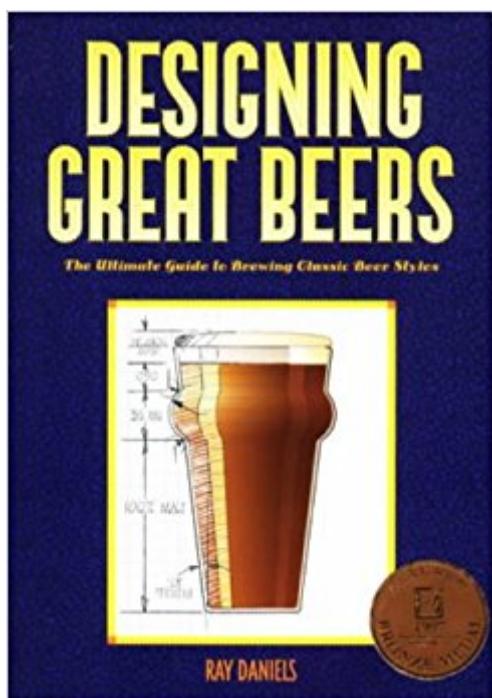


The book was found

Designing Great Beers: The Ultimate Guide To Brewing Classic Beer Styles



Synopsis

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

Book Information

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Customer Reviews

Part 1 of Designing Great Beers is a complete book in itself, focused solely on home-brewing ingredients and techniques (including three superb chapters on hops alone). Ray Daniels proves himself the "techie" type, infusing his introductory chapters with as much brewing math as brewing lore. Yet, Daniels never hops off the deep end of beer geekdom. Instead, he complements this emphasis on data with the creative use of graphics; where one could get bogged down in the stats, there is usually a clear visual depiction to instantly summarize their meaning. This focus on facts continues into part 2 of Daniels's guide, where it backs an admirably pragmatic take on beer styles and their importance in home-brewing. Daniels devotes a chapter to each of 14 major style categories, detailing historical origins and modern brewing techniques. He lays a contemporary groundwork by compiling and analyzing the recipes of the National Homebrew Competition's most successful beers. The assumption is that beers deemed representative of particular beer styles in modern competitions serve as ideal models for recipe creation. Among the information provided for each style is a chart showing the percentage of brewers using each type of grain and in what proportions the grains were added. Similar data are supplied for hop varieties, yeast strains, and water treatment. This reverse engineering of award-winning beers naturally benefits experienced

brewers seeking to wow judges at the next competition. Yet, even brewers taking their first shy steps into creating their own recipes have much to gain from this kind of practical analysis. Daniels provides the basic tools a brewer of any level can use to formulate recipes with confidence and creativity. --Todd Gehman

Designing Great Beers: The Ultimate Guide To Brewing Classic Beer Styles is more than just a recipe book or merely another "how-to" manual, it is an indispensable guide intended for brewers interested in formulating their own beers based on classic styles, modern techniques, and their own vision of the perfect beer. With more than 200 tables, Designing Great Beers offers brewers knowledge on the essence of various styles, giving them the needed insight to create their own beers including "Six Steps to Successful Beer", "Hitting Target Gravity", "Pilsener and Other Pale Lagers", "Yellow-Red Proportions of Beers, Malts and Caramels", and "Common Hop Varieties and Their Typical Alpha Acid Levels". Designing Great Beers is must reading for every home brewer, microbrewer, and fun armchair reading for armchair reader contemplating the perfect brew. --

Midwest Book Review

All you could ever hope to know about formulating your own custom beer recipes is found in this book. It will teach you about the ingredients and processes necessary to produce a beer with just the characteristics you want. Armed with all of this knowledge you will be totally prepared to design that incredible beer you've been dreaming about. Have you ever wondered how some people manage to create virtually flawless beers while others make beer that is unremarkable? Well, it's a two part process that starts with choosing the right ingredients in the right quantities and ends with brewing the beer. There are a myriad of books on the shelves that explain the finer points of brewing beer, a subject that has been covered from nearly every angle imaginable; however, there are precious few volumes devoted to choosing ingredients that will produce a particular taste, color, ABV, head, so that the beer you brew is the beer you want. This is one of those tomes. Not just one of them, but the pre-eminent one. Mastering the principles in this book will put you in position to be the brewer you never believed you could be. Brewing is an art and it takes time and practice to produce truly outstanding beers, but it can be done. By you! As a brewer, you would like to have a signature beer that comes out good and the same every time you brew it. This book will give you the tools needed to produce a repeatable recipe in whatever style you decide to use. If you ever decide to open a brewpub or micro-brewery you will have to produce repeatable beers or else you will go out of business. The material in this book will equip you to do just that. These are great times for

people aspiring to brew great beer and there is an unlimited supply of information available to help you along in your quest. This book is one you don't want to miss, so what are you waiting for?

I love this book and it's the first one that I've actually read cover to cover. It's well written and was easy to understand, even when I was new to brewing. The only reason I'm giving it 4 stars is because the ingredients have evolved so much since this book was published. It's still an excellent foundation for recipe formulation and the information is still applicable to classic styles. The major shortcoming is with the hop-driven American styles that have evolved so much over the past decade. I'm hopeful Ray will put out an update in the future.

I knew I wanted to write my own beer recipes the moment I brewed my first partial mash kit. This book has been absolutely crucial to everything I do as a home brewer. It's more than cookie cut instructions for how to brew a bock or a stout. Daniels delves in to the history of the different styles, talks about the science behind beer color and flavor and bitterness from hops, and includes a number of extremely helpful tables that I refer to every time I'm writing a new recipe. Whether you're a long time brewer or a newbie like myself, I highly recommend this book. The only caveat is that I frequently overshoot my intended OG when using the calculations he provides, but I assume that has something to do with the increase in the quality of malt that's available now and the fact that this book was written nearly twenty years ago.

Firstly, this is not a introduction to brewing book and it should not be your first purchase when entering into the hobby. However, this should probably be your second. Ray Daniels doesn't spend much time on the basic definitions or processes, but instead assumes the reader understands the very basic fundamentals of making beer and is familiar with words like "wort" and "mash" and how they relate to brewing. That being said, This book is perfect for anyone who wants to take the basics to the next level. The author's goal in this book is to arm the reader with all the tools they need to brew creatively. In the first half of the book he offers explanations of such diverse topics as: sugars, gravity, grains, and malt extracts. He explains in a simple, clear and concise way simple equations for calculating expected gravity, and what ingredient ratios to use to reach a specific target or flavor. In the second half of the book offers recipes for just about every type of beer imaginable, set up to implement the knowledge gained in the first half easily. Overall, this is the perfect book for any amateur looking to learn how to bring an idea for a great beer from their mind to the glass.

This book was just the book I needed to take control of my home brewing. It's the perfect resource for when you're ready to move from extract to all-grain and from kits to formulating your own recipes. This book includes all the calculations you'll need for grain bills, IBU calculations, and even how much water is needed for the mash, along with descriptions of ingredients and their uses. The sections that include common formulations for high-scoring home brews in a number of common styles give the brewer a great foundation for creating recipes in or inspired by those styles. I only wish that Belgian styles had been included. I just started my first beer using this book. It's a barley wine, so I won't know exactly how it came out for another six months, but I can tell you I hit my (very high) target gravity almost on the first try. My only complaints: no Belgian styles in the recipe section. The author uses some confusing terminology. For example: TG can refer to both 'target gravity' and 'terminal gravity' in this book.

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