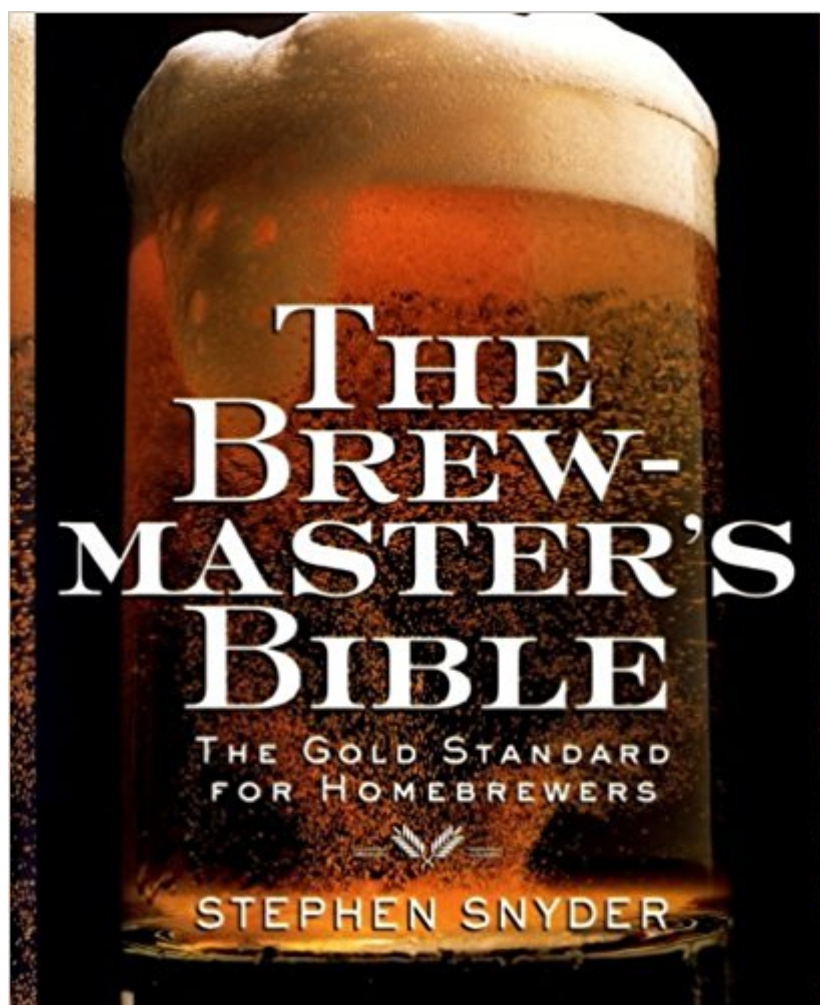


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# The Brewmaster's Bible: The Gold Standard For Home Brewers



## Synopsis

The Beer Renaissance is in full swing, and home brewing has never been more popular. According to the American Homebrewers Association, there are currently 1.2 million home brewers in the country, and their numbers keep rising. Tired of the stale ale, bland beer and lackadaisical lagers mass-produced by the commercial labels, Americans are discovering the many advantages of brewing their own batch of that beloved beverage: superior aroma, color, body and flavor. For both amateur alchemists eager to tap into this burgeoning field and seasoned zymurgists looking to improve their brews, *The Brewmaster's Bible* is the ultimate resource. Its features include: Updated data on liquid yeasts, which have become a hot topic for brewers; 30 recipes in each of the classic beer styles of Germany, Belgium, Britain and the U.S.; extensive profiles of grains, malts, adjuncts, additives and sanitizers; recipe formulation charts in an easy-to-read spreadsheet format; detailed water analyses for more than 25 cities and 6 bottled waters; directories to hundreds of shops; and much more.

## Book Information

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Average Customer Review: 4.2 out of 5 stars [See all reviews](#) (64 customer reviews)

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## Customer Reviews

This book was exactly what I was looking for: a reference with a lot of recipes and descriptions of the different types of hops, malt, adjuncts, etc. Beer styles are presented in a table giving you an idea of what types of ingredients are used and options that are available. This is a handy quick reference if you want to "wing it" with a little bit of a safety net. Then, about half of the book is specific recipes of varying difficulty, also organized by style. I gave this book four stars instead of 5 because on the back it says it's the only book you'll ever need. If you're just starting out, I disagree.

There are a few chapter's on the basics, however, this book would have been a little confusing if I hadn't first read Papazian's Complete Joy of Homebrewing. The Complete Joy of Homebrewing will get you going. The Brewmaster's Bible will keep you going. If you're looking for a good reference, I highly recommend this book.

The book is somewhat misleading - if you're a beginner homebrewer, I don't necessarily suggest this book. I would suggest something more along the lines of The Complete Joy of Homebrewing, as this book does not go into great detail of beginning steps. However, it is an excellent reference for recipies. Not only does it have hundreds (I'm not sure how many) of actual recipies, it also has great description of each type of beer and approximate starting and ending specific gravities. I am a beginner and use the recipies to decide what kind of beer to make next. So I do use this book before I go to the brewstore to pick up supplies everytime. All in all, it's a decent book.

I'd give it a 3 if the name weren't so terribly misleading. Since it is, I feel the need to highlight how very much it is *\*not\** what it purports to be. There's some good information in here, as well as some great information. But in no way, shape or form is it "the bible" of homebrewing. That distinction still goes to Papazian's (admittedly somewhat outdated) Complete Joy of Homebrewing. That said, I have some specific issues with this text -- even after reading user reviews here prior to getting it, I was still disappointed. 1. There are a few glaring technical errors. One recipe states, "Let a wyeast packet sit after smacking for 1 day for every month after the manufacturing date." No. Seriously, 5 days is *\*way\** too long, and smack-packs should be fine for 6 months from manufacture date easily. This is just one example of garbage info thrown into the book. New brewers beware -- follow this bible at your own risk! 2. The author is neurotically nitpicky. This book is the *\*opposite\** of Papazian's "Relax, have a homebrew". For example, most recipe boils are listed at 90-120 minutes. For those of us who just want *\*beer\**, this is a tremendous waste of time and propane. There are plenty of other examples where he indicates to worry about something that, in my experience, really doesn't warrant more than passing attention. Again, new brewers beware -- Papazian is right, relax and have fun and ignore most of the warnings herein. 3. Being a bible-cum-recipe-book, this book has almost no all-grain recipes. I was *\*very\** disappointed to find zero, count them, 0! all-grain recipes for porters or stouts. I got this book used and for cheap, and I'm still disappointed. I was looking forward to a nifty reference, and I find it to be neither. It's misleading to a new brewer, and disappointed to an experienced brewer.

I own many of the standard brewing books, TNCJOHB, etc, but this is the one I always pick up for the answers. Hop profiles, yeast profiles and extensive style guides, not to mention the vast amount of recipes. This is truly my bible!

An excellent reference. I haven't worked up to all-grain yet, but the wealth of information on yeasts, hops, styles, adjuncts, you name it, is golden! The recipes are, in my opinion, nearly useless as they seem to be culled from can labels and extract kits, have bad advice (as someone has already noted) that directly contradict Snyder's instructions, and often have bizarre or proprietary items in the list of ingredients. Marty Nachel's Dummies recipes are much better. Actually, the two books complement each other nicely. Best part of the book: the table of style components. Very handy for constructing a recipe; grain, extracts, water, yeast. Fabulous!

I've read all the other brewing books, and though Papazain, and homebrewing for dummies may be easier reads, this is the only book that has a complete list of style characteristics, details on ingredients, and fairly complete instructions for more complex methods, such as decoction brewing. Yes, as one reviewer pointed out, much of the book comprises recipes, but the tables and lists are invaluable. I've been brewing for 15 years, and still refer to this book each time I make a new batch. Even the "lame recipes" are useful to get an idea how people approach the different styles (I never duplicate these recipes, but they are useful for synthesizing one's own recipes). This is the book for geeks and engineers. If you know what reverse polish is, then buy this book.

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