

## For The Love Of Hops Brewing Elements

Brooklyn Brew Shop’s Beer Making Book takes brewing out of the basement and into the kitchen. Erica Shea and Stephen Valand show that with a little space, a few tools, and the same ingredients breweries use, you too can make delicious craft beer right on your stovetop. Greenmarket-inspired and seasonally brewed, these 52 recipes include Everyday IPA and Rose Cheeked & Blonde for spring; Grapefruit Honey Ale and S'More Beer for summer; Apple Crisp Ale and Peanut Butter brews. You'll also find tips for growing hops, suggestions for food pairings, and recipes for cooking with beer. Brooklyn Brew Shop’s Beer Making Book offers a new approach to artisanal brewing and is a must-own for beer lovers, seasonally minded cooks, and anyone who gets a kick out of saying “I made this!”

"Discusses the science and culture of hops, exploring such topics as history, hop varieties, brewing and dry-hopping techniques, and provides commercial recipes for brewing beer"--

"An anthology of poems from across the centuries and around the world on the subject of beer"--

"American Sour Beers details American innovations and adaptations of traditional sour beer brewing techniques, exploring many processes and ingredients. Advice and practical applications for brewers of all levels are provided"--

Hops, Barley, Water, Yeast and the Nature of Beer

She Got Hops

Brooklyn Brew Shop’s Beer Making Book

Virginia Beer

An Insider’s Guide to the World’s Greatest Drink

Goodnight Brew

Designing Great Beers

Belgian Ale

*It is difficult to believe that at one time hops were very much the marginalized 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 then 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 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, gratefully, 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 imports wisdom in an engaging and accessible fashion, making this an amazing compendium on "every brewer's favorite flower."*

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

*Grow a beer garden! Enhance the flavor, aroma, and personality of your homebrew by cultivating your own hops, herbs, and malt grains. With expert advice on choosing and maintaining the best plants for your needs, Joe Fisher and Dennis Fisher show you how to turn a small patch of backyard, or even a few window boxes, into a renewable brewing supply store. Discover the satisfaction that comes from brewing tasty beers using fresh homegrown ingredients.*

*Yeast: The Practical Guide to Beer Fermentation is a resource for brewers of all experience levels. The authors adeptly cover yeast selection, storage and handling of yeast cultures, how to culture yeast and the art of rinsing/washing yeast cultures. Sections on how to set up a yeast lab, the basics of fermentation science and how it affects your beer, plus step by step procedures, equipment lists and a guide to troubleshooting are included.*

*A Book about Animal Habitats*

*Tasting Beer, 2nd Edition*

*Using Hops*

*Yeast*

*The Hops List*

*The Brewer’s Tale: A History of the World According to Beer*

*IPA*

*Brewing Techniques, Recipes and the Evolution of India Pale Ale*

Radical Brewing takes a hip and creative look at beer brewing, presented with a graphically appealing two-color layout.

Provides information on a variety of hops, grains, and herbs and offers instructions on their growth and harvest and the essentials of home brewing.

Brewers often call malt the soul of beer. Fourth in the Brewing Elements series, Malt: A Practical Guide from Field to Brewhouse delves into the intricacies of this key ingredient used in virtually all beers. This book provides a comprehensive overview of malt, with primary focus on barley, from the field through the malting process. With primers on history, agricultural development and physiology of the barley kernel, John Mallett (Bell’s Brewery, Inc.) leads us through the enzymatic conversion that takes place during the malting process. A detailed discussion of enzymes, the Maillard reaction, and specialty malts follows.

Quality and analysis, malt selection, and storage and handling are explained. This book is of value to all brewers, of all experience levels, who wish to learn more about the role of malt as the backbone of beer.

What happens when you mix lesbians, love, and basketball?All ballers ain't lesbian, and all lesbians can't play ball. But Jordin Martinez was the best of both worlds. Jordin "Hops" Martinez was a lover of women, ball, and family. Not coming from the best life, she knew the only way to get out was basketball, and it was her first love. With her brother, Joose and his best friend Sauce, they worked hard to make sure they got out of Alabama, and the whack lives they'd lived. But the lil' hustle they had on the side may end up ruining their lives... and their chance at a future. She had so much goin' on that there was no time for love, until... herJordan "Joose" Martinez has always been the man of the house, looking out for his mama and sister. With his Hops never being an example, he did the best he could and provided. When his dreams of playing ball became a memory, he drove Hops to be their family's savior. But when she showed a passion for more than basketball, he realized that his attempts to protect her may have caused her more harm than good. Saul "Sauce" Solomon wanted two things in life: money and hos. He'd been in love with Hops since he first met her and her Twin brother Joose in the fifth grade, but she never gave him any play. All he wanted was a chance, but when he found out that she was lesbian, all his hopes came crashing down. A man scorned is a dangerous thing. Will he be able to put his feelings to the side and remain loyal to the crew... or will his determination to persuade Hops that her playing gay is "just a phase" Briana Miles never thought she'd fall in. And definitely not with a girl. But when she met Hops, all of that changed. Hops was dope, but so was her brother Joose, and she loved the attention she was getting from their homie Sauce, too. When she was brought into their circle, the come-up was instantaneous but with fast money, danger is usually right around the corner. And Bri might have to choose between the woman she's falling for and herself. For Hops, coming out may have been the worst decision she made in her life. But denying who she really was, was killing her. Falling hard and fast, like we lesbians tend to do, she found herself in a love with a woman that could cost her everything.

The Book of Hops

A World of Agriculture and Beer in Oregon's Willamette Valley

Hops and Glory

The Hopheads' Guide to Kitchen Badassery

Hops

80 Winning Recipes Anyone Can Brew

Everything You Need to Know Explained Simply

The days of choosing between a handful of imports and a convenience store six-pack are long gone. The beer landscape in America has changed dramatically in the twenty-first century, as the nation has experienced an explosion in craft beer brewing and consumption. Nowhere is this truer than in Virginia, where more than two hundred independent breweries create beers of an unprecedented variety and serve an increasingly knowledgeable, and thirsty, population of beer enthusiasts. As Lee Graves shows in his definitive new guide to Virginia beer, the Old Dominion’s central role in the current beer boom is no accident. Beer was on board when English settlers landed at Jamestown in 1607, and the taste for beer and expertise in brewing have only grown in the generations since. Graves offers an invaluable survey of key breweries throughout the Virginia, profiling the people and the businesses in each region that have made the state a rising star in the industry. The book is extensively illustrated and suggests numerous brewery tours that will point you in the right direction for your state’s beer crawl. From small farm breweries in the shadow of the Blue Ridge Mountains to cavernous facilities in urban rings around the state, Virginians have created a golden age for flavorful beer. This book shows you how to best appreciate it.

"Hoptopia argues that the current revolution in craft beer is the product of a complex global history that converged in the hop fields of Oregon's Willamette Valley. What spawned from an ideal environment and the ability of regional farmers to grow the crop rapidly transformed into something far greater because Oregon farmers depended on the importation of rootstock, knowledge, technology, and goods not only from Europe and the Eastern United States but also from Asia, Latin America, and Australasia. They also relied upon a seasonal labor supply of people from all of these areas as a supplement to local Euroamerican and indigenous communities to harvest their crops. In turn, Oregon hop farmers reciprocated in exchanges of plants and ideas with growers and scientists around the world, and, of course, sent their cured hops into the global marketplace. These global exchanges occurred not only during Oregon's golden era of hop growing in the late nineteenth and early twentieth centuries, but through to the present in the midst of the craft beer revival. The title of this book, Hoptopia, is a nod to Portland's list of Beervana and the Willamette Valley's claim as an agricultural Eden from the mid-nineteenth century onward. But the story is fundamentally about how seemingly niche agricultural regions do not exist and have never existed independently of the flow of people, ideas, goods, and biology from other parts of the world. To define Hoptopia is to define the Willamette Valley's hop and beer industries as the culmination of all of this local and global history. With the hop itself as a central character, this book aims to connect twenty-first century consumers to agricultural lands and histories that have been forgotten in an era of industrial food production"--Provided by publisher.

Oh, no! Wanda's best friend, Bella the bullfrog, is missing. The class wants to help look for her. Ms. Frizzle says, "The best way to find a frog is to be a frog!" So, the kids take a ride on the Magic School Bus. Join them as they shrink to frog size and learn all about animal habitats!

The world's most comprehensive beer hop dictionary. Includes variety descriptions, analytical data, tasting notes, substitutes, style suggestions and more on a staggering 339 unique varieties.

The Magic School Bus Hops Home

Poems about Beer

For the Love of Beer

Water

One man's search for the beer that built the British Empire

Pennsylvania's Breweries

The Practical Guide to Beer Fermentation

The History of America's Craft Beer Revolution

The wit and weizen 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 craft brewing renaissance of recent decades has brought a renewed interest in hops. These vigorous vines with their flavorful flowers have long played an important role in beer making and in Oregon's agriculture landscape. Hops: Historic Photographs of the Oregon Hopscape is a visual dive into the physical presence of the plant and its distinctive landscape and culture. Oregon was once the leading producer of hops in the United States—a title now held by Washington. Kenneth I. Helphand has scoured archives across Oregon to bring together historic photos of hop pickers in the late nineteenth and early twentieth centuries. Hops brings to life pickers of all backgrounds through different eras of agricultural practice. Here are children, nuns, families, immigrants, and college students in fields, hop driers, and tent camps. The photos range from the candid to the highly professional, including five images from Dorothea Lange's iconic Farm Service Administration work. The 85 high quality photos are accompanied by captions that provide, variously, historical background, selections from oral histories, and visual guidance. A historical essay gives interested readers a short overview of the plant's history and the world of hop growing and picking.

Are you a home brewer who ’s tiring of the usual suspects, cycling through the same styles and flavors? Are you a professional brewer who ’s cranking through the same catalogue of beers year after year, just adding more hops with each rotation? There might be a bit of salvation here for you, Join brewer Butch Heilshorn and discover gruits: incredible botanical beers that were brewed throughout the world for most of human history. Butch provides techniques and approaches for the intermediate to advanced brewer to create these unique out-of-the-box brews. These increasingly popular beers use a wide array of plants, often local to the brewer, to delight palates and ignite imaginations. Butch ’s philosophy espouses a practical reverence for the earth, a deep appreciation for the plants he regards as brewing partners and a decidedly anti-authoritarian streak, encouraging brewers to use his recipes as a jumping off point for their own adventures in botanical brewing—the ability to capture the essence of a particular time and place. YA BETCHA YOU ’ LL DIG THESE BEERS!

The original India Pale Ale was pure gold in a glass; a semi-mythical beer specially invented, in the 19th century, to travel halfway around the world, through storms and tropical sunshine, and arrive in perfect condition for a long, cold drink on an Indian verandah. But although you can still buy beers with ‘ IPA ’ on the label they are, to be frank, a pale imitation of the original. For the first time in 140 years, a keg of Burton IPA has been brewed with the original recipe for a voyage to India by canal and tall ship, around the Cape of Good Hope; and the man carrying it is the award-winning Pete Brown, Britain ’s best beer write. Brazilian pirates and Iranian customs officials lie ahead, but will he even make it that far, have fallen in the canal just a few miles out of Burton? And if Pete does make it to the other side of the world with ‘ Barry ’ the barrel, one question remains: what will the real IPA taste like? Weaving first-class travel writing with assured comedy, Hops and Glory is both a rollicking, raucous history of the Raj and a wonderfully entertaining, groundbreaking experiment to recreate the finest beer ever produced.

Miracle Brew

Second Edition

52 Seasonal Recipes for Small Batches

Hedonistic Hops

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

Hip Hops

Brew Like a Monk

The Essential Guide for Sustainable, Small-Scale Production for Home and Market

*Award-winning brewer Jamil Zainasheff teams up with homebrewing expert John J. Palmer to share award-winning recipes for each of the 80+plus competition styles. Using extract-based recipes for most categories, the duo gives sure-footed guidance to brewers interested in reproducing classic beer styles for their own enjoyment or to enter into competitions.*

*The first fully illustrated guidebook for craft beer drinkers, pairing hyper-detailed photography with profiles of 50 of today's most popular hop varieties. Hops are the most important ingredient in the beer we love, offering a spectrum of distinct aromas, flavors, and bitterness. Whether it's a floral Cascade, spicy Saaz, juicy Citra, or a combination of different varieties, hop character has become the driving force behind craft brewing. The Book of Hops profiles fifty of the most sought-after hops from around the world, with intricate photography and notes on taste, composition, use, and origin, plus examples of the wonderful beers that showcase them. With contributions from today's most important brewers and growers; a handy primer that breaks down the science, story, and production of beer; and hand-picked craft beer recommendations throughout, this fully illustrated guidebook is all you need to discover and fully savor your next favorite brew. This completely updated second edition of the best-selling beer resource features the most current information on beer styles, flavor profiles, sensory evaluation guidelines, craft beer trends, food and beer pairings, and draft beer systems. You'll learn to identify the scents, colors, flavors, mouth-feel, and vocabulary of the major beer styles — including ales, lagers, weissbeirs, and Belgian beers — and develop a more nuanced understanding of your favorite brews with in-depth sections on recent developments in the science of taste. Spirited drinkers will also enjoy the new section on beer cocktails that round out this comprehensive volume.*

*Lists creatures that hop, fly, slither, swim, and crawl, as well as some others that don't.*

*Who Hops?*

*Featuring 300 Homebrew Recipes from Your Favorite Breweries*

*Malt*

*A Forgotten History of Alewives, Brewsters, Witches, and CEOs*

*A Parody for Beer People*

*A Craft Beer Lover's Guide to Happiness*

*Radical Brewing*

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

*It's closing time at the brewery. While the moon rises, the happy crew sings and dances as they wind down for the day. Join them in saying goodnight to the beer-making equipment, brew ingredients, and styles of suds. This humorous parody of a children's literature classic is a "pitcher book" for grown-ups. It's the perfect anytime story for beer lovers everywhere!*

*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.*

*Dismies the stereotypes of the bearded brewer- it's women, not men, who've brewed beer throughout most of human history. Their role as family and village brewer lasted for hundreds of thousands of years—through the earliest days of Mesopotamian civilization, the reign of Cleopatra, the witch trials of Medieval and Renaissance Europe, and the settling of colonial America. A Woman's Place Is in the Brewhouse celebrates the contributions and influence of female brewers and explores the forces that have erased them from the brewing world. It's a history that's simultaneously inspiring and demeaning. Whenever and wherever the cottage brewing industry has grown profitable, politics, religion, and capitalism have grown greedy. On a macro scale, men have repeatedly seized control and forced women out of the business. Other times, women have simply lost the minimal independence, respect, and economic power brewing brought them. But there are more breweries now than at any time in American history and today women serve as founder, CEO, or head brewer at more than one thousand of them. As women continue to work hard for equal treatment and recognition in the industry, author Tara Nurin shows readers that women have been—and are once again becoming—relevant in the brewing world.*

*Ancient brewing traditions and techniques have been passed generation to generation on farms throughout remote areas of northern Europe. With these traditions facing near extinction, author Lars Marius Garshol set out to explore and document the lost art of brewing using traditional local methods. Equal parts history, cultural anthropology, social science, and travelogue, this book describes brewing and fermentation techniques that are vastly different from modern craft brewing and preserves them for posterity and exploration. Learn about uncovering an unusual strain of yeast, called kveik, which can ferment a batch to completion in just 36 hours. Discover how to make kveitnis by baking the mash in the oven. Explore using juniper boughs for various stages of the brewing process. Test your own hand by brewing recipes gleaned from years of travel and research in the farmlands of northern Europe. Meet the brewers and delve into the ingredients that have kept these traditional methods alive. Discover the regional and stylistic differences between farmhouse brewers today and throughout history.*

*The Wit and Weizen of World Wheat Beer Styles*

*Historical Brewing Techniques*

*The Complete Guide to Growing Your Own Hops, Malts, and Brewing Herbs*

*A Comprehensive Guide for Brewers*

*American-Grown Beer*

*Techniques and Philosophy for Creating Extraordinary Botanical Beers*

*The Lost Art of Farmhouse Brewing*

*Brewing with Wheat*

Beer is the most popular alcoholic drink on the planet, but few who enjoy it know much about how its four ingredients – hops, malted barley, water and yeast – miraculously combine. From the birth of brewing in the Middle East, through the surreal madness of drink-sodden hop-blessings in the Czech Republic and the stunning recreation of the first ever modern beer, Miracle Brew is an extraordinary journey through the nature and science of the world’s greatest beverage. Along the way, we’ll meet and drink with a characters who reveal the magic of beer and celebrate the joy of drinking it.

Winner of 2014 U.S. Gourmand Drinks Award • Taste 5,000 years of brewing history as a time-traveling homebrewer rediscovers and re-creates the great beers of the past. The Brewer’s Tale is a beer-filled journey into the past: the story of brewers gone by and one brave writer’s quest to bring them—and their ancient, forgotten beers—back to life, one taste at a time. This is the story of the world according to beer, a toast to flavors born of necessity and place—in Belgian monasteries, rundown farmhouses, and tin nanobrewery next door. So pull up a barstool and raise a glass to 5,000 years of fermented magic. Fueled by date-and-honey gruit, sour pediococcus-laced lambics, and all manner of beers between, William Bostwick’s rollicking quest for the drink’s origins takes him into the redwood forests of Sonoma County, to bullet-riddled South Boston brewpubs, and across the Atlantic, from Mesopotamian sands to medieval monasteries to British brewing factories. Bostwick compares notes with the Mt. Vernon historian in charge of preserving George Washington’s molasses-based home brew, and he finds the ancestor of today’s macrobrewed lagers in a nineteenth-century spy’s hollowed-out walking stick. Wrapped around this modern reportage are deeply informed tales of history’s archetypal brewers: Babylonian temple workers, Nordic shamans, patriots, rebels, and monks. The Brewer’s Tale unfurls from the ancient goddess Ninkasi, ruler of intoxication, to the cryptic beer hymns of the Rig Veda and down into the clove-scented treasure holds of India-bound sailing ships. With each discovery comes Bostwick’s own turn at the brew pot, an exercise that honors the audacity and experimentation of the craft. A sticky English porter, a pricelessly rare Belgian, and a sacred, shamanic wormwood-tinged gruit each offer humble communion with the brewers of yore. From sickly sweet Nordic grogs to industrially fine-tuned fizzy lager, Bostwick’s journey into brewing history ultimately arrives at the head of the modern craft beer movement and gazes eagerly if a bit bit toward the future of beer.

Water is arguably the most critical and least understood of the foundation elements in brewing beer. Water: A Comprehensive Guide for Brewers, third in Brewers Publications’ Brewing Elements series, takes the mystery out of water’s role in the brewing process. The book leads brewers through the chemistry and treatment of brewing water, from an overview of water sources, to adjusting water for different beer styles, and different brewery processes, to wastewater treatment. The discussions include how to re-ports, understanding flavor contributions, residual alkalinity, malt acidity, and mash pH. Pennsylvanians have enjoyed a long rich love affair with beer. The state not only ranks first in the nation for the number of barrels produced but the breweries: beer; and their craftsmen all have interesting stories to tell. This book examines Pennsylvania’s brewing history: geography; and cultural richness while highlighting over 100 of the states thriving craft breweries. It explains some of the enjoyable stories and local legends behind the naming of beers: while detailing the unique buildings and architectural treasures that contribute to the renovation of urban areas and revival of small communities. Short descriptions of each brewery provide the reader with an understanding of which brewers use local hops: fruits; and grains in their recipes and how proceeds support local rail trails: waterways; animals shelters; and community events. From long-lasting breweries that survived Prohibition to the most recent openings with upscale food and cutting edge technology, this book describes how craft breweries in Pennsylvania have something to offer everyone. Set out on the road and record your visit to each brewery and enjoy first-hand facts about local breweries with someone who lives; works; and studies this fascinating and dynamic industry.

The Hop Grower’s Handbook

Brewing Local

A Guide from Colonial Days to Craft’s Golden Age

For The Love of Hops

Brewing Classic Styles

A Woman’s Place Is in the Brewhouse

How to Easily Grow, Prepare, and Use Your Own Hops, Malts, Brewing Herbs

American Sour Beers

*For more than two decades, homebrewers around the world have turned to Brew Your Own magazine for the best information on making incredible beer at home. Now, for the first time, 300 of BYO’s best clone recipes for recreating favorite commercial beers are coming together in one book. Inside you’ll find dozens of IPAs, stouts, and lagers, easily searchable by style. The collection includes both classics and newer recipes from top award-winning American craft breweries including Brooklyn Brewery, Deschutes, Firestone Walker, Hill Farmstead, Jolly Pumpkin, Modern Times, Maine Beer Company, Stone Brewing Co., Surly, Three Floyds, Tröegs, and many more. Classic clone recipes from across Europe are also included. Whether you’re looking to brew an exact replica of one of your favorites or get some inspiration from the greats, this book is your new brewery planner.*

*Discover the importance of sugar, top-fermenting yeasts and Belgian hops to the success of these intricate, traditional ales. Learn about Belgian-style ale history and character profiles, and then try your hand at brewing an Oud Bruin, Trippl, or a Grand Cru. Explore high gravity mashing, brewing, fermentation, and ester development. The Classic Beer Style Series from Brewers Publications examines individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques and commercial examples.*

*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!*

*With information on siting, planting, tending, harvesting, processing, and brewing it’s hard to think about beer these days without thinking about hops. The runaway craft beer market’s convergence with the ever-expanding local foods movement is helping to spur a local-hops renaissance. The demand from craft brewers for local ingredients to make beer—such as hops and barley—is robust and growing. That’s good news for farmers looking to diversify, but the catch is that hops have not been grown commercially in the eastern United States for nearly a century. Today, farmers from Maine to North Carolina are working hard to respond to the craft brewers’ desperate call for locally grown hops. But questions arise: How best to create hop yards—virtual forests of 18-foot poles that can be expensive to build? How to select hop varieties, and plant and tend the bines, which often take up to three years to reach full production? How to best pick, process, and price them for market? And, how best to manage the fungal diseases and insects that wiped out the eastern hop industry 100 years ago, and which are thriving in the hotter and more humid states thanks to climate change? Answers to these questions can be found in The Hop Grower’s Handbook—the only book on the market about raising hops sustainably, on a small scale, for the commercial craft beer market in the Northeast. Written by hop farmers and craft brewery owners Laura Ten Eyck and Dietrich Gehring, The Hop Grower’s Handbook is a beautifully photographed and illustrated book that weaves the story of their Helderberg Hop Farm with the colorful history of New York and New*

England hop farming, relays horticultural information about the unusual hop plant and the mysterious resins it produces that give beer a distinctively bitter flavor, and includes an overview of the numerous native, heirloom, and modern varieties of hops and their purposes. The authors also provide an easy-to-understand explanation of the beer-brewing process—critical for hop growers to understand in order to be able to provide the high-quality product brewers want to buy—along with recipes from a few of their favorite home and micro-brewers. The book also provides readers with detailed information on: • Selecting, preparing, and designing a hop yard site, including irrigation; • Tending to the hops, with details on best practices to manage weeds, insects, and diseases; and, • Harvesting, drying, analyzing, processing, and pricing hops for market. The overwhelming majority of books and resources devoted to hop production currently available are geared toward the Pacific Northwest's large-scale commercial growers, who use synthetic pesticides, fungicides, herbicides, and fertilizers and deal with regionally specific climate, soils, weeds, and insect populations. Ten Eyck and Gehring, however, focus on farming hops sustainably. While they relay their experience about growing in a new Northeastern climate subject to the higher temperatures and volatile cycles of drought and deluge brought about by global warming, this book will be an essential resource for home-scale and small-scale commercial hops growers in all regions.

*The Complete Guide to Hops for the Craft Brewer*

*The Homebrewer's Garden*

*Audacity of Hops*

*For the Love of Hops*

*The Brew Your Own Big Book of Clone Recipes*

*Historic Photographs of the Oregon Hopscape*

*Against All Hops*

*The Ultimate Guide to Brewing Classic Beer Styles*

**Hops are prized for their ability to impart varied, complex aromas and flavours to beer...but did you know they can also be used culinarily? While hops may seem like an exotic item to cook with, it's the same as using the other herbs in your kitchen: you just have to know what to do with them!**

**Explore the evolution of one of craft beer's most popular styles, India pale ale. Equipped with brewing tips from some of the country's best brewers, IPA covers techniques from water treatment to hopping procedures. Included are 48 recipes ranging from historical brews to recipes for the most popular contemporary IPAs made by craft brewers such as Pizza Port, Dogfish Head, Stone, Firestone Walker, Russian River, and Deschutes.**

**Charting the birth and growth of craft beer across the United States, Tom Acitelli offers an epic, story-driven account of one of the most inspiring and surprising American grassroots movements. In 1975, there was a single craft brewery in the United States; today there are more than 2,500. This entertaining and informative history brims with charming, remarkable stories, which together weave a very American business tale of formidable odds and refreshing success.**

**A Practical Guide from Field to Brewhouse**

**Recipes, Tales and World-Altering Meditations in a Glass**