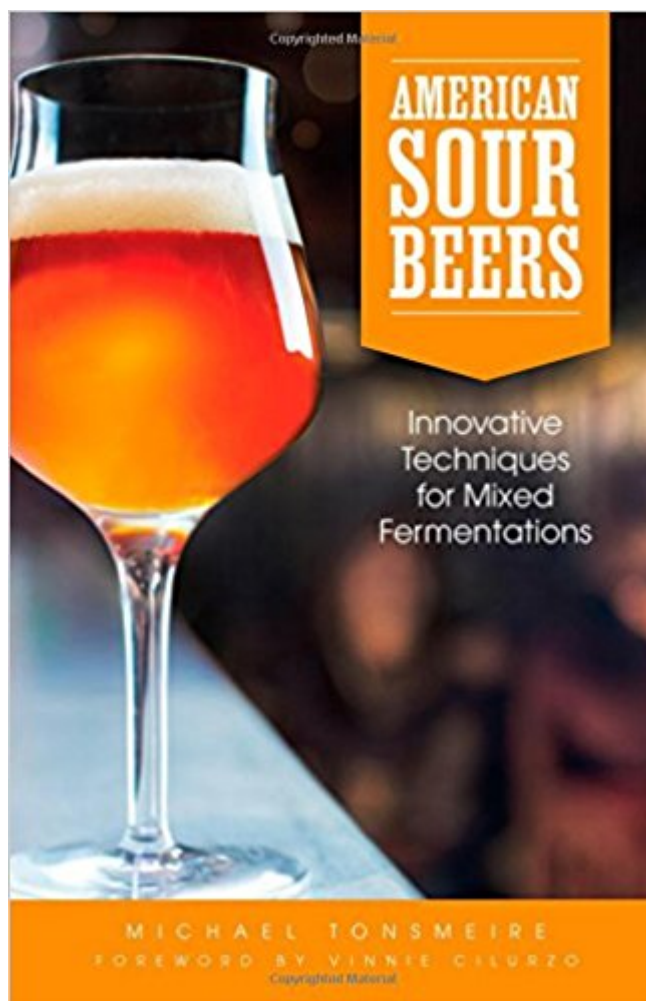


The book was found

American Sour Beers



Synopsis

One of the most exciting and dynamic segments of today's craft brewing scene , American-brewed sour beers are designed intentionally to be tart and may be inoculated with souring bacteria, fermented with wild yeast or fruit, aged in barrels or blended with younger beer. Craft brewers and homebrewers have adapted traditional European techniques to create some of the world's most distinctive and experimental styles. This book details the wide array of processes and ingredients in American sour beer production, with actionable advice for each stage of the process. Inspiration, education and practical applications for brewers of all levels are provided by some of the country's best known sour beer brewers.

Book Information

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Customer Reviews

"Michael Tonsmeire has created an incredibly comprehensive account of American sour beer making today. As John Palmer's How to Brew is to beer making in general, American Sour Beers is the defining work for homebrewers and professional brewers seeking everything from a rudimentary understanding of sour beer to guidance on advanced techniques and philosophy." -- Jeffrey Stoffings, Jester King Brewery Read this book. It will prove essential in helping you get where you want to get with your sour beers. Making great sours requires patience, conversing with other brewers, tasting, dumping from time to time, doing it again...yet sour beer is not a mystery. Our forefathers have done it for a few thousand years, and with this exploration of contemporary and innovative American souring techniques at your side, you can do it, too. -- Peter Bouckaert, New

Belgium Brewing Company

Michael Tonsmeire is an award-winning homebrewer, certified beer judge, sour beer blogger and has written articles on sour beers for various beer magazines. He most recently developed the recipes and grew the microbes for the sour beer program at Modern Times brewery in San Diego, CA. Tonsmeire resides in Washington, D.C.

This book will serve as a valuable and enduring resource for adventurous brewers at all levels of expertise. It is well documented yet clear and comprehensible throughout. The author starts with a primer on sour beers then takes the reader step by step through various options at each stage of sour beer production. He explains the different mindset necessary to brew sours and guides the reader through the creative journey with numerous concrete examples and advice from successful brewers. The book wraps up with an array of proven recipes as well as suggestions for further experimentation. On another note, the author writes an impressive blog at [...] and offers in the introduction of this book to answer specific questions from worried brewers that contact him through his blog.

What a wonderful book! Sour beers have been traditionally classed as a Flanders Ale (Red or Brown), some variant of Lambic or as a Berliner Weisse. There are alternatives and that's what this book is all about. This is a recently published book and I see new styles of sour ales are finding their way into the BJCP guidelines. This is an exciting time for homebrewers. This book is probably the most comprehensive text on sour beers for the home brewer - it's full of useful information. The author has a website (search for the 'Mad Fermentationist') and obviously has a lot of experience on this topic. Be warned, this is not a book for the beginner. Brewing sour beers is a long complicated process and the results are not assured. The reader must be at least familiar with all grain brewing techniques in order to get most out of the book. Those of you who have already acquired a taste for sour beers will know that commercial examples are not at cheap and often will cost 10 to 30 dollars for a single bottle. Making them yourself costs no more than for other beers - you just have to wait a few years before they are ready. So start the production line now - this book will help you. Those of you who haven't acquired a taste, go out and buy some and see what you're missing - then buy this book. Highly recommended!

Dear Michael, Your zeal for brewing is more infectious than some Brett in an old wooden barrel. Out

of all the great Brewers out there, I am hard pressed to think of anyone that embodies the spirit of homebrewing more than you. Thank you for being a great asset to the homebrewing community and inspiring me to brew better beer. Your writing style (as in your blog) is approachable, smart and informative. I just brewed my first Berliner Weisse with the recipe out of the book. I used Wyeast 5335 and Wlp 644 for the fermentation. Very strange looking spent grain in the mash tun!! look forward to using this book as my guide through my Sour Beer journey. Regards, Jon Permen

Dear Mike, Your book is an amazing jumping point but I have listened to you on the Brewing network and other areas and sometimes it sure sounds like you are changing your views and opinions on souring techniques. So your books awesome starting point but then you have to keep learning from other sources as you should as a brewer. Much appreciated for the launching point!

You will see recipes, but it is not a recipe book. Provides a lot of information and ideas without making it seem overwhelming to brew your own sour. I found it enjoyable to read all the way through. Very interesting insight into the processes of many of your favorite funky breweries! It gave me the confidence to decide on what my own techniques would be to try my first sour. I just tapped my Oud Bruin, 8 months after brewing, and everyone loves it! Easily as good as commercially available Bruins. As Bootsy would say: make it funky now!

Everything you need to know to start brewing your own sours. Includes chapters on spontaneous fermentation, 100% brett beers, and barrel aging. I've combed this book over and over again and I always come away with new information to use with my own sour recipes. If you want to brew sours, you need this book.

An enjoyable and informative entry into the world of Sour beers. The author confronts virtually all issues of making, tasting and "mastering" of making sour beers. This is not an 1-2-3 book but a wonderfully descriptive account of concepts central to making sour beers. The author solicits opinions and techniques of other sour beer masters and includes them as well. The reader is dealt with as a motivated student ready to undertake the making of sour beers. This book is useful, interesting and fun. What more can I say.

Meh, it's alright... Just kidding, this book is amazing! If you've ever considered making your own sour beers, this book will give you all the info you need. If you're already an experienced

homebrewer, and have already ventured into the world of sour and funky brewing, this book will stimulate your creativity and guide you through the modern techniques required to master the art of sour brewing. Michael has done a fantastic job creating a new invaluable resource for new and advanced brewers alike.

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