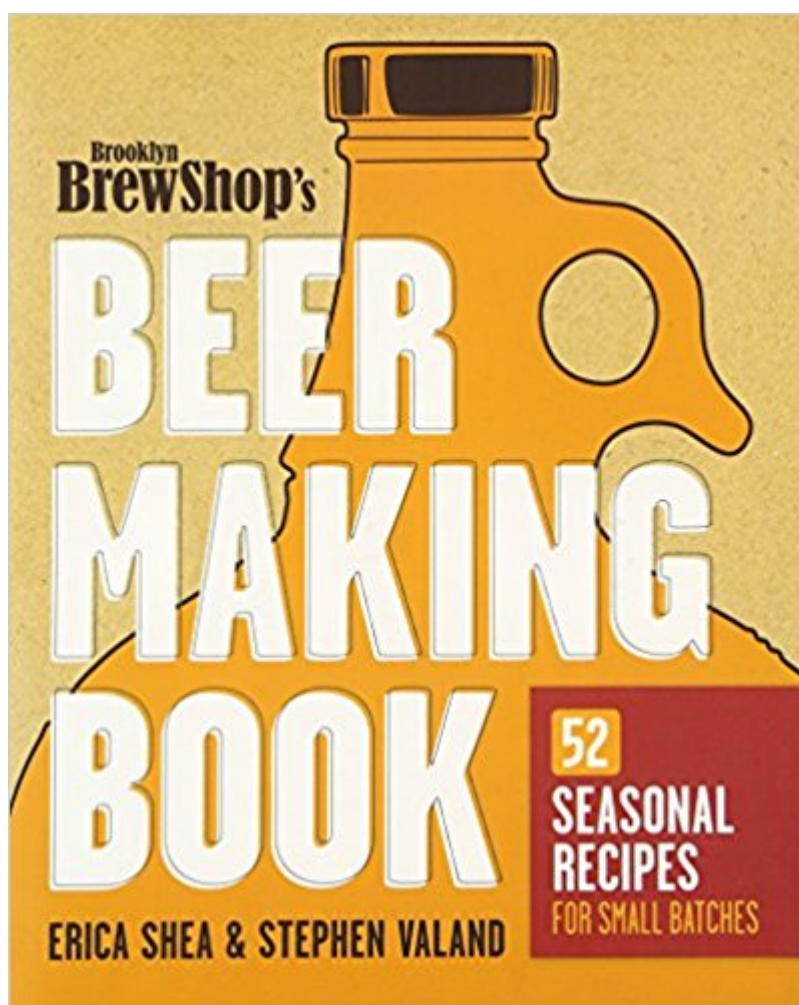


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Brooklyn Brew Shop's Beer Making Book: 52 Seasonal Recipes For Small Batches



Synopsis

Brooklyn Brew Shop's Beer Making Book takes brewing out of the basement and into the kitchen. Erica Shea and Stephen Valand show that with a little space, a few tools, and the same ingredients breweries use, you too can make delicious craft beer right on your stovetop.

Greenmarket-inspired and seasonally brewed, these 52 recipes include Everyday IPA and Rose Cheeked & Blonde for spring; Grapefruit Honey Ale and S'more Beer for summer; Apple Crisp Ale and Peanut Butter Porter for fall; Chestnut Brown ale and Gingerbread Ale for winter; and even four gluten-free brews. You'll also find tips for growing hops, suggestions for food pairings, and recipes for cooking with beer. Brooklyn Brew Shop's Beer Making Book offers a new approach to artisanal brewing and is a must-own for beer lovers, seasonally minded cooks, and anyone who gets a kick out of saying "I made this!"

Book Information

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Customer Reviews

"The owners of Brooklyn Brew Shop have created a must-have for beer obsessives. This simple, straightforward book addresses the basics on equipment and ingredients, and includes recipes for around 50 beers, organized by season. Cross your DIY tinkerers off your holiday list—this is their gift."—Heather Shouse, Time Out Chicago
"Both inspiring and practical, greenmarket foragers and home brewing teachers Erica & Steve have brought their impressive wisdom to this wonderfully simple book that has me inspired to brew some of their Cardamom Ale at home."—Bill Covalleski, Brewmaster & President, Victory Brewing Company

“Erica and Stephen epitomize the DIY mentality that has captivated Brooklyn--and the rest of the country for that matter--over the past few years. After seeing them for years at the Brooklyn Flea Market teaching people how to brew in small batches, it’s awesome to see how their impact has now spread to all corners of the country.”

•Shane Welch, President, Sixpoint Brewery

“Since their launch of homebrew kits at the Brooklyn Flea, Erica and Stephen have been creating seasonal, easy to follow recipes and kits for the home brewer. Now with the Brooklyn Brew Shops Beer Making Book they have defined a true year-round farm-to-bottle guide for the home brewer that brings the joy of making beer to the farmers market. Make beer/Drink beer/Enjoy!”

•Adams Dulye, Executive Chef, The Monk’s Kettle

“Erica and Stephen are a triple threat—master marketers, whip-smart, kitchen creative—and they’re one of the Flea’s sweetest success stories, having grown from a cute booth at the market to a full-blown national brand in three short years. If you can make it (beer) in Brooklyn, you can make it anywhere!”

•Eric Demby, Co-Founder, Brooklyn Flea and Smorgasburg

“This brewing book is easy to read, easy to follow and proves that it’s easy to build your own versions with your own, local ingredients.”

•Samuel Merritt, President, Civilization of Beer

“Whether you’re brewing on your apartment stove, or on a propane burner in your back yard, Erica and Stephen make it easy and fun to craft and make your own beer in one or five gallon batches. With 52 different recipes, you’ll be able to make your favorite style, and have endless inspiration to try something new -- every week of the year if you want to. I love this book as much as I love making beer, and I really love making beer. Cheers!”- Wil Wheaton

ERICA SHEA & STEPHEN VALAND are co-owners and -founders of the Brooklyn Brew Shop. They sell their beer making kits and ingredient mixes at BrooklynBrewShop.com, the Brooklyn Flea, Williams-Sonoma, Urban Outfitters, West Elm, and Whole Foods. Both they and their kits have been featured in Food & Wine, the New York Times, Real Simple, Cosmopolitan, Serious Eats, and on the Early Show, Regis & Kelly, ABC, NBC, and Fox. They live in Brooklyn.

I have this and their other "Make Some Beer" book. Picked up in hard copy from my local homebrew store when I bought my 1-gallon kit. My first two brews were from this book -- a funky Fall Saison and a robust Hindy’s Chocolate Stout -- and very quickly, I had sixteen pints of beer that I was proud to share with friends. AND some spent-grain cookies! But I also had these "leftover" packs of grain, yeast, and hops, since I had to buy specialty ingredients in larger quantities than the recipes

required. And in that situation you might think, gee, how can I combine these and other household ingredients into a whole new beer? Well, this book won't even come close to telling you. This book (and its predecessor) just repeat the same. format. over. and over. and over. If you want to know how beer works, you will need Palmer and Papazian (preferably Palmer, Papazian's book reeks of the 1970s). A little study of Palmer online taught me about diastatic potential (so I could make sure my leftover grains, when combined and mashed in the proportions I had, would actually produce fermentable sugar), and voila, my saison and stout leftovers made a nice brown ale of my own creation, no thanks to this book. I understand this is not presented as a theory book, but honestly, it would've taken very little additional information about "here's why this recipe works," things like diastatic potential and mash temperature ranges affecting residual sugars, etc, to make this a real springboard. And there would be lots of ROOM to put that information if they didn't spend two pages repeating the exact same formula for every recipe: mash at 148-152F, run your wort through the grains twice, ferment two weeks and bottle, voila. I mean that right there was an oddly constant step: no matter whether the recipe is for a mild 3% or a strong 9%, the fermentation steps were the same, even though you probably want to rack to a second carboy and wait longer for a high gravity beer. They could have just listed those steps in the beginning, and for each recipe said "follow the standard process on page 12," and then provided a little more info about the ingredients and why they work together, or how to fine tune your ferment.

I am totally enthralled with this book. I am a petite woman and I do not want to make 5 gallon batches of beer on my deck or in my garage. It is hard and dangerous hauling around 6 gallon glass jugs of beer. I do love making small batches of beer in my kitchen on my stove. I am tired of making mediocre EXTRACT beers. This book is what I've been waiting for. All recipes are 1 gallon ALL-GRAIN. The majority of the recipes use a couple different hops and easy to find grains. Each recipe gives you the choice of dry or liquid yeast. A lot of the recipes use fresh fruit, and/or spices, and are primed with honey or maple syrup. As soon as I got this book I made the Everyday IPA. It is now bottled and will be ready to drink in a week or two. There are a good two dozen or more beers I want to brew. The book is separated into seasonal sections. The Everyday IPA is a Spring beer. Other got-to-make beers are: the Grapefruit Honey Ale (Summer), Cranberry Wheat (Fall) and Chocolate Maple Porter (Winter). Other interesting recipes are the Apple Crisp Ale, Prohibition Ale (which uses raisins to prime the beer), Cardamom Ale, Grapes & Grain Ale, Pumpkin Dubble, Chestnut Brown Ale, Winter Wheat Ale, Dates & Honey Ale and the New Year Beer. Each recipe has suggested food pairings. At the end of each seasonal chapter there are food recipes using beer

from the book such as Beer Mustard, Lavender Shortbread with Honey-Beer Glaze, BBQ Beer Barbecue Sauce, Beer-Brined Pickles, and even Spent-Grain Dog Biscuits! There is an index, sources and glossary in the back. Beware newbies - the book is sketchy on how to brew and gives you just the briefest of instructions. But there's plenty of places online for all that how-to information (google How to Brew by John Palmer) and many, many books. Each recipe has a 5 gallon conversion for brewers who enjoy making larger batches. I am so thrilled to have a nice little book with lots of interesting recipes, all figured out for 1 gallon batches.

This book, along with a Brooklyn Brew Shop gallon brewing equipment kit (and the bottle capper I bought from them) got me started in home brewing - ALL GRAIN home brewing. This book, some basic equipment, and a little bit of care and patience can make you look like Joe Pro. You can make your own beer - better than anything you can ever buy. These recipes really work. I have made several of the recipes in this book and so far they have ALL been winners. I am very popular at work, where I share my beers. Get this book, and start making some of this stuff so you get to know your way around... and do not be scared - make the gluten free carrot beer, make the Belgian Tripel, and the Bel-Gin Strong. Then make the Rye-PA. I HAVE made these and others. Trust me they are good, and the book is well worth it. If you are lucky to have a local home brewing supplier in your town you can get the grains, hops, yeasts, etc from them. Or from online (I like Austin Homebrew Supply). It's EASY. And I dry the spent grains in the oven just after brewing and give to a fella at work who has a horse and horse loves them. As Nike says: Just Do it. So buy this book, go to page 108, and make the Imperial Pepper Stout. Do it now - do not delay. I just tried my first bottle of the pepper stout and it's the best drink of beer I have ever had in all my life. And I made it myself. Drank it just now, yep I did. And it inspired me to write this review. This is the book to start with. Thank you Erica and Stephen. Note: Some of the measurements for ingredients for the one gallon batches are pretty small (less than 1/20th of an ounce). I bought an old triple beam lab scale off of ebay, convert to grams and this works well for me.

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