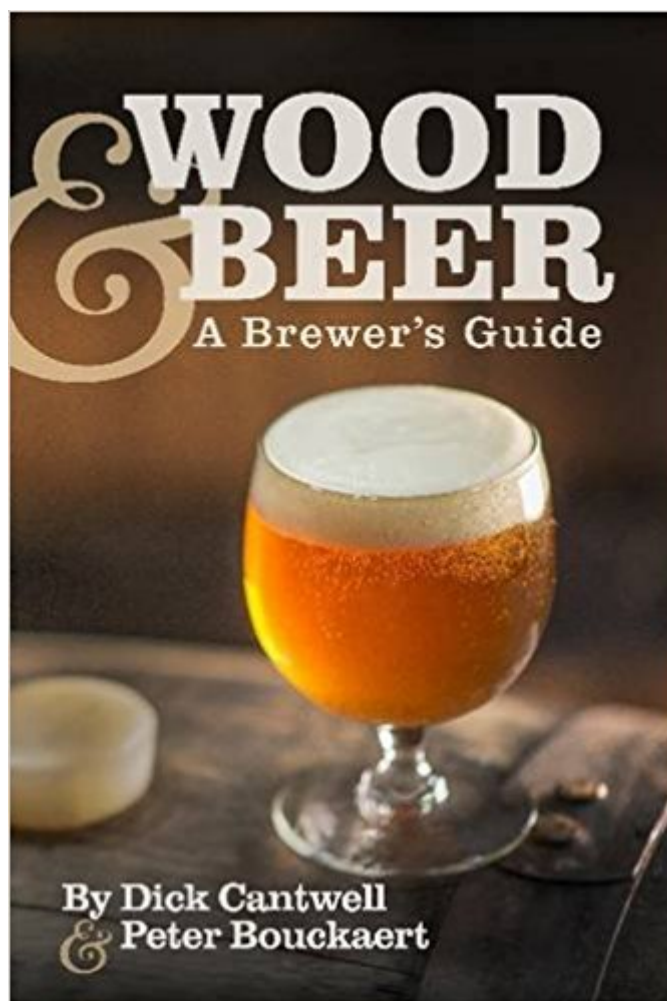


The book was found

Wood & Beer: A Brewer's Guide



Synopsis

The use of wooden vessels for storage, transportation, fermentation, or aging of beer is deeply rooted in history. Today's talented brewers are innovating, experimenting, and enthusiastically embracing the seemingly mystical complexity of flavors and aromas derived from wood. From the souring effects of microbes that take up residence in the wood to the wood character drawn from barrels or foeders, this book covers not only the history, physiology, microbiology, and flavor contributions of wood, but also the maintenance of wooden vessels. Explore the many influences of wood as a vehicle for contributing tremendous complexity to beers fermented and aged within it. *Wood & Beer: A Brewer's Guide* is as much about wood as it is about beer, and the mysteries that arise when the two come together.

Book Information

Paperback: 228 pages

Publisher: Brewers Publications; 1 edition (June 7, 2016)

Language: English

ISBN-10: 1938469216

ISBN-13: 978-1938469213

Product Dimensions: 6 x 0.7 x 9 inches

Shipping Weight: 14.9 ounces (View shipping rates and policies)

Average Customer Review: 4.1 out of 5 stars 20 customer reviews

Best Sellers Rank: #67,844 in Books (See Top 100 in Books) #49 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Beer](#) #86 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits](#) #97 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making](#)

Customer Reviews

A very in depth look at wood and beer. An excellent resource if you brew and are thinking of putting any in wood.

I was hoping for more on the different methods of utilizing the barrels from other brewer's perspectives. A good read, regardless of my opinion.

When I purchased this book I was looking for information on both barrel aging of beer and barrel maintenance that would be useful to both professional brewers and homebrewers, and this book

met both of those expectations. I would consider this book a valuable resource for any brewer planning on using wooden barrels for fermentation and/or aging of beer. A must have for the libraries of all professional brewers and beer judges.

This book is amazing. Any beer lover would be love to have this.

Amazing book. Very detailed, lots of information. You can see that a lot of research went into it.

My husband just started using a barrel with his home brewing and he was very excited to get this book.

Not what I was expecting or hoping for, had hoped this would be a handy how to guide for the use of homebrewing and aging beer in a wooden barrels. Unfortunately it seems to be very heavy on background and technical information about barrels and beer but very light on practical hands-on information such as cleaning the barrel after you have aged a batch of beer in it or prepping a barrel for the next batch of beer. It would also benefit from more illustrations particularly in color.

This was an excellent well researched book and I'm glad I bought it.

[Download to continue reading...](#)

Wood & Beer: A Brewer's Guide Home brew Journal for Craft Beer Homebrewers | Homebrew Logbook w/ space for 70+ recipes | Beer Glassware Reference, Beer Color Chart, Hops and Yeast Strain Chart | The Brewer's Tale: A History of the World According to Beer Wood Finishing Tips: The Go to Guide to Wood Finishing Supplies, Wood finishing Chemistry and More 2012 Wood Design Package - including the National Design Specification[®] for Wood Construction (NDS[®]) & NDS Supplement: Design Values for Wood Construction (4 volumes set) Salud! The Beer Lover's Guide to Andalusia: A travel guide for the best & quirkiest craft breweries in Southern Spain (Beer lover's Guides Book 1) The Bruges Bar and Beer Guide: A beer tourist's guide to the best bars, breweries and bottle shops in Bruges The Beer Bible: The Essential Beer Lover's Guide Beer, Food, and Flavor: A Guide to Tasting, Pairing, and the Culture of Craft Beer A Brewer's Guide to Opening a Nano Brewery: Your \$10,000 Brewery Consultant for \$15 Beer, Art And Philosophy: The Art of Drinking Beer with Friends is the Highest Form of Art Beer is Proof that God Loves Us: Reaching for the Soul of Beer and Brewing The Complete Beer Course: Boot Camp for Beer Geeks: From Novice to Expert in Twelve Tasting Classes National Geographic

Atlas of Beer: A Globe-Trotting Journey Through the World of Beer Beer School: A Crash Course in Craft Beer The Craft Beer Bites Cookbook: 100 Recipes for Sliders, Skewers, Mini Desserts, and More--All Made with Beer Cystic Fibrosis & the Brewer's Yeast: A Microbiology Tale The Brewer's Handbook The Complete Wood Pellet Barbeque Cookbook: The Ultimate Guide and Recipe Book for Wood Pellet Grills Wood Pellet Smoker And Grill Cookbook: The Ultimate Wood Pellet Smoker And Grill Cookbook – The Ultimate Guide and Recipe Book For The Most Delicious And Flavorful Barbeque (Barbecue Cookbook)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)