

1001 Beers You Must Try Before You Die

*“The only book you need to understand the world’s most popular beverage. I swear on a stack of these, it’s a thumping good read.”—John Holl, editor of All About Beer Magazine and author of The American Craft Beer Cookbook Imagine sitting in your favorite pub with a friend who happens to be a world-class expert on beer. That’s this book. It covers the history; how we got from grain-*beer* to black IPA in 10,000 years. The alchemys; malts, grains, and the miracle of hops. The variety; dozens of styles and hundreds of recommended brews (including suggestions based on your taste preferences), divided into four sections—Ales, Wheat Beers, Lagers, and Tart and Wild Ales—and all described in mouthwatering detail. The curiosity; how to read a Belgian label; the talk of two Budweisers; porter; the first superstyle; and what, exactly, a lager is. The pleasure. Because you don’t merely taste beer; you experience it. Winner of a 2016 IACP Award “Covers a lot of ground, from beer styles and brewing methods to drinking culture past and present. There’s something for beer novices and beer geeks alike.”—Ken Grossman, founder, Sierra Nevada Brewing Co. “Erudite, encyclopedic, and enormously entertaining aren’t words you normally associate with beer, but The Beer Bible is no ordinary beer book. As scintillating, diverse, and refreshing as man’s oldest alcoholic beverage itself.”—Steve Raichen, author of Project Smoke and How to Grill This book shows how to use honey, apples, pears and garden fruits to make alcoholic and non-alcoholic drinks that you can enjoy throughout the year.*

See the Solar System like never before The Planets is an awe-inspiring and informative journey through the Solar System, with all-new 3D globes and models built using the latest data gathered by NASA and the European Space Agency that can be viewed from any angle and layer by layer. You can even move in for a closer look with 3D terrain models that take you on a trip to the surfaces of the rocky planets. As well as covering the Sun, the planets, hundreds of moons and thousands of asteroids and comets, The Planets includes all the major Solar System missions, right up to the latest Mars rovers. Timelines explore our relationship with each planet and infographics present fascinating Solar System facts and planet facts. The Planets is ideal for anyone interested in space exploration and all armchair astronauts or astronomers.

A comprehensive, fully illustrated guide to the best beers in the world. A comprehensive guide to the very best beers in the world, this book includes incisive entries that provide information on each beer’s region of origin, style, flavour, and how it is made and served, together with entertaining anecdotes about the breweries. Illustrated with more than 800 photographs of the beers, their labels, and their breweries, this is the only guide to beers you will ever need.

Trappist, Abbey, and Strong Belgian Ales and How to Brew Them

Atrocitology

Craft: An Argument

Brewing Local

Over 130 essential beer experiences from around the world

The Practical Guide to Aroma, Bitterness and the Culture of Hops

Join award-winning beer writer Mark Dredge on his search for the world’s best beer adventures and experiences. This collection of over 150 unmissable beer experiences features the world’s greatest beers, bars, breweries and events: it’s the ultimate bucket list for every beer lover. Combining travel, city guides, food and history, The Beer Bucket List takes you around the globe, via traditional old British pubs, quirky Belgian bars, brilliant Bavarian brauhauses, spots to enjoy delicious food and beer, the hop gardens of New Zealand, Southeast Asia’s buzzing streets, amazing beer festivals, unique beer styles, pioneering breweries and the best new craft brewers. This is any beer lover’s must-read book about the most essential beer experiences on the planet.

“The first major reference work to investigate the history and vast scope of beer, The Oxford Companion to Beer features more than 1,100 A-Z entries written by 166 of the world’s most prominent beer experts”--Provided by publisher.

Beer is the most popular alcoholic drink in the world, the most refreshing, the most sociable, and the most versatile. It has been brewed since the dawn of time and still has the capacity to delight and obsess its many adherents. This bewitching, thirst-inducing, gorgeously illustrated book is a guide to the best beers in the world with a succinct history of the breweries, tasting notes, temperature recommendations, and what food to serve them with, together with entertaining anecdotes about the brewers. Here you will sample world classics such as the ales of England, the speciality beers of Belgium, the new wave beers of U.S. craft brewers, the magical lagers of Germany and Central Europe, and a host of world beers that will beguile and bedazzle. The reader might not drink all these beers in their lifetime, but after reading this book they will know which ones will be their personal favorites.

These beers represent a new authenticity and way of life.

The ‘Wit’ and ‘Weizen’ of World Wheat Beer Styles

Bitters

The Craft Beer Book

50 Classic Brews to Sip and Savour

Humanity’s 100 Deadliest Achievements

The Beer Bible: Second Edition

Trace the progress of humanity—from prehistoric times to the present day—through 1,001 ideas that changed how we connect to each other and the world around us. From the ability to control fire to augmented reality, the power of humanity’s ideas has revolutionized how we live and experience the world around us. 1001 Ideas That Changed the Way We Think looks at the innovations and concepts that have played a key role in our progress since before recorded history. Covering a wide range of topics—from political and religious ideas to modern innovations such as social media and clean energy—this captivating volume offers a comprehensive look at how human ideas have evolved over the millennia.

What makes a restaurant truly great? Inside the pages of this delectable book you will discover the world’s finest, oldest, most modern, and most elegant places to eat. Some are so famous that their reputations are known worldwide, others are little-known establishments you are unlikely ever to discover unless by pure chance. All are recommended by a global team of food critics and culinary writers, who encourage you to visit them and experience the fabulous wealth of delicious delights they offer. Full-colour photographs and informative, vibrant text help to bring the restaurants, their chefs, and their signature dishes to life.

350 international craft beers are divided into seven categories—or moods—for drinking, including social, adventurous, poetic, bucolic, imaginative, gastronomic, and contemplative— ensuring the perfect beer for every occasion. THE SEVEN MOODS OF CRAFT BEER brings together the best 350 beers from around the world and then divides them into specific moods meant as the perfect guide for what to drink, when. There are beers that are social, like Funky Buddha Hope Gun from Florida, which are to be sipped in the backyard to the hum of conversation and kids playing. There are beers that are imaginative, like the Broken Dream from the UK, meant for contemplative nights with old friends. And there are gastronomic beers, like Sovina which pairs perfectly with a carmitas taco. Each of the seven chapters offers profiles of approximately 50 beers that cover tasting notes, history and information on the brewery, and alcohol percentage. Sidebars throughout include histories of the world’s best bars and information on styles of beer, brewers and breweries, and the world’s most famous festivals.

Americans have brewed beers using native ingredients since pre-Columbian times, and a new wave of brewers has always been at the forefront of the locavore movement. Brewers use locally-grown, traditional ingredients as well as cultivated and foraged flora to produce beers that capture the essence of the place they were made. In Brewing Local, Stan Hieronymus examines the history of how distinctly American beers came about, visits farm breweries, and goes foraging for both plants and yeast to discover how brewers are using novel ingredients to create unique beers. The book introduces brewers and drinkers to the ways herbs, flowers, plants, trees, and shrubs flavor distinctive beers. A catalog of over 170 different ingredients describes the aroma and flavor influence they have on beer. Brewing Local includes 22 recipes from nationally recognized craft brewers and homebrewers.

The Beer Book

You Must Try Before You Die

Great Beer Guide

The Seven Moods of Craft Beer

Will Travel For Beer

If you're after a good quality wine to try, you are no longer restricted to the greats of the Old World - Burgundy, Bordeaux, Rhine Valley and Barolo to name but a few. Countries everywhere from Argentina to Australia, and even China, Canada, India and Thailand are now producing great wines at affordable prices. So what to choose?1001 Wines You Must Try Before You Die is here to lift you out of the grapey confusion. Entries written by experts cover everything you'll need to choose between the Chardonnay or the Grenache, including evocative tasting notes, informative and entertaining reviews, suggestions as to when the wines will be at their best and recommendations for other great vintages and similar wines. Accompanied by images of the wine labels and beautiful photographs of the wineries and vineyards, this book is a sumptuous guide to discovering the world's most interesting and exciting wines.

Written by two of the world's leading beer experts, with the help of a team of international contributors, The Pocket Beer Book takes you from the Bock beers of Germany to the Trappist beers of Belgium, the complex bitters and stouts of Britain to the cutting-edge brews of North America. This expert selection covers the extraordinary variety the world's beers now have to offer. Tasting notes, organised by country, provide succinct commentary on the chosen beers and each brewery and each beer's key characteristics. With 4,300 beers featured, this book encompasses more familiar established beers as well as exciting new discoveries from the myriad craft breweries that are emerging around the world, covering 80 countries. Punctuating the tasting notes is information on "beer destinations", specific places where you can best experience a beer in situ. An extensive introductory chapter to the book also covers styles of beer and food and beer pairings.

Now seen as something to taste, savor, travel for, and talk about, beer really is the new wine. This new, up-to-date edition of The Beer Book features every significant brewery in every significant brewing nation, and showcases new beers and specialist beers, as well as the classics. With a visual catalog of more than 800 breweries, whistle-stop beer trails, and key beer facts throughout, The Beer Book is the indispensable guide to the world's favorite drink.

Fully revised and updated, 1001 Beers You Must Try Before You Die is a comprehensive and indispensable guide to the very best beers in the world, featuring world classics such as the finest traditional Czech pilsners, the best of Bavaria's refreshing wheat beers, England's Marble Chocolate beer, France's Viva Blonde boutique beer and the cream of the new wave, cutting-edge, hophappy beers from the West Coast of America. From the 1980s real ale revival in Britain to the explosion of microbreweries in the United States, there has never been a better time to discover, and enjoy, the astounding variety of beers available. Many beers are undoubtedly more complex than some wines, both in their taste and in the method of their manufacture. A tribute to the burgeoning number of specialist and craft beers from around the world, this stunning book from the acclaimed 1001 series is illustrated with more than 800 photographs of beer bottles, glasses, labels, posters and breweries. Written in an informative and entertaining style by an international panel of experts, 1001 Beers You Must Try Before You Die also features critical tasting notes that will help you to match the right beer to the right food. Each description includes notes on the flavour and body of the beer, explains why it tastes the way it does and describes its strength and ideal serving temperature.

London's Best Beer Pubs and Bars, Volume 3

the indispensable guide to the world's beers

One Woman's Search for Everything Across Italy, India and Indonesia

Brewing with Wheat

Barley & Hops

Best Beers

Which wars killed the most people? Was the twentieth century the most violent in history? Are religions, tyrants or ideologies responsible for the greatest bloodshed? In this remarkable and original book, 'atrocitologist' Matthew White assesses man's inhumanity to man over several thousand years. From the Punic Wars between Rome and Carthage to the cataclysmic events of World War II, Atrocitology spans centuries and civilisations as it measures the hundred most violent episodes in history. Relying on statistical analysis rather than grand theories, White offers three big lessons: chaos is more deadly than tyranny, the world is much more disorganised than we realise, and more civilians than soldiers are killed in wars—in fact, the army is usually the safest place to be during wartime. Our understanding of history's worst atrocities is patchy and skewed. This book sets the record straight, charting those events with the largest man-made death tolls without fear or favour.

With a preface from founding member of Pink Floyd, Nick Mason. Prepare yourself for the world's greatest road trip. Strap yourself in for a cavalcade of the fastest, biggest, smallest, most expensive, most innovative and downright sexist motorized vehicles ever produced. Whether you're a vintage car spotter or an armchair petrolhead, 1001 Cars To Dream Of Driving Before You Die brings you the best stories and the most amazing photographs of the finest cars from every corner of the globe. This truly global guide offers a unique history of motoring through the ages, from Henry Ford's pioneering Model T, with its hand-cranked starter, to the latest hi-tech vehicles, such as the Lexus LS 600h, hybrid-powered, 4x4 sports saloon, and reveals the stories behind the cars, the geniuses who designed them, the companies and factories who built them, and the people who drove them. Discover the extraordinary contraptions that started it all more than 100 years ago and drool over today's most luxurious supercars. From the most famous Ferraris and Porsches to ground-breaking sports cars from Brazil, South Africa and New Zealand, 1001 Cars To Dream of Driving Before You Die is the ultimate car enthusiast's companion. Featuring cars chosen by stars, millionaires and world leaders, from James Dean's Porsche 550 Spyder and Al Capone's Cadillac V16 to the classic James Bond favourite, the Aston Martin DB5, there's a car here for every petrol-head. The ultimate guide for every car fanatic.

This portable beer journal fits in your pocket, yet provides plenty of space to record and rate your favorite brews. 144 pages total, with log pages to record key testing details for 124 beers. Record the date and place of your visit, the beer name and style, brewer, price, and more. Plenty of room to record your ratings, including appearance, aroma, taste, mouthfeel, and overall impressions. Included: A beer-evaluating primer and chart of beer styles and sub-styles for reference. Acid-free archival-quality paper. Elastic band attached to back cover keeps your place or keeps journal closed. Durable hardcover. Foil-stamped volume makes a nice gift. Pocket-sized: 4-1/4 inches wide by 5-3/4 inches high.

Which beers are the best? This book presents the inside stories on Czech and German lagers, Belgian wheat beers and Trappists, classic British ales, Irish stouts and American micro brews. It explains why beers taste the way they do, and notes their strength and ideal serving temperature.

350 Great Craft Beers from Around the World

300 Beers to Try Before You Die!

The Pocket Beer Guide

1001 Cars to Dream of Driving Before You Die

You Must Try Before You Die 2011

The Planets

As featured in beer-loving Great Food Magazine, this landmark guide provides beer fans with easy access to an expert overview and puts a world of superb beers at your disposal. Written by two of the world's leading beer experts, with the help of a team of international contributors, The Pocket Guide to Beer 2014 takes you from the Bock beers of Germany to the Trappist beers of Belgium, the complex bitters and stouts of Britain to the cutting-edge brews of North America. This expert selection covers the extraordinary variety the world's beers now have to offer. Tasting notes, organised by country, provide succinct commentary on the chosen beers and cover the brewery and each beer's key characteristics. With over 3,000 beers covered, this book encompasses more familiar established beers as well as exciting new discoveries from the myriad craft breweries that are emerging around the world, covering over 60 countries. Punctuating the tasting notes is information on 'beer destinations', specific places where you can best experience a beer in situ. An extensive introductory chapter to the book also covers styles of beer and emerging trends. Contents Includes: How to Use This Book Introduction What is Craft Beer? Beer Styles Beer at the Table EUROPE NORTH

AMERICA & THE CARIBBEAN LATIN AMERICA ASIA & THE MIDDLE EAST AUSTRALASIA AFRICA And More!

A delightful gift for any discerning beer drinker, this shaped book features 50 of the world's best brews from Adams Broadside in the UK to US classics such as Bear Republic Racer 5 IPA and Sierra Nevada Bigfoot and the unmissable German lagers and wheat beers that include Ayinger Celebrator and Schneider Weisse.

For each beer, a shaped bottle image is accompanied by detailed tasting notes and a list of other similar beers to try. Beers range from best bitters and IPAs to stouts and porters, Trappist ales and oak-aged brown ales to lagers and wheat beers. The author, Adrian Tierney-Jones, is an award-winning beer writer.

The best beers are here, so drink up! The authors of the acclaimed World Atlas of Beer (Sterling Epicure) have collaborated with top international contributors to create the most extraordinary, comprehensive, and up-to-date guide to brews available. This team of experts provides tasting notes on an amazing selection of stouts, organized by country, complete with information on breweries and each beer's key characteristics. Beer destinations and a calendar of beer festivals worldwide round out the fun!

1001 Beers You Must Try Before You DieCassell Illustrated

For The Love of Hops

A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas

World Bottled Beers

The Oxford Companion to Beer

An Argument : why the Term 'craft Beer' is Completely Undefinable, Hopelessly Misunderstood and Absolutely Essential

Eat Pray Love

Discover what makes the heavenly brews of Belgium so good in this new book by long time Real Beer Page Editor Stan Hieronymus. In Brew Like a Monk, he details the beers and brewing of the famous Trappist producers along with dozens of others from both Belgium and America.

Sip along as you read and, if you feel yourself divinely inspired to brew some of your own, try out the tips and recipes as well!

A fascinating global whisky tour, the lavish 1001 Whiskies You Must Try Before You Die takes you on a mouth-watering discovery of the world’s most exciting whiskies.

Beer is the most popular alcoholic drink in the world, the most refreshing, the most sociable, and the most versatile. It has been brewed since the dawn of time and still has the capacity to delight and obsess its many adherents. This bewitching, thirst-inducing, gorgeously illustrated book is a guide to the best beers in the world with a succinct history of the breweries, tasting notes, temperature recommendations, and what food to serve them with. 1001 Beers You Must Try Before You Die is an essential guide to the world of beer, offering a tour de force of the global world of brewing. Here you will sample world classics such as the ales of England, the speciality beers of Belgium, the new wave beers of U.S. craft brewers, the magical lagers of Germany and Central Europe, and a host of world beers that will beguile and bedazzle. These are beers with stories to tell, beers that have a history and heritage. These are beers made with passion and pride, beers that have changed the course of brewing history: the first golden lager made in 1842 in Pilsen; the Sri Lankan stout that is a reminder of British Imperial rule; American India Pale Ales, a thoroughly modern take on a Victorian classic; a spicy, quenching Belgian witbier served in a distinctive glass; dark lagers from the Czech Republic that taproom wits suggest are only for women; a spirited woodaged ale from the cultured streets of Edinburgh; and a smoked lager from the Franconian medieval town of Bamberg. The reader might not drink all these beers in their lifetime, but after reading this book they will know which ones will be their personal favorites.

From Belgian fruit beers to hoppy cask ales, small-production microbrews to Czech Republic lagers, this is a personal and comprehensive portfolio of international beers compiled by one of the world’s leading beer writers. In this unique and beautifully illustrated collection, he has distilled decades of beer knowledge into an entertaining and indispensable guide to the ales that no beer lover should miss. The book divides beers by type, including bitters, best bitters, pilsners, brown and mild ales, pale ales, extra strong beers and bitters, old ales and barley wines, golden ales, porters and stouts, alt and amber ales, fruit beers, and beires de garde, each comprising an alphabetical listing of the beers. Many of the entries are fully illustrated, and each beer comes complete with a box panel for adding your own tasting notes. Information on the country of origin, beer strength, brewery, and a detailed description of the beer and its history are also given.

1001 Beers

Craft

1001 Buildings You Must See Before You Die

Pocket Beer Book 2014

1001 Ideas That Changed the Way We Think

The Beer Review Logbook

A comprehensive, fully illustrated, fully updated guide to the best beers in the world.

With a foreword by Peter St John, 1001 Buildings You Must See Before You Die is a visual testament to the world’s greatest achievements in architecture. Beginning with the marvels of the ancient world and continuing with the masterpieces of our present day, this book details the historical and geographic considerations that influenced the design, with stunning photographs illustrating the technical ingenuity and aesthetic brilliance of architects past and present. Comprehensive yet concise, each article includes essential information about the featured structure; who designed it, who commissioned it, key dates in its construction and more. From Byzantine and Gothic wonders, through the incredible wealth of the Renaissance and Baroque, and on to the marvels of the twentieth century, this book also culminates with the achievements of the past decade, such as Renzo Piano’s towering Shard London Bridge and the billowing glass sails of Frank Gehry’s Fondation Louis Vuitton in Paris. Featuring extra material including the world’s finest and most important public and residential buildings from palaces, museums and ground-breaking new residences to unique or unusual structures, such as the ancient Pueblo cliff dwellings and rustic southern Italian trulli. 1001 Buildings You Must See Before You Die is the complete yet accessible guide to the architectural masterpieces of the world - a compendium of familiar landmarks and undiscovered gems that will inform and delight everyone with an interest in architecture.

A fascinating global whisky tour, this lavishly updated edition takes you on a mouth-watering discovery of the world’s most exciting whiskies.

The hop beer boom has become a hot topic, and a hot brewing and drinking for more than a generation. What started off as a small band of idealistic hobby brewers is now a multi-billion-dollar global industry, but even its most passionate fans can't actually agree what 'craft beer' is, with some arguing that it's simply marketing hype, and others claiming it doesn't exist at all. Award-winning beer writer Pete Brown digs into this decades-long argument and in doing so, creates a fascinating, complex and hugely satisfying answer. He dismantles the main attempts to define the term 'craft beer' and argues that it is, in fact, undefinable, before shifting emphasis from beer to the broader, older idea of craft in search of answers. He shows that arguments around craft have largely forgotten what craft is all about - if they were even aware in the first place. He explores the ever-changing nature of work, the meaning of knowledge, the evolution of language and the ways in which we engage with our immediate environment and the wider world. Arriving back at beer from such an oblique angle, he rediscovers the real reasons why so many people are so passionate about craft beer, and argues that situating beer in a broader understanding of craft shows that the term is rich in meaning, even if it can't be pinned down to a measurable definition. Written in Brown's trademark pub stool conversational style, Craft: An Argument provides a new perspective on the biggest trend in global food and drink, as well as making you long for a beer.

1001 Restaurants You Must Experience Before You Die

Brew Like a Monk

The Essential Handbook to the Very Best Beers in the World

1001 Wines You Must Try Before You Die

The Definitive Visual Guide to Our Solar System

The Beer and Food Companion

Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and in-depth knowledge of the bitters-making process. Whether you're a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, Bitters has a dozen recipes for customized blends--ranging from Apple to Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters' diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-gard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman's manifesto, Bitters is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.

The Beer and Food Companion is set to become a classic reference for anyone wishing to pair beer and food, to cook with beer or to discover the delights of both the traditional and modern art of the beer sommelier. Beer has been drunk with food for thousands of years yet only now is it being appreciated as the perfect companion to food. It is even better than wine for pairing with cheese, for example. Tracing the history of beer and food matching, this book educates your palate to recognise the characteristics of a flavoursome beer, with delicious recipes that allow you to cook, pair and appreciate your ale at a whole new level. Profiles of key chefs, restaurateurs, beer experts, beer sommeliers and cicerones from around the world zone in on the new and exciting world of beer and food matching, including London pub The Bull, Restobières in Brussels and Higgins Restaurant in Portland, Oregon. Charts for Beer & Food and Food & Beer pairing provide at-a-glance perfect matches for easy reference when you are sourcing beer. With expert knowledge on the art of marrying flavour and cooking with beer you will quickly come to recognise the rich and rewarding combination of porter and chocolate desserts, the delicate counterbalance of a wheat beer with seafood, or the pleasing combination of a hoppy pale ale with a mild curry.

It is difficult to believe that at one time hops were very much the marginalised ingredient of modern beer, until the burgeoning craft beer movement in America reignited the industry’s enthusiasm for hop-forward beer. The history of hops and their use in beer is long and shrouded in mystery to this day, but Stan Hieronymus has gamely teased apart the many threads as best anyone can, lending credence where due and scotching unfounded claims when appropriate. It is just one example of the deep research through history books, research articles, and first-hand interviews with present-day experts and growers that has enabled Stan to produce a wide-ranging, engaging account of this essential beer ingredient. While they have an exalted status with today’s craft brewers, many may not be aware of the journey hops take to bring them, neatly baled or pressed into blocks and pellets, into the brewhouse. Stan paints a detailed and, at times, personal portrait of the life of hops, weaving technical information about hop growing and anatomy with insights from families who have been running their hop farms for generations. The author takes the reader on a tour of the main growing regions of central Europe, where the famous landrace varieties of Slovenia, the Czech Republic, and Germany originate, to England and thence to North America, and latterly, Australia and New Zealand. Growing hops and supplying the global brewing industry has always been a hard-nosed business, and Stan presents statistics on yields, acreage, wilt and other diseases, interspersed with words from the farmers themselves that illustrate the challenges and uncertainties hop growers face. Along the way, Stan gives details about some of the most well-known varieties–Saaz, Hallertau, Tettnang, Golding, Fuggle, Cluster, Cascade, Willamette, Citra, Amarillo, Nelson Sauvin, and many others–and their history of use in the Old World and New World. The section culminates in a catalog of 105 hop varieties in use today, with a brief description of character and vital statistics for each. Of course, the art and science of using hops in making beer is not forgotten. Once the hops have been harvested, processed, and delivered to the brewery, they can be used in myriad ways. The author moves from the toil of the hop gardens to that of the brewhouse, again presenting a blend of history and present-day interviews and research articles to explain alpha acids, beta acids, bitterness, harshness, smoothness, and the deterioration of bittering flavors over time. Perception is all important when discussing bitterness, and the author touches on genetics, evolution, the vagaries of individuals’ perceptions of bitterness, and changing tastes, such as the “lupulin shift.” The meaning of the international bitterness unit, or IBU, is not always properly understood and here Stan lays out a brief history of how the IBU came to be and an appreciation of the many variables affecting utilization in the boil and final bitterness in beer. Adding hops is not as simple as it sounds, and Stan’s research illustrates that if you ask ten brewers about something you will get eleven opinions. Early additions, late additions, continuous hopping, first wort hopping, and hop bursting are all discussed with a healthy dose of pragmatic wisdom from brewers and a pinch of chemistry. There then follows an entire chapter devoted to the druidic art of dry hopping, following its commonplace usage in nineteenth-century England to the modern applications found in today’s US craft brewing scene. The author uncovers hop plugs, hop coffins, and the “pendulum method,” along with the famous hop rocket and hop torpedo used by some of America’s leading craft breweries. Every brewer has their dry hopping method and, gratifyingly, many are happy to share with the author, making this chapter a great source for inspiration and ideas. Many of the brewers the author interviewed were also happy to share recipes. There are 16 recipes from breweries in America, Belgium, Czech Republic, Denmark, England, Germany, and New Zealand. These not only present delicious beers but give some insight into how professional brewers design their recipes to get the most out of their hops. As always, Stan imparts wisdom in an engaging and accessible fashion, making this an amazing compendium on “every brewer’s favorite flower.”

The essential, indispensable and award-winning guide to one of the world's great beer cities is back with a fully revised and updated 3rd edition. From traditional pubs serving top-quality cask ale, to the latest on-trend bottle shop bars, and funky brewery taprooms in Victorian railway arches, London is now bursting with great beer and this book will direct you to the very best. Including profiles of all 130 London breweries, including beer and taproom details; detailed reviews of 170 must-visit pubs, bars, shops, restaurants and other outlets with an outstanding beer offer;

London beer style guide with recommendations and tasting notes; background features exploring London's rich brewing history and modern beer scene; and color photography and detailed maps throughout

1001 Beers You Must Try Before You Die

The Beer Bible

How to Make Cider, Mead, Perry and Fruit Wines

American-Grown Beer

1001 Whiskies

1001 Whiskies You Must Try Before You Die

Traces the author's decision to quit her job and travel the world for a year after suffering a midlife crisis and divorce, an endeavor that took her to three places in her quest to explore her own nature, experience fulfillment and learn the art of spiritual balance. (Biography & autobiography). Reissue. A best-selling book. Movie tie-in.

From the walkable breweries of Asheville, North Carolina, to the Øllofestival in Copenhagen, Oktoberfest in Buzice to the breweries of Beijing, discover 101 traditional, quirky, absurd, must-visit beer destinations around the globe. Find the world's most romantic pub crawl in Bruges, drink beer in paradise in Latin America or step into Germany via Bangkok, Thailand. Complete with tasting notes, drinking tips and handy address lists, this is the perfect gift for both beer enthusiasts and keen travellers alike.

A revised edition of the bestselling The Beer Bible (121,000 copies in print), with 25% new material reflecting new beers from commercial breweries and craft brewers. Plus: the history of brewing, how to read a Belgian beer label, and what to look for in tasting any kind of brew.

The wit and wisdom of wheat beers. Author Stan Hieronymus visits the ancestral homes of the world's most interesting styles-Hoegaarden, Kelheim, Leipzig, Berlin and even Portland, Oregon-to sort myth from fact and find out how the beers are made today. Complete with brewing details and recipes for even the most curious brewer, and answers to compelling questions such as Why is my beer cloudy? and With or without lemon?

The Beer Bucket List

Your Drinking Companion to Over 1,700 Beers