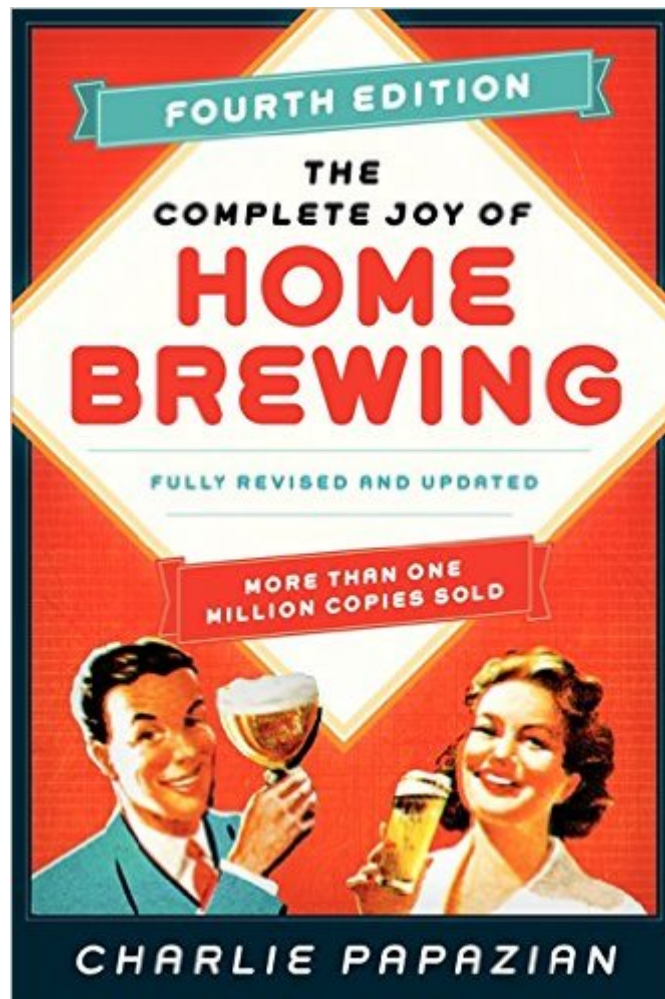


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# The Complete Joy Of Homebrewing Fourth Edition: Fully Revised And Updated



## Synopsis

Fully Revised and Updated, The Complete Joy of Homebrewing is everything you need to know to brew beer at home from start to finish including new recipes, updated charts on hop varieties, secrets to fermentation, beer kit tips, and moreâfrom the master of homebrewing. The Complete Joy of Homebrewing is the essential guide to understanding and making beer, from stouts, ales, lagers, and bitters, to specialty beers and meads. Everything to get started is here: the basics of building a home brewery, world-class proven recipes, easy-to-follow instructions, and the latest advancements in brewing. Master brewer Charlie Papazian also includes the history and lore of beer, the science behind brewing, and tips on how to create your own original ale. This completely revised and updated edition includes:

- An expanded and updated homebrew recipe chart: How to brew 53 traditional beers
- A Beer Styles chart with easy-to-understand descriptions of key flavor and aroma characters along with homebrew technical data to make your own recipe formulations
- A list of more than 75 beer types describing strength, hop aroma, bitterness, flavor, color, sweetness, and alcohol percentage
- Expanded charts on 68 hop varieties, descriptions, and uses
- Brand new recipes
- Beer kit tips
- Key information about using and understanding hops
- Five secrets to fermentation
- And much more

## Book Information

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## Customer Reviews

My husband was advised to get this book by other home brewers both in classes and online. He

has made some very respectable beer. Although the price of the book is very reasonable it created the need for quite an investment of other brew making equipment and products. Well whatever keeps him off the streets.

When I started brewing I borrowed the 3rd edition from a friend to learn the ropes. I have now been brewing for 3 years and wanted to get this new edition mostly as a reference source. Its a great book with lots of basic info to get you up and brewing as well as some more advanced topics to help you fine tune and improve your beer. There are a few new tweaks in this edition, but I mostly use it to quickly review beer styles/ingredients/technical stuff.

This is the 4th time I have purchased this book. First was the 1st edition, then 3 copies of the second edition. I kept handing out copies for people to read and they never came back. Excellent book for the beginning home brewer and even a seasoned brewer. There is a lot of very well presented information garnished with levity and a lot of "Don't worry, have a home brew" philosophy.

I have had numerous friends tell me I NEED this book, as I have been tossing the idea of home brewing around for some while now. I finally decided to start brewing, and this was the first piece of equipment I purchased. It has nearly EVERYTHING you need to know about brewing beer, and I like how the book is organized. I read the first sections on the basics and intermediate steps involved, and refer to the other sections as I expand my recipes/methods. GREAT BOOK; HOME BREWER MUST-BUY! Relax, and have a home brew!

A must have by any home brewer novice or expert. As we call it, its the bible of home brewing. I believe this is the 4th edition of this fine book. I bought one for myself and my brew buddy for Christmas. The only reason I gave it 4 stars is because of the index. More often than not when I want to do a quick reference on something I can not find it in the index. So now I am searching thru the whole book for one quick thing. But everything is there, you just have to find it. Hope the next revision has a better index.

A comprehensive study on beer, the ingredients, the process, and the fun. If you're looking for someone (and something) to get you into your beer-making life, start here! The first hundred or so pages are pretty much the history of beer, the reasoning behind using specific products, and how

you can achieve certain tastes. The rest are basically step-by-step procedures on how to create your own specialty.

I started home brewing 10 years ago. I started off with the 2nd addition. I still like to read up on home brewing and found the new addition worth re-reading. I enjoy his optimistic view/recommendation with having a home brew and not worrying; it is great advice. Instructions are easy to follow and great recipes that make it a great book to have for reference and I find myself using it. Wanted to make a Marzen (oktoberfest beer) and used the recipe as a starting point. I rarely follow any recipe exactly as I like to incorporate my taste in to the recipe. Charlie Papazian was the first to write an in depth book on homebrewing which makes this book a bible like status in the homebrewing world. There are other books out there now that I have read and are just as good as this one and I recommend reading the other books on homebrewing that have good reviews. There is always something you can learn. But this is a favorite not just because it was the first of it's kind but also because of it's positive 'relax you can do it' attitude and making the explanations simple for understanding.

I borrowed this from the library and liked the info, so I bought it because it has enough information to keep going back to it. I think it has a lot of history and such that isn't so much interest to me, but I just waded around that to 'foment' my home-brew experience. ( See what I did there? foment vs ferment?)

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