

Michael Lewis Brewing

Right here, we have countless books **michael lewis brewing** and collections to check out. We additionally allow variant types and plus type of the books to browse. The tolerable book, fiction, history, novel, scientific research, as skillfully as various extra sorts of books are readily easy to use here.

As this michael lewis brewing, it ends happening living thing one of the favored book michael lewis brewing collections that we have. This is why you remain in the best website to look the incredible ebook to have.

Brewing Michael J. Lewis 2012-12-06 Brewing is designed for those involved in the malting, brewing, and allied industries who have little or no formal training in brewing science. While some elementary knowledge of chemistry and biology is necessary, the book clearly presents the essentials of brewing science and its relationship to brewing technology. Brewing focuses on the principles and practices most central to an understanding of the brewing process, including preparation of malt, hops, and yeast; the fermentation process; microbiology and contaminants; and finishing, packaging, and flavor. The second edition gives more emphasis to engineering and technological aspects, with the three new chapters on water, engineering and analysis. Brewing, Second Edition, is both a basic text for traditional college, short, and extension courses in brewing science, and a basic reference for anyone in the brewing industry.

Brewing Classic Styles Jamil Zainasheff 2007-10-08 Award-winning brewer Jamil Zainasheff teams up with homebrewing expert John J. Palmer to share award-winning recipes for each of the 80-plus competition styles. Using extract-based recipes for most categories, the duo gives sure-footed guidance to brewers interested in reproducing classic beer styles for their own enjoyment or to enter into competitions.

Malting and Brewing Science J. S. Hough 1981 These two exceptional volumes, both part of the second edition of a well established textbook, explore the biological, biochemical and chemical aspects of malting and brewing science. Focusing on the scientific principles behind the selection of raw materials and their processing, these two insightful text include brief descriptions of the equipment used.

Malts and Malting D.E. Briggs 1998-09-30 Malts are used in the manufacture of beers, whiskies, foodstuffs, non-alcoholic beverages and confectionery. Placing an emphasis on barley as the most used cereal grain, this book offers an up-to-date account of malt manufacture.

[Brewing Porters and Stouts](#) Terry Foster 2014-11-25 From the enduring global

dominance of Guinness to exciting new craft porters to the resurgence of Russian imperial stouts, porters and stouts are among the most popular beer styles today among homebrewers and craft beer drinkers alike. In *Brewing Porters and Stouts* widely respected beer and brewing writer Terry Foster presents the history and development of these styles as well as the guidance and expertise necessary to successfully homebrew them yourself. The book opens with the history of the styles, including the invention of porter in eighteenth-century England, how stouts were born from porters (stouts were originally bolder and stronger or stout porters), the development in the United Kingdom, and introduction to Ireland and eventually the United States, where they remained popular even as they fell out of favor in Britain and surged in popularity as the craft brewing revolution took hold. Foster then goes on to explore the many sub-styles of porters and stouts, providing commercial examples and showcasing some of the most exciting developments in craft brewing today, before breaking down the ingredients, including the various malts as well as special flavorings—such as vanilla, coffee, chocolate, and even bourbon—and finally the yeasts, hops, and waters that are well suited to brewing these styles. Finally, Foster provides a collection of sixty recipes—up to six for each sub-style—showcasing the variety and range of ingredients explored in the book and providing both extract and all-grain instructions. *Brewing Porters and Stouts* belongs in the library of every craft beer drinker or homebrewer. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

[The Chemistry of Beer](#) Roger Barth 2013-08-29 Discover the science of beer and beer making Ever wondered just how grain and water are transformed into an effervescent, alcoholic beverage? From prehistory to our own time, beer has evoked awe and fascination; it seems to have a life of its own. Whether you're a home brewer, a professional brewer, or just someone who enjoys a beer, *The Chemistry of Beer* will take you on a fascinating journey, explaining the underlying science and chemistry at every stage of the beer making process. All the science is explained in clear, non-technical language, so you don't need to be a PhD scientist to read this book and develop a greater appreciation for the world's most popular alcoholic drink. *The Chemistry of Beer* begins with an introduction to the history of beer and beer making. Author Roger Barth, an accomplished home brewer and chemistry professor, then discusses beer ingredients and the brewing process. Next, he explores some core concepts underlying beer making. You'll learn chemistry basics such as atoms, chemical bonding, and chemical reactions. Then you'll explore organic chemistry as well

Downloaded from avenza-dev.avenza.com
on October 2, 2022 by guest

as the chemistry of water and carbohydrates. Armed with a background in chemistry principles, you'll learn about the chemistry of brewing, flavor, and individual beer styles. The book offers several features to help you grasp all the key concepts, including: Hundreds of original photographs and line drawings
Chemical structures of key beer compounds
Glossary with nearly 1,000 entries
Reference tables
Questions at the end of each chapter
The final chapter discusses brewing at home, including safety issues and some basic recipes you can use to brew your own beer. There's more to *The Chemistry of Beer* than beer. It's also a fun way to learn about the science behind our technology and environment. This book brings life to chemistry and chemistry to life.

National Geographic Atlas of Beer Nancy Hoalst-Pullen 2017 This atlas is the ultimate beer lover's guide to the world, filled with stunning photography, great storytelling, intriguing beer destinations, fascinating historical perspectives, and firsthand accounts from brewers and bar owners around the globe. The most visually stunning and comprehensive beer atlas available, this richly illustrated book includes more beers and more countries than any other book of its kind. Including beer recommendations from Garrett Oliver, the famed brewmaster of Brooklyn Brewery, and written by "beer geographers" Nancy Hoalst-Pullen and Mark Patterson, this indispensable guide features more than 100 illuminating maps and over 200 beautiful color photos. The fascinating narrative explores beer history, geography, trends, and tasting on six continents (and how to order a beer in 14 languages!). Travel tips include the best breweries, beer festivals, and pubs in each location. Smart, compelling, and practical, this elegant book will help you discover the best beer wherever you are.

Sacramento Beer: A Craft History Justin Chechourka 2018-05-07 Historically speaking, Sacramento benefited from a gold rush, an agricultural boom and, more recently, a brewing renaissance. The region's craft beer scene exploded from six to more than sixty breweries in about a decade, and the roots of that culture stretch back more than a century. Before Prohibition, thousands of acres of local hops supplied brewers across the country. Local farms are once again taking advantage of the temperate climate. In 1958, the University of California-Davis started America's foremost brewing science program, producing some of California's top brewers. Rubicon's 1989 award-winning IPA was just the beginning for the current, innovative resurgence. Author Justin Chechourka explores the complexities and nuance of this fermenting heritage.

Hops and Dreams Rob Burton 2010-05-15 On November 15, 1980, two young homebrewers opened a microbrewery in northern California, naming it after the nearby mountain range. Thirty years later, Sierra Nevada Brewing Co. is widely recognized as a leader of the craft brewing revolution that has changed American beer's reputation around the world. Rob Burton's original research as a customer and his professional interactions with the young founders and personnel, describes the stories behind the company's astonishing rise to success. This is the first book written about the Chico brewery.

Lambic Jean Guinard 1990-09-01 After studying this unusual, fruity beer style extensively in Belgium and at the University of California-Davis Department of Fermentation Studies, Jean-Xavier Guinard presents his findings with detail and historical intrigue.

On the Move! Michael Teitelbaum 2009-01-06 Rita, Dan, Max and Ted are on the move in Trucktown! Kids will have hands-on fun with a movable part on each spread! Swing Wrecker Rosie's wrecking ball, spin Monster Truck Max's wheel, dump gravel from Dump Truck Dan's bed, and move Tow Truck Ted's hook up and down as he saves a good friend!

The Best of American Beer and Food Lucy Saunders 2007-09-12 In *The Best of American Beer and Food* Lucy Saunders covers both pairing food and beer and cooking with beer. She begins by exploring the art of pairing flavorful beers with specific foods, considering today's wide range of beer styles and the foods and flavors that they compliment from salad through dessert. She then turns to recipes that incorporate beer, using the diverse tastes available from today's ales and lagers as flavor components.

Scientific Principles of Malting and Brewing Charles W. Bamforth 2006

Brewing with Wheat Stan Hieronymus 2010-03-10 The wit and weizen of wheat beers. Author Stan Hieronymus visits the ancestral homes of the world's most interesting styles-Hoegaarden, Kelheim, Leipzig, Berlin and even Portland, Oregon-to sort myth from fact and find out how the beers are made today. Complete with brewing details and recipes for even the most curious brewer, and answers to compelling questions such as Why is my beer cloudy? and With or without lemon?

Brewing M.J. Lewis 1995 Overview of the brewing process; basic chemistry for brewing science; barley; malting technology: malt, specialized malts and non-malt adjuncts; malting biochemistry; mashing technology; mashing biochemistry; hops technology; hop chemistry and wort boiling; brewer's yeast; fermentation - overview, process and technology; fermentation biochemistry; microbiology and microbial contaminants of brewing; finishing processes; beer packaging and dispense; beer quality and flavor.

The Home Brew Handbook Dave Law 2014-02-21 Rise-up against the watery, wimpish beers you generally find on store shelves and produce your own beers packed with big, bold flavors. Following the explosion of interest in properly brewed beer, *The Homebrew Handbook* is here to provide the knowledge to allow beer enthusiasts to make their own. Packed full of 75 recipes for everything from stouts and porters to IPAs, wheat beers and pilsners, you will learn how easy it is to brew your own beers bursting with taste. So whether you like a hoppy, crisp finish, or a biscuity, malty taste, you are certain to find the right beer for you. A comprehensive techniques section provides all the key information needed to get started, explaining the key ingredients and how they work together, plus the equipment you'll need and how to set it up in your own

Downloaded from avenza-dev.avenza.com
on October 2, 2022 by guest

home. Soon you will understand the intricacies of full-mash brewing and be well on your way to making beers you can be proud of. And the aim is to encourage you to experiment, not reproduce beers you have enjoyed in the past, but to master the basic types of beer, then go on to produce your own. It's how some of the best microbreweries started, so why not follow their lead? Also included is advice from people who have started their own breweries, where they share a few secrets that will help you along the way. Dave Law has been at the forefront of the fight against tasteless, mass-produced beer; refusing to bow down to the bland and insisting on only serving beers produced by the finest microbreweries at his two London pubs. His passion for a well-made beer knows no bounds and shows in his own exquisite brews. A firm advocate of the self-sufficient lifestyle, Beshlie Grimes has been making beers, wines and other country drinks on her farm for family and friends for as long as she can remember.

Audacity of Hops Tom Acitelli 2017-06-01 Charting the birth and growth of craft beer across the United States, Tom Acitelli offers an epic, story-driven account of one of the most inspiring and surprising American grassroots movements. In 1975, there was a single craft brewery in the United States; today there are more than 2,500. This entertaining and informative history brims with charming, remarkable stories, which together weave a very American business tale of formidable odds and refreshing success.

Smoked Beers Geoff Larson 2001-10-20 For centuries smoke-flavored beers, also known as rauchbier, survived modernization in a small enclave centered around Bamberg, Germany. Today new examples are being made by brewers throughout the U.S. Enjoy the history, culture, and brewing of these wonderful beers with this informative volume. Geoff Larson, founder of Alaskan Brewing Company in Juneau, Alaska, has been working with smoke to create Alaskan Smoked Porter since 1988. It continues to be one of the classic American examples of the style. The Classic Beer Style Series from Brewers Publications examines individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques and commercial examples. The Classic Beer Style Series from Brewers Publications examines individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques and commercial examples.

Handbook of Brewing Hans Michael Eßlinger 2009-04-22 This comprehensive reference combines the technological know-how from five centuries of industrial-scale brewing to meet the needs of a global economy. The editor and authors draw on the expertise gained in the world's most competitive beer market (Germany), where many of the current technologies were first introduced. Following a look at the history of beer brewing, the book goes on to discuss raw materials, fermentation, maturation and storage, filtration and stabilization, special production methods and beer mix beverages. Further chapters investigate the properties and quality of beer, flavor stability, analysis and quality control, microbiology and certification, as well as physiology and toxicology. Such modern aspects as automation, energy and environmental protection are also considered. Regional processes and specialties are addressed throughout the entire book, making this a truly

Downloaded from avenza-dev.avenza.com
on October 2, 2022 by guest

global resource on brewing.

Radical Brewing Randy Mosher 2004-05-06 Radical Brewing takes a hip and creative look at beer brewing, presented with a graphically appealing two-color layout.

The Handbook of Porters & Stouts Cider Mill Press 2014-11-11 The handbook of stouts and porters is the ultimate, complete, and definitive guide to some of the most complex and original beers available in the market today. It has an extensive history of the two styles, has all the up-to-do info on the current brewing trends, and has hundreds of reviews, along with profiles and other food and tasting tips. Some of the leading edges of the new craft beer revolution have found their expression in unique stouts and porters. Big, round, and roasty, these are huge, brawny beers that have gathered a following. Imperial stouts in porters barrel aged, highly hopped, or aged in bourbon, whiskey, and wine barrels. The history and development of stout and porter and intertwined. Porter was originally an English dark beer style, made popular by street and river porters of London in the 18th century. Because of its huge popularity, London brewers made them in a variety of strengths, and the term "stout" was used for the stronger, fuller bodied porters. They were labeled as "stout porters" but eventually, porter was dropped from the label and stout became its own unique dark brew, distinctively made with roasted barley. Porters are conceived as sweeter on the nose and palate and remain firmly in the brown spectrum.

Citizen Coors Dan Baum 2001-04-10 Name by Jonathon Yardly of the Washington Post as one of the best books of 2000, *Citizen Coors* combines a monumental business story with a heartrending tale of family strife and a sweeping vista of American politics in the last half of the twentieth century. From the moment when the dsitute Prussian Adolph Coors stows away to America in 1868, through the creation of the Heritage Foundation, to the global expansion of the billion-dollar Coors Brewing Company, the Coors family triumphed by iron-willed commitment to its own values -- values that ironically prove the family's undoing on both the business and political fronts. Acclaimed writer Dan Baum captures it all, from Adolph's Prohibition-provoked suicide to the banishment of an heir-apparent for marrying without permission. Baum vividly depicts the genius, eccentricity, and tragic weaknesses of the remarkable Coors family.

The Harney & Sons Guide to Tea Michael Harney 2008 A comprehensive primer on how to cultivate a tea palate discusses the distinctive characteristics of the world's teas, in a guide that also provides accompanying historical, cultural, and production information. 35,000 first printing.

Barley Wine Fal Allen 1998-04-01 Learn the brewing secrets for hearty barley wines. Discover the rich history. Find out why it's called a "wine." Includes barley wine recipes from some of the industry's most respected brewers. The eleventh title in Brewers Publications' critically acclaimed Classic Beer Style Series. The Classic Beer Style Series from Brewers Publications examines

individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques and commercial examples.

Brown Ale Ray Daniels 2017-05-23 Brown ale has come a long way since its murky beginnings as the first beer style ever produced. Jam-packed with historical and technical brewing information, Brown Ale is not only an excellent reference, but a fascinating read as well. The Classic Beer Style Series from Brewers Publications examines individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques and commercial examples.

Pale Ale Terry Foster 1990-03-01 This concise guide traces the convoluted history of pale ale, the giant of beer styles. It dissects the flavor profile, lays out an in-depth examination of brewing techniques, tosses in a handful of recipes and wraps up with a look at several leading commercial examples of pale ales. Terry Foster, an authority on British beers with a Ph.D. in chemistry, has brewed a lot of ales himself. Chapters: history: the first India pale ale, competition, pale ale, and bottles, bitter and modern times, and adjuncts -- use or abuse; character profile of pale ale; how pale ale is brewed: ingredients, equipment and procedures; pale ale recipes; and glossary. Illustrations. "Combines the British tradition with intense American ideas."

Belgian Ale Pierre Rajotte 2002-01-26 Discover the importance of sugar, top-fermenting yeasts and Belgian hops to the success of these intricate, traditional ales. Learn about Belgian-style ale history and character profiles, and then try your hand at brewing an Oud Bruin, Trippel, or a Grand Cru. Explore high gravity mashing, brewing, fermentation, and ester development. The Classic Beer Style Series from Brewers Publications examines individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques and commercial examples.

Brewing Microbiology Fergus Priest 2013-06-29 During the latter part of the last century and the early years of this century, the microbiology of beer and the brewing process played a central role in the development of modern microbiology. An important advance was Hansen's development of pure culture yeasts for brewery fermentations and the recognition of different species of brewing and wild yeasts. The discovery by Winge of the life cycles of yeasts and the possibilities of hybridization were among the first steps in yeast genetics with subsequent far-reaching consequences. Over the same period the contaminant bacteria of the fermentation industries were also studied, largely influenced by Shimwell's pioneering research and resulting in the improvement of beer quality. Towards the end of the century, the influence of brewing microbiology within the discipline as a whole is far less important, but it retains an essential role in quality assurance in the brewing industry. Brewing microbiology has gained from advances in other aspects of microbiology and has adopted many of the techniques of biotechnology. Of particular relevance are the developments in yeast genetics and strain improvement by recombinant DNA techniques which are rapidly altering the way brewers view the most important microbiological components of the process: yeast and fermentation.

Brewing Michael Lewis 2002

Mild Ale David Sutula 1999 Mild ale is a simple beer to make, but an extremely difficult style to pin down. Although light in body and alcohol, it is complex and full of flavor.

Yeast Chris White 2010-02-01 *Yeast: The Practical Guide to Beer Fermentation* is a resource for brewers of all experience levels. The authors adeptly cover yeast selection, storage and handling of yeast cultures, how to culture yeast and the art of rinsing/washing yeast cultures. Sections on how to set up a yeast lab, the basics of fermentation science and how it affects your beer, plus step by step procedures, equipment lists and a guide to troubleshooting are included.

Den of Thieves James B. Stewart 2012-11-20 A #1 bestseller from coast to coast, *Den of Thieves* tells the full story of the insider-trading scandal that nearly destroyed Wall Street, the men who pulled it off, and the chase that finally brought them to justice. Pulitzer Prize-winner James B. Stewart shows for the first time how four of the eighties' biggest names on Wall Street—Michael Milken, Ivan Boesky, Martin Siegel, and Dennis Levine—created the greatest insider-trading ring in financial history and almost walked away with billions, until a team of downtrodden detectives triumphed over some of America's most expensive lawyers to bring this powerful quartet to justice. Based on secret grand jury transcripts, interviews, and actual trading records, and containing explosive new revelations about Michael Milken and Ivan Boesky written especially for this paperback edition, *Den of Thieves* weaves all the facts into an unforgettable narrative—a portrait of human nature, big business, and crime of unparalleled proportions.

Brewing Science: A Multidisciplinary Approach Michael Mosher 2021-07-29 This updated text collects all the introductory aspects of beer brewing science into one place for undergraduate brewing science courses. This expansive and detailed work is written in conversational style, walking students through all the brewing basics from the origin and history of beer to the brewing process to post-brew packaging and quality control and assurance. As an introductory text, this book assumes the reader has no prior knowledge of brewing science and only limited experience with chemistry, biology and physics. The text provides students with all the necessary details of brewing science using a multidisciplinary approach, with a thorough and well-defined program of in-chapter and end-of-chapter problems. As students solve these problems, they will learn how scientists think about beer and brewing and develop a critical thinking approach to addressing concerns in brewing science. As a truly comprehensive introduction to brewing science, *Brewing Science: A Multidisciplinary Approach, Second Edition* walks students through the entire spectrum of the brewing process. The different styles of beer, the molecular makeup and physical parameters, and how those are modified to provide different flavors are listed. All aspects of the brewery process, from the different setup styles to sterility to the presentation of the final product, are

Downloaded from avenza-dev.avenza.com
on October 2, 2022 by guest

outlined in full. All the important brewing steps and techniques are covered in meticulous detail, including malting, mashing, boiling, fermenting and conditioning. Bringing the brewing process full circle, this text covers packaging aspects for the final product as well, focusing on everything from packaging technology to quality control. Students are also pointed to the future, with coverage of emerging flavor profiles, styles and brewing methods. Each chapter in this textbook includes a sample of related laboratory exercises designed to develop a student's capability to critically think about brewing science. These exercises assume that the student has limited or no previous experience in the laboratory. The tasks outlined explore key topics in each chapter based on typical analyses that may be performed in the brewery. Such exposure to the laboratory portion of a course of study will significantly aid those students interested in a career in brewing science.

Essays in Brewing Science Michael J. Lewis 2007-11-13 This book is an original and comprehensive examination of brewing from the perspective of a real brewer. The book departs from the traditional sequential approach to pursue brewing in the manner a brew master approaches the process. It is structured to look down the length of the process for causes and effects. Each essay discusses a problem, a beer component, or a flavor, by following how this one item arises and how it changes along the way. This is a crucial feature to bear in mind when reading the book because this organization brings together information and ideas that are not usually presented side-by-side.

Kölsch Eric Warner 1998-10-13 Eric Warner, one of America's foremost brewers of German beer, unravels the story behind Kölsch and shares tried-and-true recipes and brewing techniques. Kölsch offers in-depth information on the history, flavor profile, brewing methods, and ingredients of this delicate golden ale. He also reveals his favorite places in Cologne to experience hearty German fare with an authentic stange of Kölsch. It has been said that: Kölsch is the only language one can drink (Anon.). Number 13 in the Classic Beer Style Series from Brewers Publications, the series examines individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques and commercial examples.

Water John Palmer 2013-09-16 Water is arguably the most critical and least understood of the foundation elements in brewing beer. *Water: A Comprehensive Guide for Brewers*, third in Brewers Publications' *Brewing Elements* series, takes the mystery out of water's role in the brewing process. The book leads brewers through the chemistry and treatment of brewing water, from an overview of water sources, to adjusting water for different beer styles, and different brewery processes, to wastewater treatment. The discussions include how to read water reports, understanding flavor contributions, residual alkalinity, malt acidity, and mash pH.

Principles of Brewing Science George Fix 1999-11-15 *Principles of Brewing Science* is an indispensable reference which applies the practical language of science to the art of brewing. As an introduction to the science of brewing

chemistry for the homebrewer to the serious brewer's desire for detailed scientific explanations of the process, *Principles* is a standard addition to any brewing bookshelf.

Vintage Beer Patrick Dawson 2014-01-01 A guide to enjoying vintage beers explains how to plan and set up a beer cellar, what to look for when tasting aged beers, and the science behind the aging process.

Stout Michael Lewis 2017-06-12 In *Stout*, Michael Lewis, Ph.D, traces the changing view of this popular beer style from a medicinal tonic to its glorified position in today's beer world. Lewis covers the style completely—from history and commercial examples to recipes for home and professional brewing. The Classic Beer Style Series from Brewers Publications examines individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques and commercial examples.

The Beer Bible Jeff Alworth 2015-08-11 "The only book you need to understand the world's most popular beverage. I swear on a stack of these, it's a thumping good read."—John Holl, editor of *All About Beer Magazine* and author of *The American Craft Beer Cookbook* Imagine sitting in your favorite pub with a friend who happens to be a world-class expert on beer. That's this book. It covers the history: how we got from gruel-beer to black IPA in 10,000 years. The alchemy: malts, grains, and the miracle of hops. The variety: dozens of styles and hundreds of recommended brews (including suggestions based on your taste preferences), divided into four sections—Ales, Wheat Beers, Lagers, and Tart and Wild Ales—and all described in mouthwatering detail. The curiosity: how to read a Belgian label; the talk of two Budweisers; porter, the first superstyle; and what, exactly, a lager is. The pleasure. Because you don't merely taste beer, you experience it. Winner of a 2016 IACP Award "Covers a lot of ground, from beer styles and brewing methods to drinking culture past and present. There's something for beer novices and beer geeks alike."—Ken Grossman, founder, Sierra Nevada Brewing Co. "Erudite, encyclopedic, and enormously entertaining aren't words you normally associate with beer, but *The Beer Bible* is no ordinary beer book. As scintillating, diverse, and refreshing as man's oldest alcoholic beverage itself."—Steve Raichlen, author of *Project Smoke* and *How to Grill*