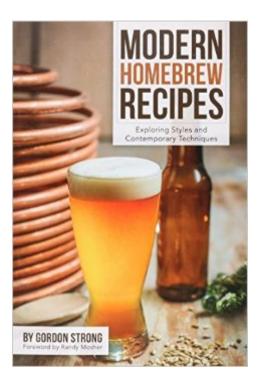
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Modern Homebrew Recipes: Exploring Styles And Contemporary Techniques





Synopsis

Craft beer is about innovation, discovery and interpretation. Homebrewing is about all that and more! As the beer scene changes, so do the beer styles we know and love. Grandmaster Beer Judge Gordon Strong takes you on a guided journey of discovery in Modern Homebrew Recipes that include the latest BJCP style changes. Following a primer on specific beer brewing techniques, recipe formulation fundamentals, and how to adapt recipes to your system, Strong shares more than 100 distinctive recipes.

Book Information

Paperback: 350 pages Publisher: Brewers Publications (June 15, 2015) Language: English ISBN-10: 1938469143 ISBN-13: 978-1938469145 Product Dimensions: 6.1 × 0.9 × 8.7 inches Shipping Weight: 1.2 pounds (View shipping rates and policies) Average Customer Review: 4.6 out of 5 stars Â See all reviews (40 customer reviews) Best Sellers Rank: #36,390 in Books (See Top 100 in Books) #33 in Books > Cookbooks, Food & Wine > Beverages & Wine > Beer #54 in Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making #73 in Books > Science & Math > Agricultural Sciences > Food Science

Customer Reviews

If you are a homebrewer you NEED this book. I was blown away by the sheer amount of information provided. Gordon covers his exact methods for brewing award winning beer and includes a multitude of a tried & true recipes. I am extremely impressed with this book and I have already started planning my first brew sessions based on his recipes.I am also impressed with the lack of fluff. This book is about making better beer. I have been brewing for over two decades and I rarely find anything new when I read a brewing book these days. This book is the exception. Highly recommended.

I happen to appreciate Grodon's techniques on how to brew better -his latest book does not fall short. I am in the process of brewing some of his new receipes presented in this book: Christmas Saison, Blonde Classic and later Mailbock, and Oktoberfest in early July. I appreciate his attention to detail, how to read a recipe, how to adjust a recipe for your system. For me, this is a very good book because it helps me advance my techniques in brewing a better beer. Gordon's presentation is clear and concise. It also encouraged me to make better use of the Beersmith2 software, by adding brew notes before I brew, to edit the ingredient line with whole hops and correct the alpha % for all hops used so as to match the IBU's, to append first wort or worldpool steep to the hop lines and to add vorlauf to a malt, or add the Candy surup at flameout. Just detail, that maybe I should have been doing, but now find it as a requirement for me.

Just kegged my first recipe out of this book. Been to busy to brew until about a month ago, but over the last several months I've reviewed many of the recipes before deciding on the Scottish Heavy on P.105. I only made two changes by upping the Golden Promise another 8 oz. and adding 8 oz of Honey Malt. I really liked Jamil's Scottish Ale recipe in his Classic Style recipe and wanted to add some Honey Malt and up the Alchohol % a little bit. Anyway just tried a sample from the keg and it is amazing and spot on. Look forward to making again, and also trying the other recipes. I like how he has the recipes structured (like telling you when a certain malt should be added, and also including Water Treatment info in the recipe). Thanks Gordon for another great book.

The first book was a classic. This one takes that foundation and applies it to recipes. Strong includes additional info on techniques and ingredients, and gives insight into his equipment and methodology (which he is careful to tell you that "it works for me" without insisting that you mimic it). His discussions on vorlauf methods and mashing techniques are worth the price of the book right there.Since I tend toward making lower alcohol beers such as Milds and Bitters, the recipes are right down my alley. The IPA section is OK, but there are literally thousands of good recipes out there. This one's getting dog-eared.

I liked this book, but there is definitely some overlap between this and "Brewing Better Beer" (another Gordon Strong book). This one is more recipe-oriented, obviously, but there are also tips and suggestions for brewing techniques. Overall, this book does a good job of covering how to brew many different beer styles, including some of the newer styles and some interesting twists on classic styles. It isn't the absolute best homebrewing book I've ever read, but it is in the top 5. It would definitely make a great read for any serious homebrewer.

Really excellent book. I encourage folks to read the first few chapters before just jumping to the

recipes. Gordon drops some seriously excellent knowledge on how he goes about his process. Tons of great tips for all brewers in there. Recipes are well thought out and easy to follow.

Very pleased with this book. Offers techniques and a few walkthroughs of all-grain recipes that I did not expect. If you're a beginner to all-grain (like me) then this is a fantastic way to learn how to go about it. Wish I had picked up this book earlier.

I'd like to give Gordon Strong credit for helping me achieve a milestone in my homebrewing. His previous book, Brewing Better Beer really helped me refine my techniques, and my beers improved greatly. But I was still struggling a bit to find the consistency I was after. I found myself tinkering way too much with water spreadsheets and ingredients. After reading through Modern Homebrew Recipes I finally went all in on Gordonâ [™]s approach to water and recipe formulation. The first batch up was a Kolsch, a beer with absolutely nothing to hide behind.I knew the week I kegged it there was something different about that beer, and I was right - the Kolsch took BOS at a local comp! lâ [™]ve been very pleased with my subsequent batches. In fact I feel that I am now consistently brewing my best beer, and I am brewing confidently.Modern Homebrew Recipes is an extremely helpful brewing tool. Gordon has included his own sensory and formulation notes for each style, and that is what really sets this book apart â " an invaluable resource, really. I've brewed some of the recipes in MHR, and they are wonderful. My own recipes are now always cross-referenced with those in the book for confirmation. I've had this book for four months now and it continues to get the most use of any in my library. Highly recommended.

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