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Sake ...

"True Brews" gives you
straightforward recipes and

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useful tips/tricks for
brewing a variety of
fermented beverages. I
primarily picked out this
book because I recently
started brewing Kombucha and
was looking for a few new
recipes; however, we also
brew beer and I found that
chapter to be very helpful
as well.

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Sake ...
All fifty-plus recipes in
True Brews stem from the
same basic techniques and
core equipment, so it's easy
for you to experiment with
your favorite flavors and
add-ins once you grasp the
fundamentals. Covering a
tantalizing range of
recipes, including Coconut
Water Kefir, Root Beer,
Honey-Green Tea Kombucha,
Pear Cider, Gluten-Free Pale
Ale ...

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Mead, Kefir, and Kombucha at Home
Emma Christensen. This accessible
home-brew guide for
alcoholic and non-alcoholic
fermented drinks, from
Apartment Therapy: The
Kitchn's Emma Christensen,
offers a wide range of
simple yet enticing recipes
for Root Beer, Honey Green
Tea Kombucha ...

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This accessible home-brew guide for alcoholic and non-alcoholic fermented drinks, from Apartment Therapy: The Kitchn's Emma Christensen, offers a wide range of simple yet enticing recipes for Root Beer, Honey Green Tea Kombucha, Pear Cider, Gluten-Free Sorghum Ale, Blueberry-Lavender Mead, Gin Sake, Plum Wine, and more. You can make naturally fermented sodas, tend batches of kombucha, and brew ...

True Brews : Emma
Christensen : 9781607743385

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Ingredients
2-inch piece fresh ginger root
1 cup water, plus more to fill the bottles
9 tablespoons / 4 ounces white granulated sugar, plus more if needed
1/8 teaspoon salt
5 tablespoons freshly squeezed lemon juice (from 2 to 3 lemons), plus more if needed
1/8 teaspoon dry champagne yeast
Peel and ...

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1-gallon jug 1/2 teaspoon
2-gallon bucket air lock
attach the air bottle filler
bottles or six Brewer's
Handbook brewing Bring the
water Campden tablet caps or
corks carbonate cheesecloth
cider...

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with a variety of
ingredients or enjoyed on
its own alongside a wide
variety of food options the
sizable portion of wheat
malt used to brew wheat beer
lends a

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"An accessible homebrew guide for alcoholic and non-alcoholic fermented drinks, including beer, mead, soda, kefir, kombucha, hard cider, sake, and fruit wines"--Provided by

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Mead Kefir And Kombucha

During the 75th anniversary year of the repeal of Prohibition, an emerging generation of Indiana craft beer brewers sat down with their friend and fellow beer aficionado Rita T. Kohn for in-depth interviews on the trials and tribulations of pursuing their passion. The result is a fascinating social history of the growth of handcrafted beer within the state. True Brew vibrantly details the brewers' journey in the creation and sharing of their brews. Continuity, interconnectedness, and civic concern are themes

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that permeate their stories, but readers may be surprised by the brewers' strong advocacy for restoring buildings, invigorating neighborhoods, and practicing sustainability. Join Kohn, Indiana's leading brew masters, and a burgeoning crop of homebrewers as they reflect on the historical, cultural, social, and economic contributions made to Indiana by one of the world's oldest beverages.

"A fresh, appealing guide to brewing hard cider that makes everything from sourcing fruits and juices to bottling the finished

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Cider accessible and fun,
with recipes for basic
ciders, traditional ciders
from around the world, cider
cousins like Perry, and
innovative recipes that take
ciders to the next level
with beer-brewing techniques
and alternative fruits"--

In the 1970s and '80s, the
brewing industry shifted was
from large corporate
suppliers to smaller,
independent "microbrewers,"
typified by producers such
as the Boston Beer Company
and Sierra Nevada Brewing
Company. Today, the market
is going even smaller—with
tiny, independent brewers
setting up shop in

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neighborhood brew houses nationwide, focusing on crafting unique, flavorful brews specifically for their extremely local clientele. The reality is that beer is in the midst of a renaissance in this country, driven by a new class of these dedicated craft “nanobrewers” and growing communities of drinkers looking for something more from their daily brew—something higher-quality, more unique, more local. These microbrewers rent out small spaces or buy industrial equipment to install in their garages. They’re accountants, middle-school teachers, and

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plumbers who are passionate about beer and who dedicate their free time to producing three or so barrels of their own brew at a time. They sell their bottles to close friends and gift it to family members for birthdays and holidays. They enjoy what they do and they're proud of their product. What's it like inside these small-time brewing operations? What happens behind the scenes? What goes into making high-end craft beer on a small scale? True Beer takes an on-the-ground look at the ultra-small side of the craft brewing movement from the inside out by profiling a number of

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independent American
breweries in detail and
using that as a jumping-off
point to examine the art and
science of brewing, the
local farmers and providers
behind the scenes, the
market itself as well as
national trends in
nanobrewing, and modern
craft beer production.
Skyhorse Publishing, along
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gluten-free cooking, Sake Soda
vegetarian and vegan
Meat Kefir And Kombucha
cooking, paleo, raw foods,
At Home Emma
and more. Our list includes
Christensen
French cooking, Swedish
cooking, Austrian and German
cooking, Cajun cooking, as
well as books on jerky,
canning and preserving,
peanut butter, meatballs,
oil and vinegar, bone broth,
and more. While not every
title we publish becomes a
New York Times bestseller or
a national bestseller, we
are committed to books on
subjects that are sometimes
overlooked and to authors
whose work might not
otherwise find a home.

The health benefits of

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probiotics are no secret—doctors from both the Western and Eastern medicine camps sing the praises of probiotics for their positive effects on digestion, metabolism, and the immune system.

Enthusiasts of kombucha—a bubbly probiotic drink now sold regularly in stores from Manhattan delis to Seattle food co-ops—point to its high levels of B vitamins and amino acids, improving mood, energy levels, joint function, ligament health, and skin health. Now you can learn to make kombucha, as well as numerous other probiotic drinks, at home! With clear

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step-by-step directions,
Meat Kefir And Kombucha
beautiful photographs, and
At Home Emma
more than seventy-five
Christenson
recipes, this is the
ultimate guide to homemade
probiotic drinks. You'll
find numerous recipes for:
Kombucha Jun Kefir Lacto-
fermented lemonade Ginger
beer Cultured vegetable
juices And more! In
addition, you'll find
recipes for making yogurt,
smoothies, and kefir ice
cream. Fermenting drinks may
seem daunting, but Julia
Mueller shows how it can be
fun, much more cost-
effective than buying ready-
made drinks from the store,
and delicious! Skyhorse
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Christensen
on juicing, grilling,
baking, frying, home brewing
and winemaking, slow
cookers, and cast iron
cooking. We've been
successful with books on
gluten-free cooking,
vegetarian and vegan
cooking, paleo, raw foods,
and more. Our list includes
French cooking, Swedish
cooking, Austrian and German
cooking, Cajun cooking, as
well as books on jerky,
canning and preserving,
peanut butter, meatballs,
oil and vinegar, bone broth,
and more. While not every

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title we publish becomes a
New York Times bestseller or
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are committed to books on
subjects that are sometimes
overlooked and to authors
whose work might not
otherwise find a home.

The Brewtal Truth Guide to
Extreme Beers is the first
guide of its type, defining
what makes certain craft
beers “extremely extreme,”
featuring descriptions and
ratings of more than a 100
of the most insane beers in
the world—broken down into a
handful of specific
categories. These are
outrageous brews with
unusual ingredients,

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ridiculously high alcohol by volume (ABV), bizarre names and sometimes unsettling flavors. Appealing to casual and serious beer drinkers alike, the book is the perfect gift for the adventurous guy (or girl) who's always looking for new experiences; the book is a reference guide and a challenge all at once. In addition to focusing on some of the most interesting and hardcore beers in the world, it also features profiles on craft-beer loving metal musicians and extreme craft beer brewers, making it a highly entertaining read. The book sets the scene for what an extreme beer is,

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drawing parallels and metaphors from the music scene. The author includes an explanation of extreme styles and what defines them. Each beer profiled receives an “extreme” rating, tasting notes information about the beer and what makes it extreme, and a musical pairing selected by the author. There is also a resources section where readers can find recommendations on how and where to buy these brews. Working in partnership with Decibel Magazine, and created out of his Brewtal Truth column with Decibel, Adem Tepedelen opens up the fun and

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Since its inception in 1996, Stone Brewing Co. has been the fastest growing brewery in the country—Beer lovers gravitate to its unique lineup which includes favorites such as Stone IPA and Arrogant Bastard Ale. This insider's guide focuses on the history of Stone Brewing Co., and shares homebrew recipes for many of its celebrated beers including Stone Old Guardian Barley Wine, Stone Smoked Porter, and Stone 12th Anniversary Bitter Chocolate Oatmeal Stout. In addition, it features recipes from the

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Stone Brewing World Bistro &
Gardens like Garlic,
Mead, Kenji and Kombucha
Cheddar, and Stone Ruination
IPA Soup, BBQ Duck Tacos,
and the legendary Arrogant
Bastard Ale Onion Rings.
With its behind-the-scenes
look at one of the leaders
of the craft beer scene, The
Craft of Stone Brewing Co.
will captivate and inspire
legions of fans nationwide.

Saying “Cheers!” Never Felt
Better Fermented foods have
taken the world by storm,
largely due to their health
and real food benefits. They
help improve digestion,
enable us to better
assimilate vitamins and
minerals, and strengthen the

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immune system. Of all fermented foods, drinks are some of the most versatile—and tasty! Think kombucha, kefir, and real ginger ale. Many of these items you can buy in the store, but making them at home is simple, economical, and even better for you. With just a few ingredients and materials, you can start brewing your own delicious beverages for your family. Ferment Your Drinks is packed with innovative drink recipes, from healthy homemade sodas to traditional kvass and cider, that you can make in your home kitchen and enjoy all year long! Inside, you'll

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learn: --Why to ferment your drinks --The history of fermentation and the value of traditional foods --The benefits of fermented drinks to your health --All the basics: the process, the tools, and how to get started --Five-minute recipes for lassis, fermented lemonade, and more --How to use starters to make kombucha, kefir, root beer, wine, and others again and again --Age-old recipes for kvass, switchel, vinegar, and mead --Everything you need to know about why the recipes work, why they are safe, what to do if they go wrong, and how to modify them to

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Locally Brewed celebrates the Midwest's craft brewing movement with profiles of 20 of the area's brewmasters and their breweries. These are entertaining and inspiring stories of the individuals who have been essential in the exponential growth of this movement, as told through vivid interviews, beautiful photography, and dynamic artwork. In just the past 20 years, beer has been transformed from a "low-class" drink to a pluralistic, populist drink

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with the same stylistic
diversity and caring
craftsmanship as wine. One
Mead Kefir And Kombucha
of the strongest hotbeds of
At Home Emma
this cultural shift is in
Christensen
the Midwest, where
independently owned craft
brewers focus on the
creative, artisanal elements
of the beer-making process.
Locally Brewed explores
these trends and the fun,
fascinating, and unique
details of each brewery,
including label art, hand-
pull designs, and of course
the brews themselves. This
is a book that can be
enjoyed by the "beer geek"
and the casual imbiber
alike, as it emphasizes the
people behind the beer as

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well as the beers they brew.
Special sidebars and
Mead Kenji And Kombucha
pullouts show what makes
At Home Emma
each brewery special,
Christerson
weaving together the story
of the indie beer movement,
relevant to both small-town
Midwesterners and big-city
beer lovers.

Home Brewing Just Got Easier
and More Exciting with
1-Gallon Recipes Amber
Shehan makes home brewing a
breeze for beginners and
experts alike with smaller
1-gallon (3.8-L) recipes
that reduce the time, money
and energy needed to create
delicious brews all year
long. Enjoy the nuanced
flavors of homebrews like

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an herbalist, Amber showcases her knowledge of culinary and medicinal herbs, wildflowers and plants in this incredible collection of deliciously infused brews that are both intoxicating and tonic. Rosemary and Clementine Mead is the perfect refresher for a warm summer evening and Spiced Pomegranate Wine will warm you right up on the coldest of winter days. With inventive, potent recipes and all the brewing know-how you need to get started or build your skills, Artisanal

Read Book True Brews How To Craft Fermented Small-Batch Brewing is your go-to guide for creating memorable brews beloved by all. Christensen

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