

**Making Everything Easier!™**

**2nd Edition**

# **Beer**

FOR

# **DUMMIES®**

## **Learn to:**

- Familiarize yourself with various styles of beer from around the world
- Grasp the ingredients and processes that brewers use to make beer
- Buy, serve, and enjoy beer wisely

**Marty Nachel**

*Certified beer judge and author of  
Homebrewing For Dummies*

**with Steve Ettlinger**

*Author and beer enthusiast*

**Foreword by Jim Koch**

*Brewer, Samuel Adams*



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# Beer For Dummies<sup>®</sup>, 2nd Edition

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***Beer For Dummies®*, 2nd Edition**

**by Marty Nachel with Steve  
Ettlinger**

**Foreword by Jim Koch**

**Brewer, Samuel Adams Boston  
Lager**



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# About the Authors

The course of **Marty Nachel's** life took a portentous turn in 1982, when a spontaneous road trip to Toronto led to an even more spontaneous tour of the Molson Brewery. Never before had Marty tasted beer so fresh and so diverse. With that new and wonderful sensory experience, the die was cast. Life had changed for the better.

Marty went on to visit many more breweries — somewhere in the neighborhood of 250 — in North America and Europe. More importantly, he started brewing his own beer at home (1985). Not satisfied with just tasting his own brew, he chose to become a Certified Beer Judge so he could taste others' beer as well (1986).

All the while Marty was brewing beer, judging beer, and touring breweries, he also furthered his career as a freelance writer on these topics. After his first article was published in *All About Beer* magazine (1987), there was no looking back. Marty's articles began appearing in many beer and food publications — in print and online.

By 1995, Marty had scored his first book contract, writing *Beer Across America*, which was based on the newsletters he wrote for the Beer of the Month club of the same name. The following year he authored the first edition of *Beer For Dummies*, followed immediately by *Homebrewing For Dummies*. Due to the ever-growing popularity of homebrewing, the second edition of *Homebrewing For Dummies* was written in 2008.

Never one to let his taste buds sit idle, Marty kept them busy by serving as a beer evaluator at the Beverage Testing Institute in Chicago from 1995 to 1998. That same year, Marty got the call

from Denver — he was invited to judge beer at the Great American Beer Festival and is now a regular there.

For several years now, Marty has been hosting beer tastings and leading beer appreciation classes as well as beer sensory classes for homebrewing groups in the Chicago area.

Always looking for new opportunities to promote good beer, Marty recently launched the Ale-Conner Beer Certification program, which allows beer enthusiasts to prove their knowledge, passion, and appreciation of craft beer. Check out [www.beerexam.com](http://www.beerexam.com).

**Steve Ettlinger** is the book producer/editor/agent/co-writer of more than 40 consumer-oriented books and the author of 7, most of which are food- and drink-related (he produced the best-selling *Wine For Dummies*). His first book, *The Complete Illustrated Guide to Everything Sold in Hardware Stores*, has been in print since 1988. His most recent book is *Twinkie, Deconstructed*. You can find more information on Steve at [www.steveettlinger.com](http://www.steveettlinger.com).

# Dedication

**Marty Nachel:** Dedicating this book to my wife, Patti, is but one miniscule way of acknowledging her endless patience and forbearance as I've rabidly pursued my avocation these past 20-some odd years (some odder than others). For all the times she listened to me babble on about a great beer I tasted or brewery I visited or watched me jet off to another beer festival or beer junket, I owe her so, so much more.

I also want to dedicate this book to my children, Drew and Jill, both now in college. They've visited more breweries in their young lives than most people do in an entire lifetime. Mostly in the course of family vacations, I'd schedule brewery stops in between visits to national parks and theme parks. They patiently endured my mania so I might continue to pursue my love of writing about beer. I hope that someday they'll recognize snippets of their youth in the pages of my books.

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reviewer Clay Robinson of the phenomenal Sun King Brewery in Indianapolis (I'm a fan!).

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Thanks also to the folks who provided permissions to use photos and artwork in this book, including Sarah Warman (on behalf of BrewDog), Eric Olson (PedalPub, LLC), Alastair Macnaught (Cask Marque), Steve Krajczynski and Mali Welch (Kona Brewing Co.), and Paul Virant and Jimmy McFarland (Vie Restaurant). Also, many thanks for the fantastic illustrations created by Liz Kurtzman.

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and all the neighbors, friends, and relatives who ever shared time with me in the pursuit and praise of good beer.

**Steve Ettlinger:** First of all, I'm eternally grateful to Marty Nachel for becoming my personal beer trainer, patiently explaining over and over again the intricate differences between the various beer styles. He taught me all I know about beer (my father taught me to appreciate it). I'm also in awe of Marty's sublime homebrewed beer.

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Above all, I'm grateful to Dylan and Gusty (Chelsea, too) for their support and enthusiasm, especially when it came to extended deadlines and my having to burn so much midnight oil away from home.

Beer may be fun, but it took a lot of work to get here. I won't forget your help, all of you.

## **Publisher's Acknowledgments**

We're proud of this book; please send us your comments at <http://dummies.custhelp.com>. For other comments, please contact our Customer Care Department within the U.S. at 877-762-2974, outside the U.S. at 317-572-3993, or fax 317-572-4002.

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