while expanding their knowledge and experience with the hobby.

First, Jamil Zainasheff shared his award winning recipes. His recipes fits the style of the beer. Not really what he imagines the beer should taste like, but what the guidelines state what the beer style should taste like. Second, you have to know the style guidelines if you want to enter competitions. It is also useful to modify the recipes for your own personal enjoyment. I do not compete in competitions. I have used this book and modify different recipes to fit my taste. Several of his recipes are just awesome. People always comment that my kegerator has better beer then most

bars. :) Thanks Jamil!!!! Third, He also describes the flavors and hints on brewing with the recipe. He talks about do's and don'ts when brewing to a certain style. He is sharing his brewing knowledge and it is full of wisdom. One con is that it is for extract with a side mention of all grain. To remedy this problem. Use an online tool or Beersmith program to make sure the base malts measure up to the extract. Its a minor con because any experience brewer knows that efficiency of mashing varies widely on the all-grain brewing setup of the brewer. As a recipe book goes, its 4 stars. Given the rarity of good beer brewing recipe books, it has to be 5 stars (or 6 stars, hehehe).

My wife bought me this book for my birthday, and it has proved to be a solid addition to my homebrewing library. The book provides a basic introduction to some of the science behind brewing. This is great for novice brewers, as it is always nice to understand exactly how stuff is working behind the brewing process. Personally, I already was aware of most of this information from reading *How to Brew* by John Palmer, and several other books/articles, but its nice that the information is in there. As for the recipes, they are broken into chapters by beer style. Each chapter provides a brief introduction to the style, and 2-3 recipes. These recipes provide fairly detailed instructions and ingredients list, however some of the terminology might confuse the novice brewer. The recipes are good by themselves, but I personally find them as useful references when developing my own recipes. Its a great starting point to brew the beer as introduced in the book, then fine tune to your personal taste. Its important for up and coming brewers to learn creativity though, so I would advise new brewers to not be afraid to try something that maybe doesn't seem "right" or match up with a specific style or recipe, because that is how you learn about flavors (and the beer will probably still turn out well). Overall, I would say this is the quintessential recipe & style guide for homebrewers. It offers a good amount of recipes covering a breadth of styles. It is a handy reference when brewing and is most useful, in my opinion, for developing your own recipes. Happy Brewing! Dave

There are some great recipes in this book. Look around online and you'll see Jamil's name mentioned quite often. He knows his stuff. I will say that although there is a bit of info on the approach to brewing, it would help greatly to have an understanding of the brewing process before diving into these recipes. There isn't a ton of info on the procedures to follow within each recipe or even the part of the book leading into the recipes. A fantastic starting place would be John Palmer's "*How to Brew*". After reading that though, this was a great book for taking me from kit extract brewing to the next step. I suspect I'll still get some good use out of the recipes as I continue on to

all-grain brewing, as well. Oh, one other note. Many of the recipes, which I would love to try, are for lagers (probably half the book), which makes perfect sense for a book like this, but unfortunately, you need a second refrigerator or other approach to be able to maintain cold fermentation temperatures over long periods. Many people may have that setup already, but if not, just know that you'll be limited to how many of the recipes will currently apply to you.

My brother has taken up beer-making, so he was very happy to receive this book for his birthday! It turned out to be the exact book he had been wanting. This is a nice book, full of tips and recipes.

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