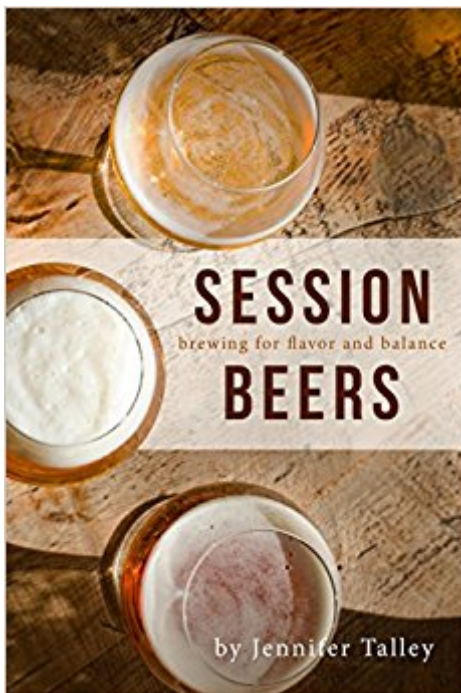


The book was found

Session Beers: Brewing For Flavor And Balance



Synopsis

Sharing a beer or two with friends after work or play is one of life's many joys. Session beers, whose mild strength invites more than one round, adhere to high quality standards and are dedicated to balance and drinkability above all. Some naturally low-alcohol beer styles were *sessionable* long before that word was coined, but brewers have reinvented traditionally stronger classic beer styles to make them, too, well-suited to casual drinking sessions. Responsible consumption of these high-quality, easy-drinking beers gives beer lovers the freedom to celebrate community and friendship while consuming less alcohol. Such beers can be challenging to brew, but they present many opportunities to showcase skill, flavor, and refreshment. *Session Beers* explores the history behind some of the world's greatest session beers, past and present. Learn about the brewing processes and ingredients to master recipe development. Explore popular craft session beer recipes from some of the best brewmasters in America, and discover why beer drinkers enjoy exploring and drinking session beers.

Book Information

Paperback: 300 pages

Publisher: Brewers Publications (October 1, 2017)

Language: English

ISBN-10: 1938469410

ISBN-13: 978-1938469411

Shipping Weight: 1.1 pounds (View shipping rates and policies)

Average Customer Review: Be the first to review this item

Best Sellers Rank: #5,348 in Books (See Top 100 in Books) #1 in Books > Cookbooks, Food & Wine > Beverages & Wine > Beer #9 in Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making #11 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine

Customer Reviews

Jennifer Talley's brewing career began in the state of Utah as brewmaster at Squatters Pub Brewery in Salt Lake City. She honed her skills through a variety of positions at Salt Lake Brewing Company, Redhook Brewery, Russian River Brewing Company, and Auburn Alehouse in Auburn, California. With more than 20 awards from the Great American Beer Festival® and World Beer CupSM, Talley is also a Cicerone Examiner, craft beer industry speaker, technical committee member for the Master Brewers Association of the Americas, and a national and international beer

judge. Talley was awarded the Russell Schehrer Award for Innovation in Craft Brewing in 2011.

Jennifer resides with her children in Grass Valley, California.

[Download to continue reading...](#)

Session Beers: Brewing for Flavor and Balance Make Mead Like a Viking: Traditional Techniques for Brewing Natural, Wild-Fermented, Honey-Based Wines and Beers Designing Great Beers: The Ultimate Guide to Brewing Classic Beer Styles Brewing Porters and Stouts: Origins, History, and 60 Recipes for Brewing Them at Home Today Project Extreme Brewing: An Enthusiast's Guide to Extreme Brewing at Home Gut: Gut Balance Solution: 10 Steps on How You Can Restore Optimal Gut Health, Boost Metabolism and Heal Your Gut Effectively (4-Week Gut Balance Diet Plan, leaky gut, clean gut, Gut Balance Recipes) CHAKRAS: Chakras For Beginners - How to Awaken And Balance Chakras, Radiate Positive Energy And Heal Yourself (Chakra Meditation, Balance Chakras, Mudras, Chakras Yoga) Balance Your Hormones, Balance Your Life: Achieving Optimal Health and Wellness through Ayurveda, Chinese Medicine, and Western Science Off Balance: Getting Beyond the Work-Life Balance Myth to Personal and Professional Satisfaction Off Balance: Getting Beyond the Work-Life Balance Myth to Personal and Professional Satisfaction Cash Balance Combos: A Practical Guide for Understanding and Operating Cash Balance/Defined Contribution Plan Combination Arrangements Resistant Starch: The Resistant Starch Bible: Resistant Starch - Gut Health, Fiber, Gut Balance (Gut Balance, Glycemic, Natural Antibiotics, Dietary Fiber, SIBO, Soluble Fiber, Healthy Gut Book 1) Your Flight is Out-of-Balance, Captain!: The Role of Effective Communication in Today's Aircraft Weight & Balance Planning Beer and Food: Bringing together the finest food and the best craft beers in the world Sacred and Herbal Healing Beers: The Secrets of Ancient Fermentation SKINS Oxblood, Sweat and Beers Fast N' Loud: Blood, Sweat and Beers The Last Empire: De Beers, Diamonds, and the World The Sommelier Prep Course: An Introduction to the Wines, Beers, and Spirits of the World The Beverage Manager's Guide to Wines, Beers and Spirits (3rd Edition)

[Contact Us](#)

[DMCA](#)

[Privacy](#)

[FAQ & Help](#)