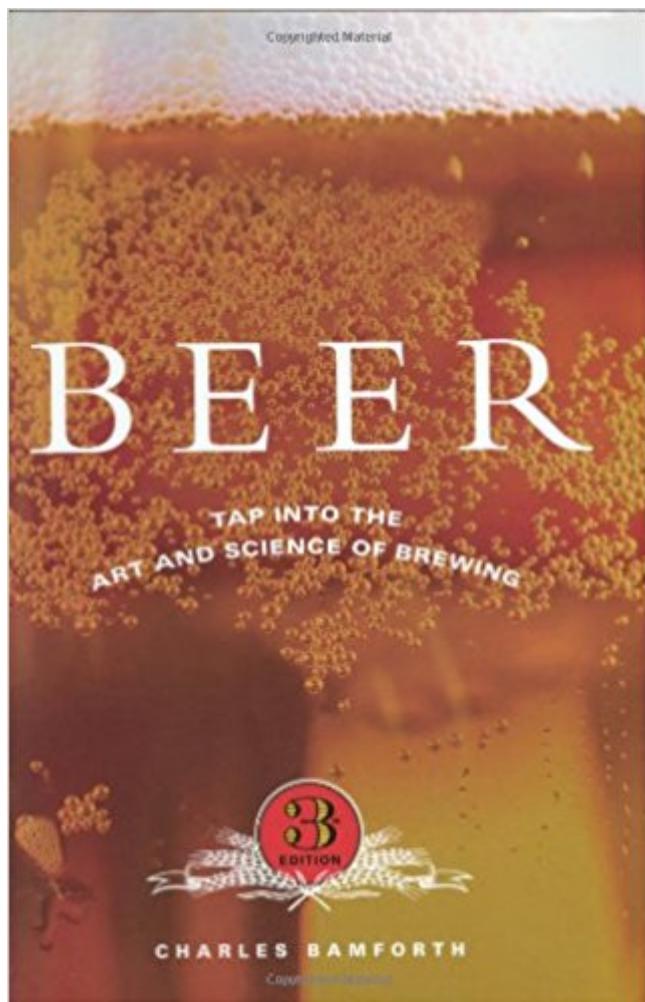


The book was found

Beer: Tap Into The Art And Science Of Brewing



Synopsis

Written by one of the world's leading authorities and hailed by American Brewer as "brilliant" and "by a wide margin the best reference now available," Beer offers an amusing and informative account of the art and science of brewing, examining the history of brewing and how the brewing process has evolved through the ages. The third edition features more information concerning the history of beer especially in the United States; British, Japanese, and Egyptian beer; beer in the context of health and nutrition; and the various styles of beer. Author Charles Bamforth has also added detailed sidebars on prohibition, Sierra Nevada, life as a maltster, hopgrowing in the Northwestern U.S., and how cans and bottle are made. Finally, the book includes new sections on beer in relation to food, contrasting attitudes towards beer in Europe and America, how beer is marketed, distributed, and retailed in the US, and modern ways of dealing with yeast.

Book Information

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Customer Reviews

"This excellent book...is a good read for anyone interested in the science of beer or its consumption."--Chemistry World "Bamforth is an engaging writer and truly knows his brewing. If you're a home brewer, a commercial brewer or a beer fan who wants a comprehensive book on brewing, look no further."--The Oregonian Reviews of the 2nd Edition: "Brilliant! There has been an unfilled market for this type of book. . . . Happily, this book . . . is by a wide margin the best reference now available . . . The book is very well written. It has a light, almost breezy style that is mixed with a subtle yet attractively understated British wit. It is above all a great read that is hard to put down.

The strongest part of this book is the discussion of the brewing process. . . . In summary, Beer: Tap into the Art and Science of Brewing is a brilliant achievement that nontechnical people will find accessible and quite valuable. It is also highly recommended for technical people because it does show how the art and science of brewing can be communicated effectively to a wider audience." -- American Brewer "The authoritative, clear and easily understood description of a complex, technical, and sometimes mysterious subject is the book's greatest value." --Choice

Charles Bamforth is Chair of the Department of Food Science & Technology and Anheuser-Busch Endowed Professor of Malting & Brewing Sciences at the University of California, Davis Books by same author Bamforth, Charles. Scientific Principles of Malting and Brewing Amer. Assn. of Cereal Chemists, 2006. \$79.95. 256 pp. Bamforth, Charles. Beer: Health and Nutrition, Charles W. Bamforth, Wiley-Blackwell: 2004. \$158.99. 200 pp. Bamforth, Charles. Beer: Tap Into the Art and Science of Brewing 2e. New York: OUP, 2003. \$27.95. 256 pp. LTD: 5,047 Bamforth, Charles. Standards of Brewing. Brewers Publications, 2002. \$39.95. 250 pp.

I bought this book because I took the course taught by the author of the book, Professor Charles Bamforth aka "Good Evening Charles." While I loved the class immensely, the book was a bit more difficult to love. The book itself attempts to be as humorous as Prof. Bamforth and while it does have a humorous tone, it sadly falls short. However, for what it lacks in Prof. Bamforth's colorful personality, it is extremely informative, with detailed explanations of every step in the brewing process from the growing of the grains to the bottling and distribution. He also includes lots of information about current brewing powerhouses and cultural drinking trends because he does have personal relationships with Dan Gordon of Gordon Biersch and Ken Grossman of Sierra Nevada, both of whom give guest lectures every quarter. Even if you don't plan to go into the brewing business, this is a very good book.

I'm a home brewer and an aspiring microbrewer. This book delivers an overview of brewing science in a readable and understandable manner. It is fun to read, especially if you are passionate about brewing. You should read this book if you are a serious home brewer or if you make a living off of beer. It will provide you knowledge to make and speak better beer.

Bought this for my intro to brewing and beer class! I personally really enjoyed reading it! If you're interested in beer, it's a must-read!

Great book! I'm new in the beer world and wanted to have a quick look into process, ingredients and the art of brewing and it really gave me an idea. You will definitely not be a brewer after reading it, but you will be able to understand beer labels and reviews in teh internet. At least you'll know what they are talking about. I'm giving it 4 stars because there is a really tedious part where it gets too much chemistry on it, maybe someone will like it, ofr me that was the only boring part.

This book is kind of a "brewing 101". If you need a real reference book, pick up "Technology Brewing and Malting" its worth the investment.

A wonderful look into the world of brewing and beer. If you are even somewhat interested in brewing beer or even just drinking beer, you should read this book with a beer in hand.

Good overview of many of the aspects of brewing and brewing science. Not too deep in any particular area, but providing enough information to provide a very strong base for other research/exploration in brewing.

Professor Bamforth teaches an awesome beer and brewing class at UCD. Sadly his book is not as great and entertaining as his lecture. If you are an aspiring brewmaster, find a more in-depth book on beer. If you want to learn how to brew your own beer, find something on the internet. If you want to familiarize yourself with how beer is made and classified, along with impressing your friends at the bars, try this book out - its not that expensive and full of introductory material. The book is a little dated, most of the information about international brewing companies is quite outdated. Still, the general process of making beer hasn't drastically changed much over the past few centuries.

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