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About the Author

An occasional welder and steel fabricator, **Marty Nachel** is also a freelance writer on beer and brewing. As a member of the North American Guild of Beer Writers, in September 1996 Marty was voted one of the three best beer writers in the United States at the N.A.G.B.W. Quill & Tankard Awards at the Great American Beer Festival in Denver.

A former President of the Chicago Beer Society and founding member of the Brewers Of South Suburbia (B.O.S.S.) homebrew and beer appreciation club, Marty has been brewing his own award-winning beers since 1985. In 1986, he was the first person in the state of Illinois to become a Certified Beer Judge. In addition to his homebrew judging duties, Marty served on the panel of beer evaluators at the prestigious Beverage Testing Institute in Chicago, home of the World Beer Championships, as well as the Great American Beer Festival in Denver, Colorado.

Marty has been the writer of the newsletters that accompany monthly shipments of microbrewed beer from Beer Across America since October 1992. His articles have also appeared in *All About Beer* magazine, *Brew Magazine*, *Brew Your Own* magazine, *Celebrator Beer News*, *Drink* magazine, *Fine Cooking* magazine, *Zymurgy Magazine*, and Epicurious.com. In 1998 Marty was also tapped to write the beer and brewing entries for the latest edition of Microsoft's Encarta Encyclopedia. His first book on the microbrewing industry, *Beer Across America* (Storey Communications), was published in July of 1995. Marty's second book, *Beer For Dummies* (Wiley Publishing), was a huge hit when it was published in August of 1996.

Travel in search of good beer has taken Marty to over 200 breweries and brewpubs and assorted beer festivals and shrines throughout Europe and North America. When he can find the time, Marty also likes to collect breweriana.

Dedication

Were it not for my wife, Patti, and the 32 years she has dedicated to her career, I would not know the pleasure of writing about beer for a living. Though she and our two children reap secondary dividends from our professional/domestic arrangement, no one benefits more from it than I. Thank you, Dear, from the bottom of my pint glass.

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Over the years I have been fortunate to meet and befriend many beer-knowledgeable people who have influenced me and my brewing ability. One of these people is Mike Pezan, a dedicated homebrewer-turned-professional brewer and Beer Geek of the highest order. His technical know-how pumped life into the more advanced chapters of this book and his quick wit and sense of humor helped infuse these otherwise dry subjects with much needed levity.

Speaking of technical know-how, many thanks to Dr. Joe Formanek, my Technical Editor. Dr. Formanek is well respected in homebrewing circles, especially in the Midwest, where he continues to win scores of awards for his incredibly tasty homebrew. A couple of Joe's award-winning beer recipes can be found in the recipe section of this book.

Thanks also to Jim Dudley, sales manager at Northwestern Extract Co. Jim was kind enough to share his database of homebrew recipes with me for this project. And my sincere thanks to Steve Kamp, Joe Formanek, Tim Reiter, Mark Merisco, and Tom Dennis, who graciously responded to my call for some last-minute beer and mead recipes — I think you'll really like the award-winning brews they provided.

Too numerous to mention by name are the many gifted homebrewers in the Chicago Beer Society, the Urban Knaves of Grain, and the Brewers Of South Suburbia (B.O.S.S.) whose talents inspired me to take up homebrewing in the first place and continue to challenge me to new brewing heights each and every year. Through this book, may their enthusiasm infect you all. . . .

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The rules, guidelines, and beer styles used in this book follow those provided by the American Homebrewers Association (AHA) and the Beer Judge Certification Program (BJCP). For more information on homebrewing, beer styles, beer evaluation, publications, or the American Homebrewers Association National Homebrew Competition, please contact the American Homebrewers Association at (phone) 303-447-0816, (fax) 303-447-2825, or visit the AHA's Web site at www.beertown.org.

The following recipes have been reprinted with written permission of the American Homebrewers Association and Brewers Publications. The original recipes appear in *Victory Beer Recipes* (Brewers Publications) and are winning recipes from the American Homebrewers Association National Homebrew Competition:

Ales: "Bridge House Bitter," Andy Leith, p.161; "A Peek Under the Kilt," Jim Campbell, p.165; "Scotch Ale," Jerry Bockmore, p.165; "Cedar Mountain Brown Ale," Jim Dilldine, p.171; "Southeast Texas Northern Brown Ale," Steve Daniel, p.171; "Coal Porter" Dennis Kinvig, p.175; "Entirely Yours," Paddy Giffen, p.175; "New Years Day," Paddy Giffen, p.181; "D & J Stout," Brian and Linda North, p.183; "New Stout II," David and Melinda Brockington, p.185; "Fountainhead Black Magic," Rande Reed, p.187; "Rose's Russian Imperial Stout," Dick Van Dyke, p.187; "Cream City Abbey Ale," Robert Burko, p.197; "Ester the Molester," Brian Bliss, p.203; "Boobs Barleywine," Chuck Boyce, p.209; Lagers: "Butt Scratcher," Steve Daniel, p.213; "Meltdown Lager," Brian and Linda North, p.215; "Helles," Dave Miller, p.215; "Grain-n-Beerit," Norman Dickenson, p.217; "Yellow Dogs Pilsner," Matthew Holland, p.219; "Dominion Day Oktoberfest," John Janowiak, p.221; "(unnamed)," Dennis and Cindy Arvidson, p.221; "League City Dark," Steve Daniel, p.223; "Lady of the Morning," Ross Herrold, p.225; "Stu Brew," Stu Tallman, p.225; "Basically Bock," Phil Rahn, p.229; "Dopplebock Two," Thomas Griffith, p.231; "Scintillator," Steve Dempsey, p.231; Mixed Styles: "Arlington Ale No. 33," Richard Schmit, p.235; "Colby's Cream Ale," Rodney Howard, p.235; "Great Wheat," Jack H. Denny, p.239; "Fat Brothers Original American," Stephen Morelli, p.241; "Memphis Steamer," Phil Rahn, p.241; "League City Alt Part 3," Steve and Christina Daniel, p.243; "Pale Moon Rizen Weizen," Paddy Giffen, p.249; "Cherry Ale," David G. Hammaker, p.251; "Leftover Strawberry Ale," Dan Robinson, p.251; "Herb Alpert," Ron Page, p.253; "Anne's Choice Christmas Ale," Phillip Fleming, p.255; "Chocolate Chambord Stout," Ron Page, p.255; "Beech Beer," James Cannon, p.257.

In Memoriam

In 1985, a talented brewer by the name of Russell Schehrer won the coveted “Homebrewer of the Year” award at the National Homebrew Competition in Boulder, Colorado. Using that accomplishment as a springboard, Russell launched a short but brilliant career as a brewer and brewing consultant in the fledgling microbrewing industry.

I had the pleasure of meeting Russell Schehrer briefly one summer afternoon several years ago. Amidst his busy brewing schedule, he took the time to show me around his brewhouse at Wynkoop Brewing Company in Denver. The impromptu tour included a visit to the lagering cellar downstairs, where he proudly proffered samples of his beers fresh from the fermenters. Once back at the bar, he casually chatted with me as I tasted my way through a complimentary flight of house brews.

Though our meeting was brief, it gave me a short insight into Russ’s love of good beer and his dedication to his craft. And it was cause for me to mourn his sudden passing in 1996 at the age of 38. Russ’s spirit and enthusiasm sparked both the homebrewing and craft brewing communities in the United States; he has, likewise, been missed by both.

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Introduction

*I'm just a humble homebrewer,
I've got no shiny copper.
I only brew five gallons a batch —
I just boil 'er up and hop 'er.*

*No foil labels, no fancy caps,
just plain glass bottle and stopper.
I pay no tax — just brew and relax,
then grab a beer and pop 'er!*

Homebrewing is one of the most sublime hobbies. Like growing vegetables in your backyard garden or baking bread in your own kitchen, homebrewing enables you to recapture the hands-on rusticity of the olden days while producing something that's an absolute delight to consume. Just as nothing can substitute for layering a salad with tomatoes and cucumbers picked fresh from your own garden, nothing is as gratifying as sipping a fresh beer brewed on your own kitchen stove.

In addition to the personal enjoyment you can gain from drinking your own beer, you can't deny the deep sense of gratification that accompanies the kudos and congratulations of friends, family, and coworkers who equally enjoy your homebrewing efforts. Perhaps best of all is the widespread recognition that comes from winning awards — often quite valuable — in acknowledgment of your brewing prowess and expertise. This list of benefits is a just a glimmer of what homebrewing is like today.

The hobby hasn't always been this way. Modern homebrewing in the United States wasn't even a legal enterprise until 1979. Even after it became legal, homebrew still bore the disparaging mantle of *bathtub booze* and other such pejoratives, a residue of the illicit beer-making days during national prohibition.

Fortunately, we've come full circle. Homebrewers have been rightly credited with being the catalyst of the recent American brewing renaissance. The early homebrew pioneering spirits, longing for a beer more satisfying than the homogenous mass-market brands, were the ones who went on to open the first of the *microbreweries* that are so popular today. And as more of these craft-brewing operations open across the country and throughout the world, they expose more and more people to small-brewery quality and diversity. Inspired by the craft-brewing ethic and enthusiasm, many more people are now interested in brewing beer at home.

Following in footsteps far greater than my own, I began brewing my own beer in 1985. I didn't start homebrewing for lack of good beer, because plenty of good, locally available commercial beers were available. I chose to brew my own beer because I wanted to personally experience the magic of the beer making process. After I started homebrewing, I quickly became hooked and realized only much later that as much as I was consuming the hobby of homebrewing, it was also consuming me.

So I had my own reasons for homebrewing — but why should you start? Because homebrewers tend to develop a love and enjoyment and respect for beer beyond its simple consumption. Homebrewers are ethereally connected to both the brewing past and the brewing future; they're champions of both a medieval art and an advanced science. Plus, the homebrewing community-at-large shares a common sense of purpose — of sharing information and ideas, of promoting education as part of the hobby, and of enriching and enlightening the general public by improving its collective perception of beer.

And despite anything you may have seen or heard or assumed on your own, facial hair isn't a prerequisite to being a good homebrewer. On the other hand, growing wild hair now and again is strongly encouraged among those who brew their own beer at home.

About This Book

I've written this book primarily with brewer wannabes in mind — those who have always stood on the sidelines wondering what it's like to play in the game. But unlike baseball, football, soccer, or any other team game of physical ability, homebrewing is more like a singles card game — one in which you can improve your skill through repetitive play (and at your own pace).

But this book isn't just a primer on the joy of playing Solitaire (if you'll excuse the analogy). This book tells you everything you need to know about this particular deck of cards, how to shuffle the deck, how to deal the cards, how to play various card games at different levels of difficulty, and finally, how to find and associate with others who share your interest.

Unlike other how-to books, *Homebrewing For Dummies*, 2nd Edition is arranged in such a way that you need not read it in order, cover to cover. Using the many cross-references provided within the text enables you to jump around to those sections that are of greatest interest to you. Please notice, however, that certain chapters deal with topics that depend on your having read some previous chapters for basic comprehension. But don't worry; where this sort of thing occurs, I make the point clear.

Whether you've ever made a homebrew — or even tasted one, for that matter — isn't important for you to read and appreciate this book. Even with so many different beers to make and so many different ways to make them, you should

eventually be able to master them all after reading *Homebrewing For Dummies*, 2nd Edition. This book not only provides all the parameters of tried-and-true beer styles but also encourages you, the reader, to go off on your own brewing tangent. Be bold, be daring; invent a beer style all your own — just be ready and willing to share it with others.

Conventions Used in This Book

The following conventions are used throughout the *For Dummies* series to make things consistent and easy to understand:

- ✓ All Web addresses appear in `mono font`.
- ✓ New terms appear in *italic* and are closely followed by an easy-to-understand definition.
- ✓ **Bold** is used to highlight the action parts of numbered steps.

I use many additional conventions throughout this book, and I think I should explain them to you:

- ✓ **All recipes and text assume that the batch size is 5 gallons:** Unless I say otherwise, you can assume that all recipes create a 5-gallon batch of beer. The same goes for any other times that I discuss quantities or aspects of a batch of beer.
- ✓ **The text and recipes use U.S. measurements:** Every weight and liquid measurement is given in standard pounds, gallons, and ounces. See the Cheat Sheet at the front of this book for conversions.
- ✓ **All beer styles and beer-style parameters are based on the American Homebrewers Association Beer Style Guidelines:** This hierarchical listing of major beer-style classifications and substyles (which you can find on the Cheat Sheet at the front of this book) was established by the AHA for recipe formulation and evaluation purposes.

What You're Not to Read

I've written this book to help you achieve your dream of becoming a world-class homebrewer. I made a special effort to include as much information about homebrewing as possible. However, you may consider some of this information nonessential and choose to skip certain parts. Here are some parts you may want to pass over, at least until you've had a chance to read the more important stuff.

- ✓ **Text in sidebars:** The sidebars are the shaded boxes that appear occasionally throughout the book. They share anecdotal information and observations, but aren't necessary reading.
- ✓ **Technical Stuff icons:** This information is geared toward those folks who thrive on tech-heavy details about homebrewing.
- ✓ **Any of the fine print:** None of this hard-to-read information is going to help you brew good beer anyway.

Foolish Assumptions

I wrote this book with some thoughts about you in mind. Here's what I assume about you, my reader:

- ✓ You like beer.
- ✓ You want to brew your own beer at home.
- ✓ You weren't convinced brewing good beer at home was possible.
- ✓ You want to impress your friends and family with your new hobby.
- ✓ You've already brewed your own beer but want to make it even better.
- ✓ You're already a homebrewer, but you're looking for all the latest tips, trends, and recipes available.

How This Book Is Organized

I've organized this book into eight parts and crammed several chapters into each part. Feel free to check out the table of contents to find the subject that interests you most (or, more likely, is giving you the most fits). No matter how you decide to use this book, the following sections give you a general idea of what you find between its yellow and black covers.

Part I: First Things First

When you're ready to begin brewing, you gotta start somewhere. This part gives you the basic homebrewing overview and equipment list so you can get started making your own beer. It also includes the all-important chapter on how to keep your home brewery and equipment clean and sanitized in order to make good beer. After you start brewing and are looking to progress in your hobby, c'mon back to Part I to check out the upgraded equipment lists — you'll be glad you did.

Part II: It's in There: The Nuts and Bolts of Beer

Beer is made with four basic ingredients: barley (malt), hops, yeast, and water. In keeping with this breakdown, I dedicate an entire chapter to each of these gems. Because these ingredients are the very being of beer, I'm sure you'll want to savor every word of these chapters (and every drop of the beer they create). Having said this, however, you'll also find many more ingredients and additives and such that you can use to your advantage when brewing beer at home. That's why I've included an additional two chapters in this part.

Part III: Ready, Set, Brew!

From making your very first kit beer to brewing an entire batch from scratch, the chapters in this part walk you through the various steps necessary at the Beginner, Intermediate, and Advanced levels of homebrewing. And then, of course, you'll need to keep your beer in something until you're ready to drink it, so I've added another couple of chapters to explain options for packaging your beer.

Part IV: Homebrew Recipes

This part is your ticket to paradise. More than 100 recipes at three levels of difficulty are here for you to try and enjoy; many of them are proven award-winners. I also include many beer-style profiles. Bottoms up!

Part V: Alternative Brewing

Sometimes the same-old, same-old doesn't always work for people. That's why I've included some chapters on making alternative beverages by using the equipment you already have. Most of these beverages are about options and personal choice, but at least one chapter deals with making a beverage that addresses important dietary restrictions.

Part VI: Putting Your Brew to the Test

Is your homebrew good? How do you know? Part VI not only helps you to discern quality homebrew on your own but also points you to outside sources of helpful feedback on your beer. Ultimately, this part is about making better beer and about maximizing your brewing and drinking pleasure.

Part VII: The Part of Tens

In the *For Dummies* tradition, the Part of Tens is a small collection of valuable information designed to help answer vexing questions or provide direction to even more helpful information found elsewhere. If you happen to get a chuckle along the way, so much the better.

This book wouldn't be complete without the appendix. I've compiled tons of important homebrewing information for your benefit, and I cross-reference this information often throughout this book. Don't miss it!

Icons Used in This Book

In keeping with the traditional *For Dummies* style, this book uses icons — those little pictures in the margins — to serve as guideposts for various kinds of information. You can use them to pick out information customized to your needs.



Explains technical subjects that are important only if you're really getting into homebrewing (or you're a techno-head). Those who are neither of these can skip these sections altogether.



Flags information that, if not read carefully, can cause you to botch a batch of beer.



Shows pointers, suggestions, and recommendations that can make your homebrewing go more smoothly.



Draws your attention to important information you should remember for future reference. Sometimes it flags material that I've already mentioned elsewhere but that you should read again (for good measure).



Highlights some highly recommended products, services, or techniques. Try 'em — you'll be glad you did!



The "things that make you go 'huh!'" member of the icon family. Tells funny, intriguing, or just plain interesting beer trivia or lore. Excellent material for homebrewing banter with your friends, if you're into that sort of thing.

Where to Go from Here

Now that you have a quick overview of what to expect from this book, you can begin your trek through the world of homebrewing. Go ahead, flip through the book or begin with Chapter 1 — it doesn't matter to me. All I ask is that you have fun with your hobby and never take yourself or your brew too seriously.

Still here? What are you waiting for?

