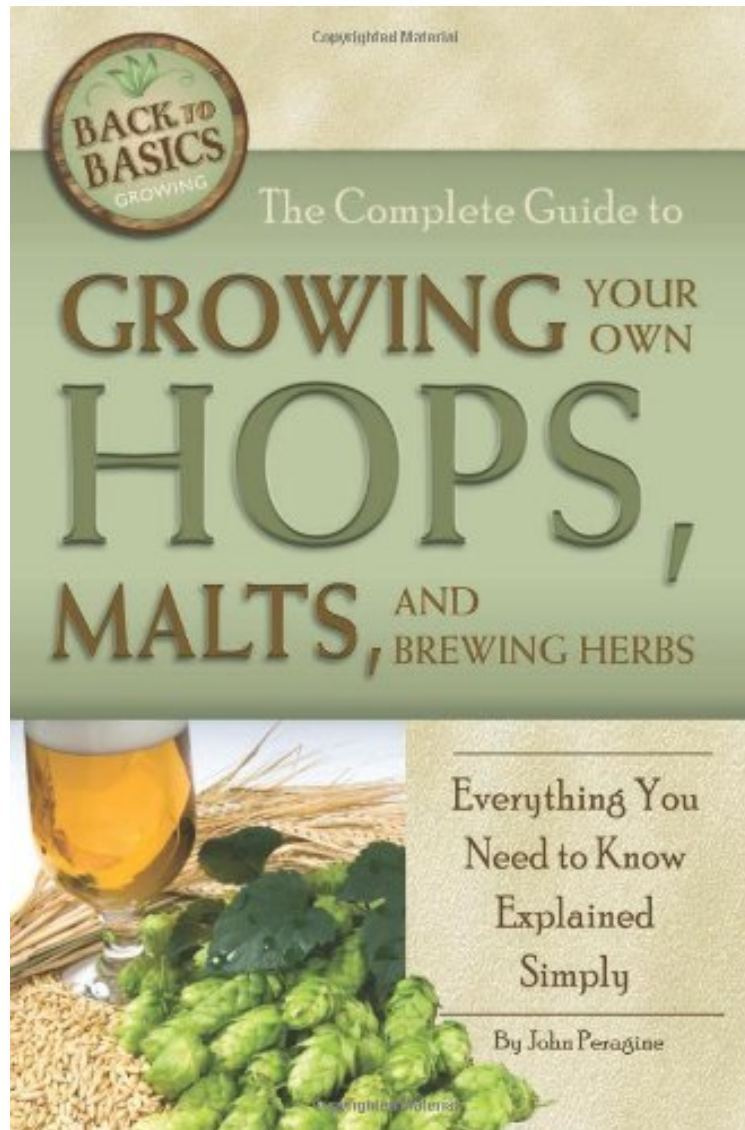


(Ebook pdf) The Complete Guide to Growing Your Own Hops, Malts, and Brewing Herbs: Everything You Need to Know Explained Simply (Back-To-Basics) (Back to Basics Growing)

The Complete Guide to Growing Your Own Hops, Malts, and Brewing Herbs: Everything You Need to Know Explained Simply (Back-To-Basics) (Back to Basics Growing)

John N Peragine

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John N Peragine : The Complete Guide to Growing Your Own Hops, Malts, and Brewing Herbs: Everything You Need to Know Explained Simply (Back-To-Basics) (Back to Basics Growing) before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Complete Guide to Growing Your Own Hops,

Malts, and Brewing Herbs: Everything You Need to Know Explained Simply (Back-To-Basics) (Back to Basics Growing):

16 of 17 people found the following review helpful. Title was misleading.....By parisminke Growing HOPS lead me to believe that the book was mainly about the growing of hops. Instead, it was more about the beer brewing process and how hops, malts, etc. played a role in this. Needless to say, my husband and I found it less than informative regarding growing the different varieties of hops.....0 of 0 people found the following review helpful. Five Stars By Jane Very informative 2 of 2 people found the following review helpful. Great reference material By JM Not enjoyable reading material but a very thorough book. I used it to learn how to malt grains. This is must book for Gluten Free brewing because it provides the best instructions for malting grains.

Beer is one of the most complex alcoholic drinks. Some beers require more than thirty ingredients and they all require the proper mixture of the correct hops, malts, and herbs to taste just right. For anyone considering creating their own beer, one of the most fun and effective ways of acquiring all of these ingredients is to grow your own hops, malts and herbs and experiment mixing them together. But, with more than fifty kinds of hops alone and hundreds of brewing herbs at your disposal, knowing what you should grow and how to grow it can be quite hard. This book will guide any prospective brew master through the process of growing their own brewing ingredients from inception to harvesting and everything in between. Topics covered include: The many advantages to growing your own beer materials, starting with the control over the maturity, strength, type, and volume of ingredients How to grow your own hops with detailed instructions The taste and effect of more than a dozen different strains of hops Which grains and malts are used in beer making The benefits of growing your own grains and malts depending on your needs and location How to concoct your own brewing herbs Recipes for how to combine the ingredients into an ideal mixture for beer. Beer experts from professional brew masters to backyard microbrewers have been interviewed and asked how to best utilize these methods and their insights have been provided to you to help get you through the complex process of beer growing and production. You will learn the proper measurements and conversions for everything you will make as well as being given a source list for every possible supply that might be needed. Finally, you will be provided with a list of the top homegrown recipes for beer available, allowing you to create and enjoy your very own brews in the comfort of your home.

Beer's flavor is dependent upon the ingredients and how they are mixed. Growing hops (*Humulus lupulus*), malts and herbs allows the home brewers better, fresher ingredients and a chance for more experimentation to achieve different flavors. This book is the brew master's dream, helping you choose which of the hundreds of brewing herbs and more than 50 kinds of hops to grow, considering where you live and the type of drink you want. It describes different tastes of grains and malts and the proper combinations and amounts of all ingredients. Peragine shares his conversion methods and favorite recipes. Professional brew masters and backyard microbrewers also give their insights. Sources for supplies are included. --Kathi Keville, American Herb Association About the Author John was born in Miami, Florida in 1970. He grew up in the Tampa Bay area, but attended the North Carolina School of the Arts, in Winston Salem NC, for High School. He attended Florida State University and got a Bachelor's degree in Psychology from Appalachian State University. In August of 2007, he took the plunge. John had been a social worker in child protective services for far too many years, and had been toying with the idea of being a writer. He had written for a few national magazines and received positive responses for his work. He decided to quit social work and took a chance at writing full time. Luck was on his side, as his first year he was signed to write seven books for Atlantic Publishing Company. Since then he has been writing for a number of magazines including Herb Companion, Precognito, and Winemaker Magazine as well as freelance work to create workbooks, ebooks, articles, ghost write books, blogs and much more. He is now working full time filling requests and hope to get some fiction completed and published this coming year. He freelanced for the New York Times, Bloomberg News, and Reuters. He is working on an upcoming book about his adventures covering the John Edward's trial.