

The Brewer's Apprentice

*An Insider's Guide to the Art and Craft of Beer Brewing,
Taught by the Masters*

By Greg Koch and Matt Allyn



The Brewer's Apprentice gives readers incomparable behind-the-scenes access to the craft brewing world, along with tutorials on everything from mastering the perfect pour to designing a world-class IPA. This illustrated handbook escorts you through the steps of the brewing process and offers a unique curriculum that supports and enhances your knowledge of brewing basics.

Ideal for both novices and enthusiasts alike, this book is the insider's guide to the history and craft of brewing great beer.



The Brewer's Apprentice includes:

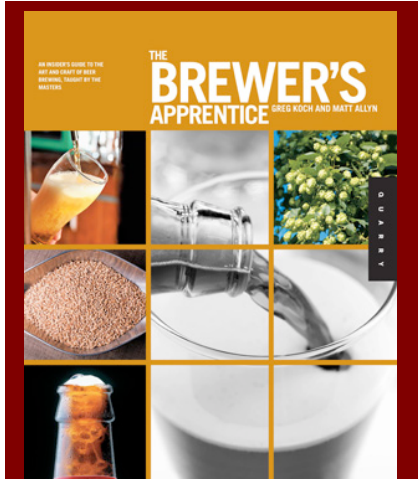
- Interviews with 18 world-class brewers, including:
 - Vinnie Cilurzo, Russian River
 - Sam Calagione, Dogfish Head
 - Ken Grossman, Sierra Nevada
 - James Watt, BrewDog
- How to source the best hops, barley, wheat, and more; farm-to-table and seasonal brewing.
- Setting up your homebrewing workshop to master brewing chemistry 101
- Tinkering with nontraditional ingredients and extreme brews.
- Techniques for brewing mead, sour ales, and cider.

About the Authors

Greg Koch is co-founder and CEO of Stone Brewing Co. in Escondido, California. Since Greg started the company with his partner, Steve Wagner, in 1996, Stone has become one of the fastest-growing and highest-rated breweries in the world.

Matt Allyn is a freelance writer living, drinking, and brewing in Pennsylvania. He's a certified, card-carrying beer judge, and has been homebrewing award-winning beers for six years.

The comprehensive guides in Quarry's Apprentice Series go beyond the "basics" or "101" books by pairing illustrated instructions, techniques, and recipes with extensive expert profiles. These books offer complete curriculum for classic trades that elevate a beginner's skill to expert level, and will keep the skills of more seasoned cooks fresh.



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