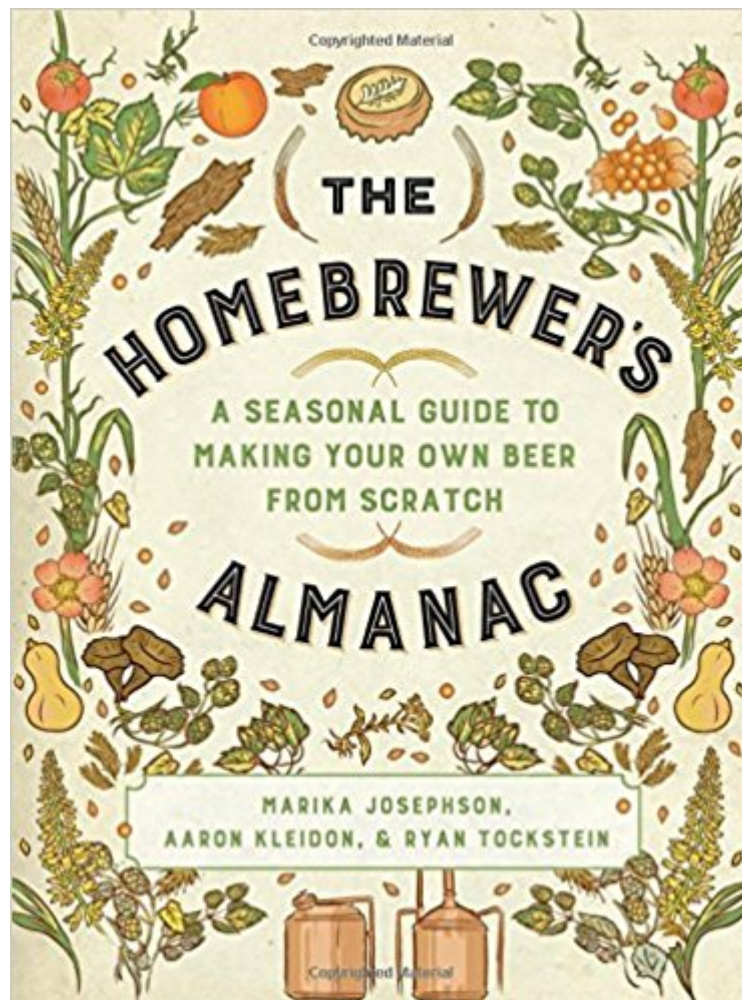




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The Homebrewer's Almanac: A Seasonal Guide To Making Your Own Beer From Scratch



Synopsis

The complete resource for brewing beer with farmed and foraged ingredients, featuring over 50 recipes. Forget hops: The revolution in craft beer is taking place in gardens, farmer's markets, and deep in the woods outside rural towns across the country. It's beer that offers a sense of place, incorporating locally sourced and seasonally harvested ingredients into traditional (and untraditional) farmhouse-style beers. The Homebrewer's Almanac is a practical guide for those who are interested in incorporating fresh and foraged ingredients into their beer, written by the brewers of one of the country's hottest new breweries. Recipes include: Sweet Potato Vienna Lager • Chanterelle Mushroom Saison • Nettle Spicebush Ale • Sumac Sour Ale • Basil Rye Porter. Each chapter offers an overview of what plants to look for in your region, as well as how to harvest and how to preserve them. A brewing guide in the modern DIY tradition with a touch of the retro farmer's almanac, The Homebrewer's Almanac will be a staple in homebrewers' libraries and a source of year-round inspiration. 75 color photographs.

Book Information

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Customer Reviews

Marika Josephson, Aaron Kleidon, and Ryan Tockstein are the co-owners and brewmasters of Scratch Brewing Company, a brewpub in Illinois focusing on seasonal ingredients and farm-to-table food and beer.

Absolutely love this book! It's full of recipes and gives background information and history of how

to use each ingredient. Highly recommend

A good read, highly recommended for the foraging, survivalist brewer. If you brew and live near a source for the ingredients listed in some of these recopies, good luck to you. I am planning on trying a few of these flavoring techniques on small batches of mead. Was not a waste of money for someone who wants a deeper knowledge of flavoring your home brew.

Really cool book and very well put together. I personally with probably not be foraging for ingredients anytime soon but for brainstorming new ideas this book is top notch. It does have enough detail if foraging is your thing however.

Amazing book! Highly recommend! Great recipies, great insight into using specific parts of the plants in beer, and even better you can learn about the crazy edible plants that are right out your back door. Who knew there were so many!

Bought as a Christmas gift for a beginner home brewer, he was very pleased with the book and found some of the recipes very interesting.

This is an amazing book for any home brewer who is interested in drifting away from conventional recipes. It is a must have if you are a home brewer and forager. If you ever have a chance, consider visiting the brewery in southern Illinois. It's a one of a kind place with exceptional and unique brews in a laid back setting.

love the variety of ingredients to try out. looking forward to using it. now i'm just typing words because is forcing me to say more....dumb!!

A lot of images! Good for reference when you would like to use different ingredients :)

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