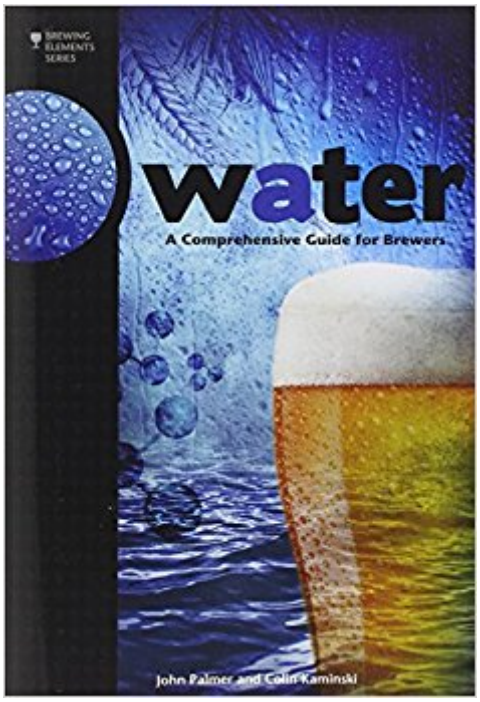
Water: A Comprehensive Guide For Brewers (Brewing Elements)



Synopsis

Water is arguably the most critical and least understood of the foundation elements in brewing beer. Water: A Comprehensive Guide for Brewers, third in Brewers Publicationsâ ™ Brewing Elements series, takes the mystery out of waterâ ™s role in the brewing process. The book leads brewers through the chemistry and treatment of brewing water, from an overview of water sources, to adjusting water for different beer styles, and different brewery processes, to wastewater treatment. The discussions include how to read water reports, understanding flavor contributions, residual alkalinity, malt acidity, and mash pH.

Book Information

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Customer Reviews

"If you don’t get the water right, neither will you succeed with the beer. Water is a precious commodity, from its availability, through its quality, right to its departure down the drain. It demands respect and that is precisely what it receives in this book, which is packed with valuable information, calculations and lines for brewers large and small." -- Charles Bamforth, Professor of Malting & Brewing Sciences, University of California "In addition to extracting nuggets from the literature, the authors have drawn on the knowledge of experienced brewers ... and those who have developed software for doing some of the complex calculations and experiments. With such a breadth of sources, this book will either answer your brewing water questions or have you well on the way to those answers." -- From the Foreword by A J deLange, Water Researcher/Homebrewer "I have

worked with water my entire engineering career and I know the intricacies of typical water treatment and utilisation. Brewing water needs are a unique aspect that have received little research or explanation in the past. This book assembles a wide variety of information focused on the specialised water needs in brewing and makes it accessible to all brewers. The treatment of brewing water can be as simple or complicated as a brewer wants to make it, but any brewer will find things in this book that can make their beer better." -- Martin Brungard, Water Resource Engineer/Homebrewer

John Palmer is the best-selling author of How to Brew, and the co-author of Brewing Classic Styles. He is also the co-host the popular brewing podcast, Brew Strong. John is a metallurgical engineer by trade, and is intrigued by the processes of brewing from an engineerâ ™s point of view, including malting, mashing, water chemistry, lautering, clarity, color, and foam retention. John was born in Midland, MI and currently resides in California.Colin Kaminskiâ ™s brewing career started as the product designer at Beer, Beer and More Beer, designing more than 180 products including the Peltier cooled conical fermentor. Colin has written on a variety of topics including lutherie, holography, solar astronomy and beer. He has been the Master Brewer at Downtown Joeâ ™s Brewery since 2003. Colin resides in California

"Water" is the third book in the Brewing Elements series, after "Yeast" (Zainasheff/White) and "Hops" (Heironymous). This is easily the most technical book of the three. Like the other books, this is targeted at both home brewers and professional brewers, so there are a couple chapters in there that most homebrewers will gloss over (e.g. waste water treatment). However, there is a wealth of information that can help the homebrewer improve the quality of his/her beer.While the book does not shy away from the technical details, it remains fairly readable, even to someone like me who has not thought about chemistry since high school. While many chemical equations are included, they are largely unnecessary (albeit helpful) to understanding the bulk of the material. Where one absolutely must think about techincal details, the authors do a good job of simplifying the computations as they apply to actually making beer.One highlight of the book is that it heavily incorporates the (recent) research of noted homebrewers such as Brungard, deLange, and Troester. I personally have been going mostly off of the writings of these three (on various websites and forums) for my knowledge of brewing water up until now; I am excited to have this information synthesized in one place.The book also includes several examples of how to take a target water profile and modify it to brew a particular style of beer. Along with the general guidelines presented,

the reader should be able to then apply these principles to their own water and beer styles they are brewing. Like the "Yeast" book, I see this becoming one of the brewing books I pull off the shelf most frequently.

Chemistry was never my strong suit, so I found this a bit of a technical challenge and it took me longer than usual to read and understand. Regardless, the beer I've brewed since learning how to manipulate my water profiles has been outstanding and without a doubt better than anything I brewed before reading this book. Get it. Study it. Brew great beer.

This is a great book for home brewers and mid-level professionals without any formal brewing education. You will have to brush up on some chem to get the most of it, but if you have a basic understanding of inorganic, or organic chem, this should be an easy read for you. Basically, most brewers put most of their attention on the grain bill and hop profile, but spend little time focusing on water which makes up the majority of the beer. The compounds in your water have a major and lasting effect on your final product, so understanding what you are working with and how to modify it is quintessential to making a great (not just good) end product. I also like that the book talks about how the impact of cleaning equipment and other brewery processes with different types of water and how to correct the water for each application. The competitive brewer in me wanted to keep this book secret, but the community spirited "true brewer" in me wants everyone who makes beer to do it better. That latter obviously won out since I am suggestion the book. Do yourself a favor and pick it up. It's a steal at the ~$13 price I paid for it.

Water chemistry is incredibly complex--we all know this. Even worse, any reading you do on the internet only helps to confuse you even more. People throw out these city water profiles and take them as the be-all-end-all of water chemistry, and there are myriad calculators that purport to help you out. Half of those profiles are impossible to attain, and the calculators just confuse everything by being overly specific.This book makes it easy to understand, learn, and grasp just what it is that we as brewers should and do care about, and how what we do affects our beer. Palmer extends on his work in How to Brew, and does it really well. Water chemistry is now at least approachable for your average brewer without a background in chemistry. I highly recommend this book to any and all brewers.

Way too technical, I was looking for simple information on how to amend my home brew water not

apply for a job at the local municipal water plant.

Water: A Comprehensive Guide for Brewers (Brewing Elements)Trusted source - very informative.

Excellent shape book! Can’t wait to use it for my studies (going into Fermentation Science at Central Michigan University). Thanks!

i have all four books of the series. malt, yeast, water and hops.i home brew. they offer a great research reference.much of the content is above a home brewer level, it does improve your understanding of the science of brewing.

for Strings - Book 1 (Original Series): Viola (Essential Elements Comprehensive String Method) Essential Elements: A Comprehensive Band Method, Book 2 - Bb Clarinet (Essential Elements Method)