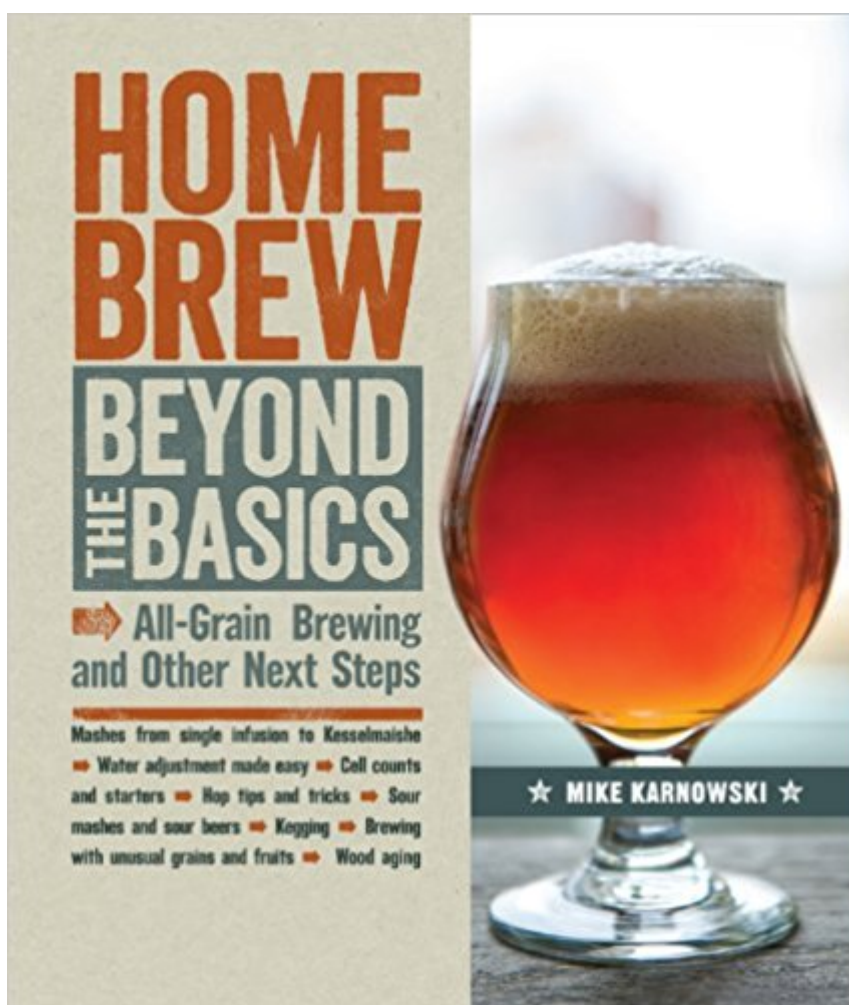


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# Homebrew Beyond The Basics: All-Grain Brewing And Other Next Steps



## Synopsis

Make your next beer your best beer! Start with a photo-intensive guide to all-grain brewing, or skip ahead to advanced mashing techniques and malt selection. Then explore whatever calls to you: take a crash course in water chemistry, try whirlpool hopping, brew a fruit beer, capture wild yeast, make your first Berliner Weisse, or kick the bottles and start kegging. Unique recipes cover everything from traditional parti-gyle stouts to a style-bending American wild ale.

## Book Information

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## Customer Reviews

Mike Karnowski is the Head Brewer of specialty beers at Green Man Brewery in Asheville, NC. He has brewed at home and professionally for about 25 years, and previously owned a homebrew supply store in New Orleans. Mike is a Beer Judge Certification Program certified beer judge and has judged homebrew competitions for more than two decades.

A couple disclaimers first.. I live in NC where the guy who wrote this book is currently working at a brewery that I really like a lot. And I've have had beers that he has been in charge of brewing or brewed himself(and he is a hell of a fine brewer BTW!).I found out about this book from a home brewing friend. I didn't know it existed but bought it based on what the other home brewer said about it..Now the review.. I've been home brewing now for a little over 10 years.. And all I can say is WOW..I wish I had this book 5 or 6 years ago.. I learned many of the lessons Mike is teaching in this book the hard way over the years.. But you know what..there are a bunch of other tidbits in this book

of things I really didn't know or haven't considered. And it talked about actual experiments that Mike did that settled a few things in my mind (different sparges and mash temps are two that come to mind, but there were others) HIGHLY recommended if you are a home brewer making the switch from extract to all grain..Don't hesitate..just order it! Also recommended even if you are an experienced home brewer because the length and breadth of Mike's experience comes through in this book. I've picked up enough stuff I didn't know already after reading this..that it's well worth the cost..If you only can get two books for your library about home brewing..get John Palmers book and this one!!

An excellent 'this is how to do it' book. At the start the author clearly states "this book assumes that you have some brewing knowledge" and "you have basic brewing equipment and know how to use it". It is perfect for the extract brewer who is looking to move to all grain brewing. It is useful for the all grain brewer who wants to learn what works and what doesn't without years of experimentation (I fall into this category; I've been all-grain brewing on and off for many years). It treats each brewing subject with a simple, easy to digest paragraphs, bullet points and summaries that focus exactly on what you need to know. The 'do this, don't do that' approach is easy to read and quick to understand. The recommendations are often backed up by anecdotes about tests conducted to show whether a certain technique works or not. Whilst I do not 100% agree with all the conclusions, the underlying logic has forced me to reconsider how I approach certain techniques and situations. It has made me a better homebrewer already, in just two weeks. If you want a book that describes the detailed brewing subtleties of a certain style, or lays out the justification behind detailed calculations used to predict hop IBU, this is not your book, look elsewhere. In summary, for \$12 you get an easy to read, short, clear book that covers most subjects that will upgrade your brewing results. If you fall into the category of homebrewer I've described in paragraph 2 above, don't hesitate to buy.

I've been brewing for almost a decade and own a whole shelf of brewing literature, including all of the seminal works by Palmer, Mosher, etc. This book, Homebrew Beyond the Basics, is a fantastic resource that deserves to sit on the same shelf as those classics. Karnowski takes a pragmatic approach to brewing and backs it up with both science, example and experience. Through illustration and concise instruction, the text formalizes and clarifies a wealth of practical advice that you would only find scouring forums or through years of direct advice from other brewers. I started reading this book for the first time several years after I had successfully started all-grain brewing,

and I still found several revelations and clarifications in this text. Karnowski effectively simplifies some core concepts and best practices that I found previously difficult to understand. I wish this book had existed when I first made the transition to all-grain! I heartily recommend this book to anyone interested in homebrewing, possibly best as a companion to Palmer's book for the absolute beginner.

I REALLY like this book, far more than I expected! Delivers valuable insights from a veteran homebrewer in a very clear and concise way. Thankfully, Mike doesn't get caught in the weeds of having to provide thorough elucidation and lineage of every brewing procedure and element, and instead focuses on procedure; simply stating how to perform it, why it's important, and why he thinks it's to be preferred. I've been homebrewing 30+ years and have amassed a fairly serious library of books on brewing. This one is top three. Just like the title says, this book is a perfect choice to aid the newer (not novice) brewer to take their product to the next level. Given the state of homebrewing and the amount of resources available to the serious new brewer, I'd recommend John Palmer's "How To Brew" as a first book (plenty of conceptual explanation and analysis here for the new brewer), and would point them to this book as a second as it really focuses on the practical elements of brewing a good beer,... and that's what it's ALL about.

This book is absolutely fantastic if you're looking to move "beyond the basics." It truly incorporated everything I was looking for. I was an Extract brewer, that was admittedly a little intimidated by the prospect of moving to all grain. This book makes the process extremely simple and easy to understand. The steps are well explained and accompanied with pictures. I especially enjoyed that when there are multiple methods available each is explained, and each methods positives and negatives were explored. That really helps in trying different techniques. As an added bonus this book also details Kegging. As the author says in the book its natural to look into kegging when you're transitioning to all grain. I was doing exactly that, and found the kegging instructions great as well. Overall this book has all the information, without smacking you on top of the head with all of it. I would highly recommend it to anyone looking to expand their brewing.

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