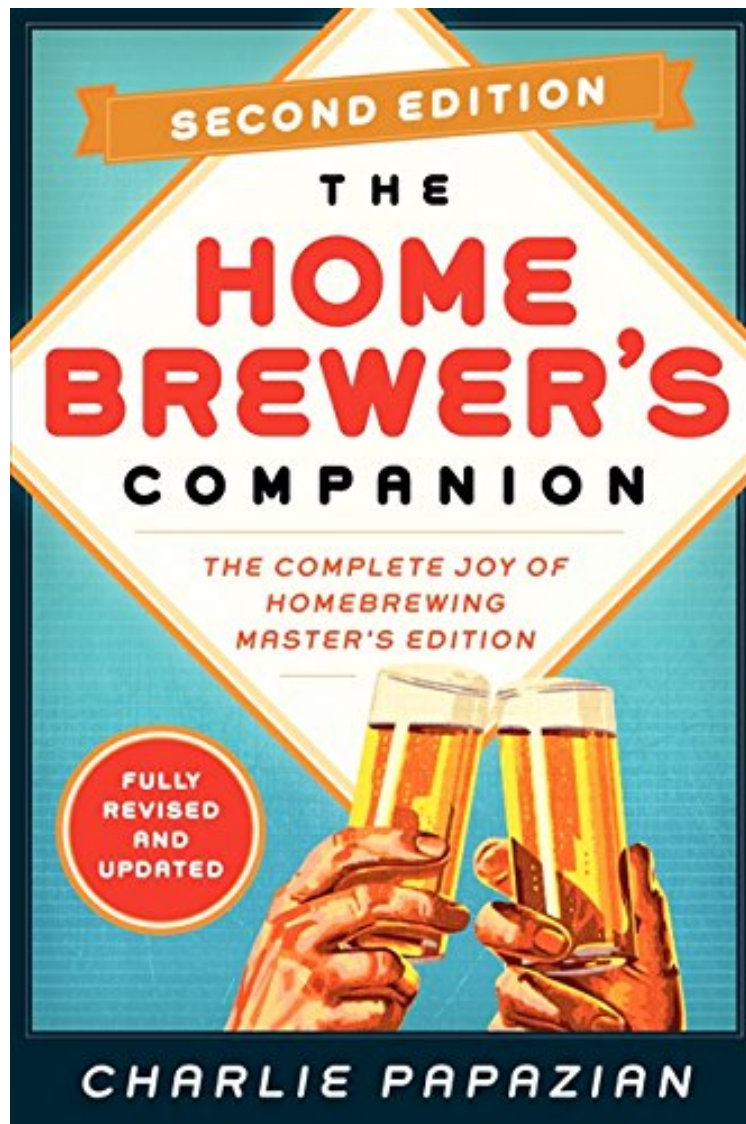


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Homebrewer's Companion Second Edition: The Complete Joy of Homebrewing, Master's Edition

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0 of 0 people found the following review helpful. Love this book! By Anonymous. It's what I expected from a ZapPap book. Loads of good info for intermediate-advanced brewing written in an experienced but very, very approachable language.

Newly revised and updated, the master-level companion to the world's bestselling beer making book, *The Complete Joy of Homebrewing*. In this inviting, easy-to-follow, hands-on guide, Charlie Papazian, the godfather of homebrewing, takes readers beyond the basics of homebrewing. This second edition of the classic volume includes detailed charts and tables, the latest techniques and equipment information, new recipes, and more, including: Added details on the art and science of brewing beer. Up-to-date malt and fermentation charts. Websites and resources. Everything you need to know about hops and how to use them. Expanded information on yeast and microbiological enhancements that can make your beer even better. A list of beer styles with references. 55 beer recipes and 10 mead recipes plus dozens of new recipes. How to make gluten-free beer. An expanded glossary of beer characters and a beer evaluation section. Expert insight and recommendations on beer and food pairings and cooking with beer.

From the Back Cover. Take your craftsmanship to the master homebrewers level. Everything you need to know to go from beginning brewer to homebrewing expert from homebrewing master Charlie Papazian. A companion to the world's bestselling beer-making book, *The Complete Joy of Homebrewing*, this guide is for homebrewers who have mastered the basics and want to advance their beer-making skills. Charlie Papazian, the godfather of homebrewing, covers all aspects of the process and answers commonly asked questions. The *Homebrewer's Companion* is now completely revised, reorganized, and updated with detailed charts and tables, information about the latest techniques and equipment, more than seventy new and improved lager, ale, and mead recipes, and more, including: Details and insights on the art and science of brewing beer. Current malt, special ingredient, and fermentation charts. Websites and resources for up-to-date information. Fascinating details about the diversity of hops and how to use them. Expanded information on yeast and microbiological critters that can enhance your beer. A list of beer styles with references. A resource list of more than 120 of Charlie's original homebrew recipes. Instructions for making gluten-free beer. An expanded glossary of beer characters and a beer evaluation section. Expert insight and recommendations on beer and food pairings and cooking with beer.

About the Author. Charlie Papazian is the founder of the American Homebrewers Association (AHA) and the Association of Brewers and the current president of the Brewers Association. The creator of the Great American Beer Festival and the World Beer Cup, he is the founding publisher of the magazines *Zymurgy* (for homebrewers) and *The New Brewer* (for professional craftbrewers). He lives in Boulder, Colorado, with his wife, Sandra, and daughter, Carla, where he still avidly homebrews lagers, ales, and honey meads.