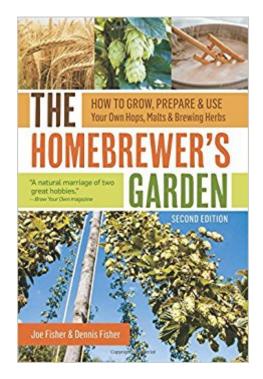


The book was found

The Homebrewer's Garden, 2nd Edition: How To Grow, Prepare & Use Your Own Hops, Malts & Brewing Herbs





Synopsis

If you have a backyard, or even a sunny porch or balcony, you can grow your own hops, brewing herbs, and malt grains to enhance the flavor, aroma, and uniqueness of your home-brewed beer \tilde{A} ¢ $\hat{a} \neg \hat{a}$ • and ensure that you have the freshest, purest, best ingredients possible. Simple instructions from experts Joe and Dennis Fisher guide you through every step of the process, from setting up your first hop trellis to planting and caring for your herbs, harvesting and drying them, malting grain, and brewing more than 25 recipes specifically designed for homegrown ingredients. This fully updated second edition includes a new section featuring color photography of the plants, expanded information on growing hops in small spaces, innovative trellising ideas, an expanded section on malting, new profiles of prominent grower/brewers, and up-to-date information on grain-growing best practices.

Book Information

Paperback: 216 pages Publisher: Storey Publishing, LLC; 2 edition (May 17, 2016) Language: English ISBN-10: 1612126863 ISBN-13: 978-1612126869 Product Dimensions: 5.9 x 0.5 x 8.9 inches Shipping Weight: 12 ounces (View shipping rates and policies) Average Customer Review: 4.7 out of 5 stars 5 customer reviews Best Sellers Rank: #87,055 in Books (See Top 100 in Books) #38 inà Â Books > Crafts, Hobbies & Home > Gardening & Landscape Design > Herbs #62 inà Â Books > Cookbooks, Food & Wine > Cooking Methods > Organic #72 inà Â Books > Cookbooks, Food & Wine > Beverages & Wine > Beer

Customer Reviews

 \tilde{A} ¢ $\hat{a} \neg A$ "The Homebrewer \tilde{A} ¢ $\hat{a} \neg \hat{a}$,¢s Garden is extraordinarily handy, with an easy-to-follow format. With a thorough foundation for fundamental and innovative homebrewing, it is the perfect resource for gardener-homebrewers. \tilde{A} ¢ $\hat{a} \neg A$ • \tilde{A} ¢ $\hat{a} \neg a$ •Charlie Papazian, founder and past president of the Brewers Association and author, The Complete Joy of Homebrewing \tilde{A} ¢ $\hat{a} \neg A$ "The Homebrewers Garden is a fantastic resource for learning how to grow your own ingredients and harvest them at peak flavor. \tilde{A} \hat{A} Your taste buds and your friends will be happy you invested some time with this book. \tilde{A} ¢ $\hat{a} \neg A$ • \tilde{A} ¢ $\hat{a} \neg a$ •Russ Klisch, owner and founder, Lakefront Brewery \tilde{A} \hat{A} Put the "Home" in Homebrew Turn the bounty from your garden into delicious homebrewed beer! Grow hops, herbs, and even grains in your own backyard for the freshest ingredients possible, and make your beer uniquely flavorful. Brewing experts Joe and Dennis Fisher guide you through building a hop trellis, planting and caring for herbs, fighting diseases and pests, malting grain, and growing the best varieties for your region. Includes more than 25 enticing beer recipes featuring homegrown ingredients, a full-color photo gallery of more than 40 herbs for brewing, innovative and inspiring design ideas for creative hop trellises, and profiles of businesses and microbrewers with insight into the local craft beer movement.

Finally I found a book on brewing that goes into DIY detail without requiring a chemistry degree! One of the best buys I've found and an enjoyable/informative read!

Lot of information about hops growers.

Great book about farming in your back yard to brew beer!

full of info.

great book

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