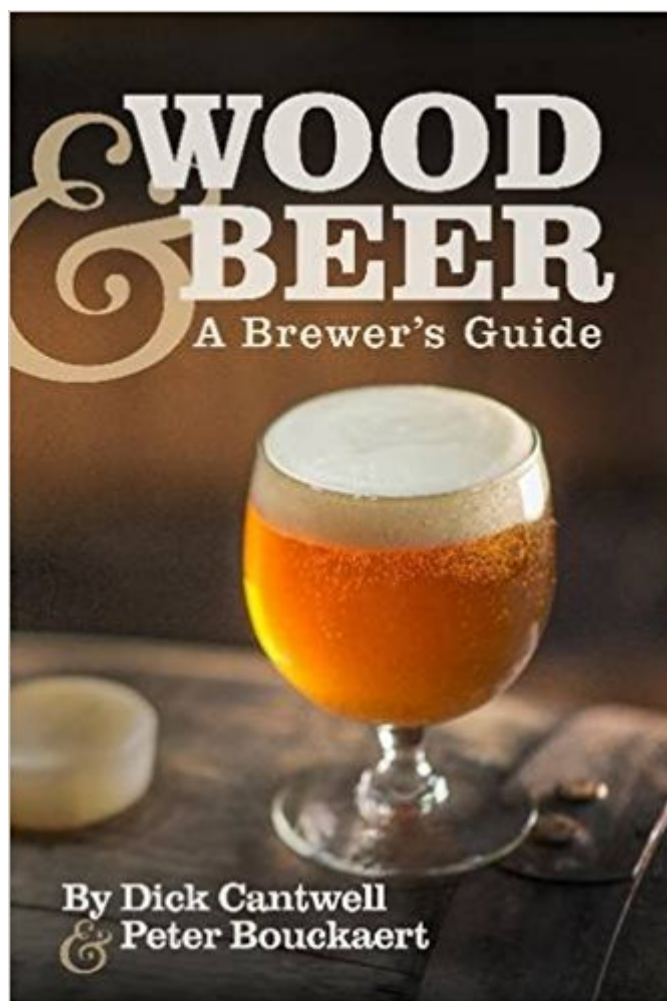


The book was found

Wood & Beer: A Brewer's Guide



Synopsis

The use of wooden vessels for storage, transportation, fermentation, or aging of beer is deeply rooted in history. Today's talented brewers are innovating, experimenting, and enthusiastically embracing the seemingly mystical complexity of flavors and aromas derived from wood. From the souring effects of microbes that take up residence in the wood to the wood character drawn from barrels or foeders, this book covers not only the history, physiology, microbiology, and flavor contributions of wood, but also the maintenance of wooden vessels. Explore the many influences of wood as a vehicle for contributing tremendous complexity to beers fermented and aged within it. *Wood & Beer: A Brewer's Guide* is as much about wood as it is about beer, and the mysteries that arise when the two come together.

Book Information

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Average Customer Review: 4.1 out of 5 stars 20 customer reviews

Best Sellers Rank: #67,844 in Books (See Top 100 in Books) #49 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Beer](#) #86 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits](#) #97 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making](#)

Customer Reviews

A very in depth look at wood and beer. An excellent resource if you brew and are thinking of putting any in wood.

I was hoping for more on the different methods of utilizing the barrels from other brewer's perspectives. A good read, regardless of my opinion.

When I purchased this book I was looking for information on both barrel aging of beer and barrel maintenance that would be useful to both professional brewers and homebrewers, and this book

met both of those expectations. I would consider this book a valuable resource for any brewer planning on using wooden barrels for fermentation and/or aging of beer. A must have for the libraries of all professional brewers and beer judges.

This book is amazing. Any beer lover would be love to have this.

Amazing book. Very detailed, lots of information. You can see that a lot of research went into it.

My husband just started using a barrel with his home brewing and he was very excited to get this book.

Not what I was expecting or hoping for, had hoped this would be a handy how to guide for the use of homebrewing and aging beer in a wooden barrels. Unfortunately it seems to be very heavy on background and technical information about barrels and beer but very light on practical hands-on information such as cleaning the barrel after you have aged a batch of beer in it or prepping a barrel for the next batch of beer. It would also benefit from more illustrations particularly in color.

This was an excellent well researched book and I'm glad I bought it.

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