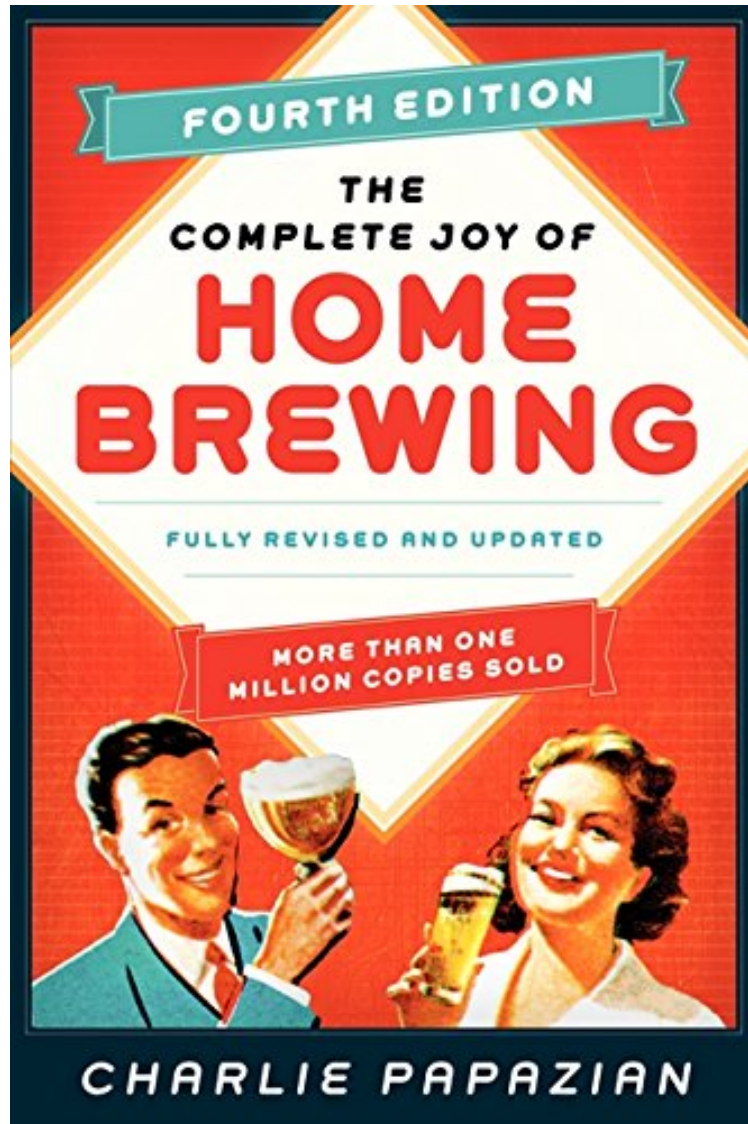


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Charlie Papazian : The Complete Joy of Homebrewing Fourth Edition: Fully Revised and Updated before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Complete Joy of Homebrewing Fourth Edition: Fully Revised and Updated:

9 of 9 people found the following review helpful. Home Brewers Bible. By Jason MA must have by any home brewer

novice or expert. As we call it, its the bible of home brewing. I believe this is the 4th edition of this fine book. I bought one for myself and my brew buddy for Christmas. The only reason I gave it 4 stars is because of the index. More often than not when I want to do a quick reference on something I can not find it in the index. So now I am searching thru the whole book for one quick thing. But everything is there, you just have to find it. Hope the next revision has a better index. 2 of 2 people found the following review helpful. Excellent resource for home brew newbies! By Robert Brandau I have been brewing mead for a few years now, but couldn't get up the courage to tackle beer or ale until I read Mr. Papazian's book "The Complete Joy of Home Brewing" (4th edition). The book provides easy-to-follow directions in a low-stress style to get a new brewer through the first batch, then follows through with more advanced tips and techniques to help those interested to advance into intermediate brewing. 50 of 51 people found the following review helpful. My husband was advised to get this book by other ... By Kim Kowalski My husband was advised to get this book by other home brewers both in classes and online. He has made some very respectable beer. Although the price of the book is very reasonable it created the need for quite an investment of other brew making equipment and products. Well whatever keeps him off the streets.

Fully Revised and Updated, The Complete Joy of Homebrewing is everything you need to know to brew beer at home from start to finish including new recipes, updated charts on hop varieties, secrets to fermentation, beer kit tips, and more from the master of homebrewing. The Complete Joy of Homebrewing is the essential guide to understanding and making beer, from stouts, ales, lagers, and bitters, to specialty beers and meads. Everything to get started is here: the basics of building a home brewery, world-class proven recipes, easy-to-follow instructions, and the latest advancements in brewing. Master brewer Charlie Papazian also includes the history and lore of beer, the science behind brewing, and tips on how to create your own original ale. This completely revised and updated edition includes: An expanded and updated homebrew recipe chart: How to brew 53 traditional beers A Beer Styles chart with easy-to-understand descriptions of key flavor and aroma characters along with homebrew technical data to make your own recipe formulations A list of more than 75 beer types describing strength, hop aroma, bitterness, flavor, color, sweetness, and alcohol percentage Expanded charts on 68 hop varieties, descriptions, and uses Brand new recipes Beer kit tips Key information about using and understanding hops Five secrets to fermentation And much more

The absolute bible of the genre is Charlie Papazian's Complete Joy of Homebrewing, now in its fourth edition. Papazian demystifies the process and shows you easy and effective ways to craft killer beers. What truly sets his book apart is his infectious enthusiasm for brewing. (Men's Journal) From the Back Cover The homebrewer's bible everything you need to know to brew beer at home from start to finish, including new recipes, updated charts on hop varieties, secrets to fermentation, beer kit tips, and more from the master of homebrewing. The Complete Joy of Homebrewing is the essential guide to understanding and making a full range of beer styles, including ales, lagers, stouts, pilseners, dubbels, tripels, and homerun specialty beers and meads. Everything to get started is here: the basics of building a home brewery, world-class proven recipes, easy-to-follow brewing instructions, and the latest insights in the art and science of brewing. Master brewer Charlie Papazian also explains the history and lore of beer, reveals the technology behind brewing, and shares countless tips on how to create your own original ales and lagers. This completely revised and updated edition includes: An expanded and updated Beer Styles and Homebrew Recipe Formulation chart with easy-to-understand descriptions of key flavor and aroma characters Ingredient information for fifty-three beer styles A list of more than seventy-five beer types describing strength, hop aroma, bitterness, flavor, color, sweetness, and alcohol percentage Expanded chart on sixty-eight hop varieties, descriptions, and uses Eighty brand-new and revised favorite beer and mead recipes Beer kit tips Key information about using and understanding hops Revealing reasons why homebrew is the best . . . and much more! Paired with the newly revised Homebrewer's Companion, Second Edition, this book will transform you from beginning brewer to homebrewing expert. About the Author Charlie Papazian is the founder of the American Homebrewers Association (AHA) and the Association of Brewers and the current president of the Brewers Association. The creator of the Great American Beer Festival and the World Beer Cup, he is the founding publisher of the magazines Zymurgy (for homebrewers) and The New Brewer (for professional craftbrewers). He lives in Boulder, Colorado, with his wife, Sandra, and daughter, Carla, where he still avidly homebrews lagers, ales, and honey meads.