



The Complete
Homebrew Beer Book

200 easy recipes from
ales & lagers to extreme beers
& international favorites

Making your own beer is a rewarding and fun hobby. The quality of that beer will depend on your skills as a brewer, and you can build those skills by using the complete, step-by-step recipes found here. The goal of this book is to get you brewing great beers as quickly as possible. Once you understand the basics, you can vary your beer to suit your individual taste — simply by modifying ingredients or adjusting the process you can enjoy your beer, your way.

George Hummel

The Complete Homebrew Beer Book



Part 1: Features a crash course on basic ingredients and brewing gear along with an overview of the preparation, brewing, fermentation, and bottling and conditioning processes. You'll soon be brewing your own ales.

Part 2: Introduces malted grains, liquid yeasts and the chance to explore recipes that highlight an exciting variety of beer styles from the British Isles and Belgium to the United States and Germany.

Part 3: Features weird beers, extreme beers and other fermentable beverages. So you'll be able to create everything from fruit and gluten-free beers to smoked beers and meads.

GEORGE HUMMEL is an award-winning homebrewer and *Mid-Atlantic Brewing News* columnist. His shop, Home Sweet Homebrew, in Philadelphia is a popular destination for locals and tourists alike. He also conducts tasting seminars and is a key contributor to beer festivals.

\$24.95 USA
\$27.95 CAN



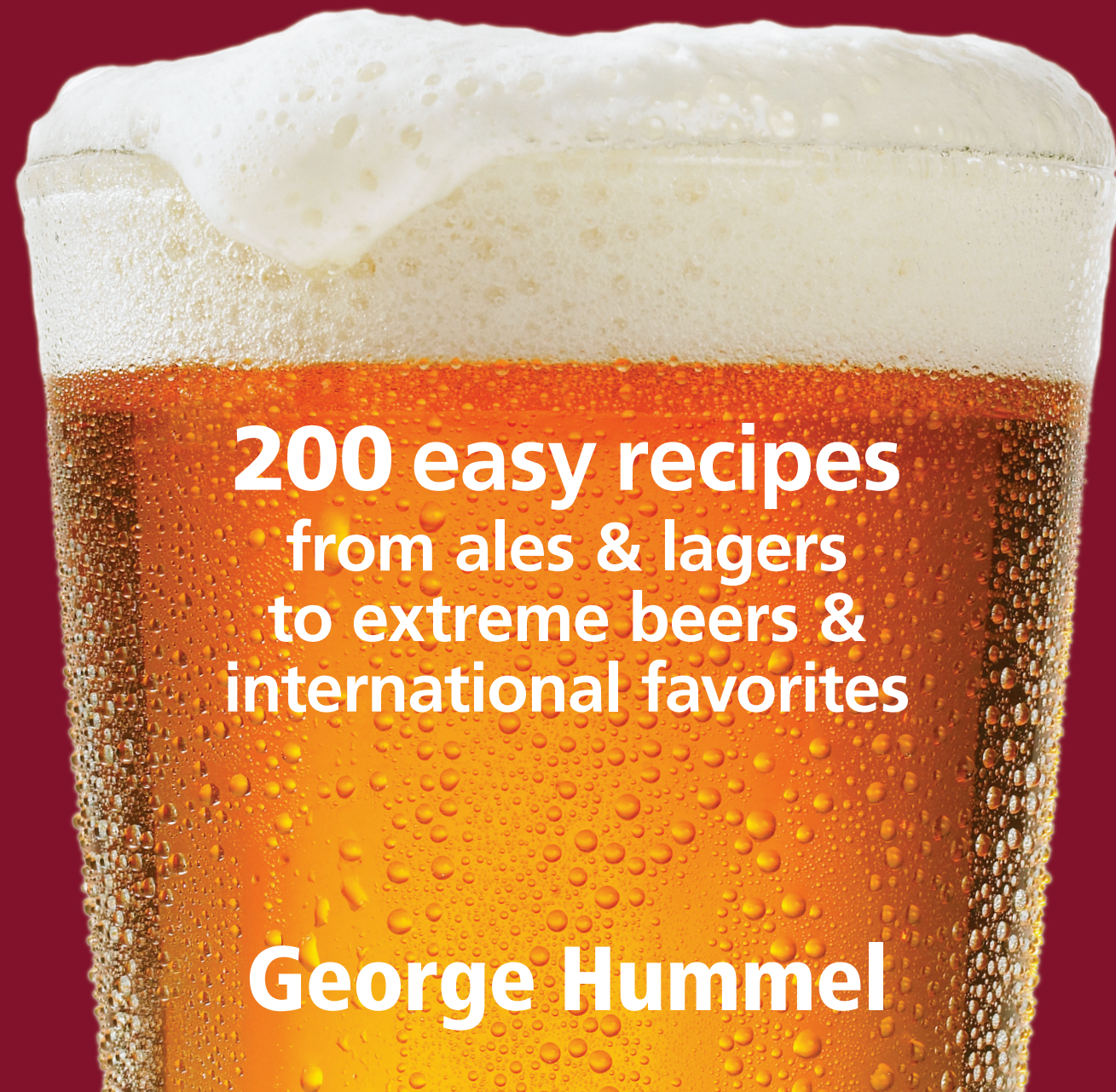
ISBN 978-0-7788-0268-6



PRINTED IN CANADA

Visit us at www.robertrose.ca

The Complete
Homebrew Beer Book



200 easy recipes
from ales & lagers
to extreme beers &
international favorites

George Hummel