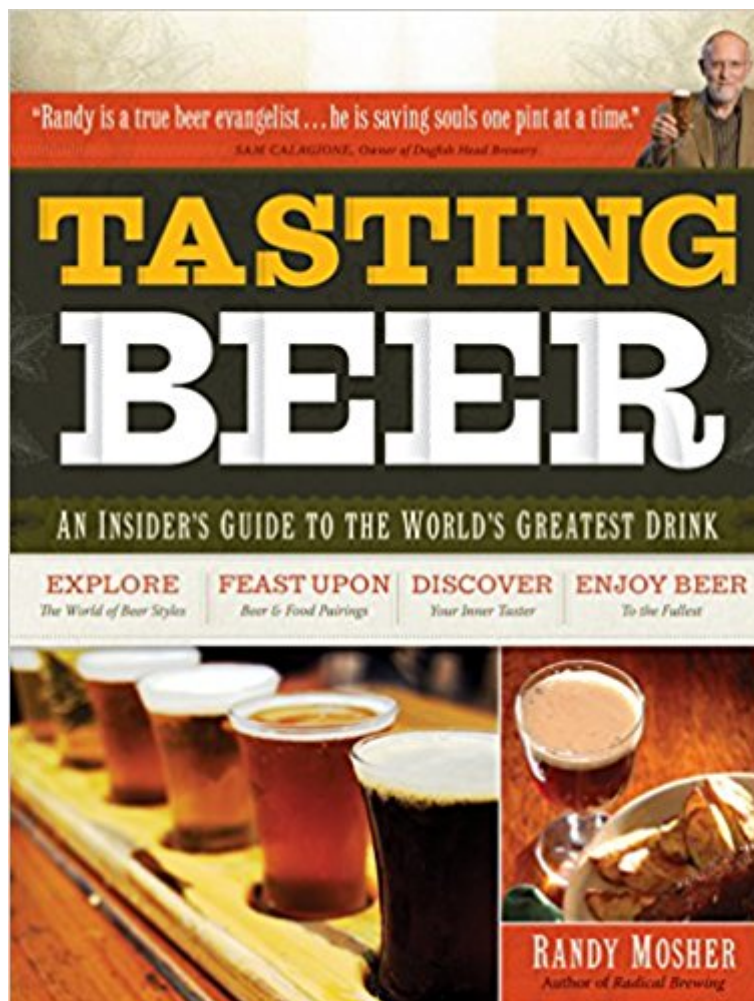




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Tasting Beer: An Insider's Guide To The World's Greatest Drink



Synopsis

Everyone knows how to drink beer, but few know how to really taste it with an understanding of the finer points of brewing, serving, and food pairing. Discover the ingredients and brewing methods that make each variety unique and learn to identify the scents, colors, flavors, and mouthfeel of all the major beer styles. Recommendations for more than 50 types of beer from around the world encourage you to expand your horizons. Uncap the secrets in every bottle of the world's greatest drink!

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Customer Reviews

"A radical passion for brews." —Bob Townsend

The Portable Beer Expert Uncapping the Secrets in Every Bottle Everybody knows how to drink beer, but few know how to really taste it. Tasting Beer is a lively exploration of the culture, chemistry, and creativity that make craft beers so wonderfully complex. Heighten your enjoyment of every glass with an understanding of the finer points of brewing, serving, tasting, and food pairing.

I actually do like this book quite a lot. It is well written, with lots of information. I do love the quotes he brings into the book, and this liven it up quite a lot. While I am not a beer expert, I wonder if the USA is a beer heaven, as he claims. Possibly, yes. The march of tasteless beers due to steady commercialisation is inevitable. Some of the technical aspects went over my head, and this is the

only reason I give it four stars instead of five. All in all, a really enjoyable book

Classic book on the topic. Highly recommend for anyone who is trying to expand their palette. I went into this as a homebrewer who was already well versed in the process and ingredients of making beer, so the first chapter on history of beer and beer making process was redundant but good information if you already didn't know. One of the best things I've gotten out of this book is expanding my tasting vocabulary. Some people say that if you don't have a word for something you can't adequately analyze it and this book is great with fixing that. Words I've heard before but never been able to understand (wtf is "mineral") were fleshed out well and the book features special breakout sections describing the flavors.

Randy Mosher, one of America's foremost beer writers, has written 5 books on brewing and the enjoyment of beer. Tasting Beer is one of the better books written on the enjoyment of beer in a long time. He breezes through the history of beer and what it is and where it came from and then settles down to spend about a third of the book discussing sensory evaluation, the terminology of flavor, and how to evaluate beer. The next two chapters cover how to present beer and pair beer with food. Nearly half the book covers the most important beer styles. The book is well written and attractively illustrated. Anyone who wants to learn more about beer and its appreciation will enjoy this book.

I can't tell you how much of a beer nerd this book made me. It bridged many gaps in knowledge and made me feel over all that I knew what I was talking about. When I started homebrewing it was suggested to me to read "How To Brew" by John Palmer, which is a great book but I feel that when I re-read it after this book it will solidify a lot of the info and I would suggest both to anyone interested in getting in to homebrewing, even though that's not exactly the point of the book.

I really enjoy this book. It is COMPLETE. My only complaint is that I get a little lost reading it. I like and admire beer but I don't brew it. The author's style is very conversational leaning on stream-of-consciousness. I have a little bit of trouble keeping up in that I get a bit bogged down in detail and forget what the main topic was when the chapter began. I definitely suggest highlighting especially if you are using this to study for Cicerone. Still, I think Mr. Mosher is incredibly knowledgeable, it's an excellent and thorough text on everything beer and the reader can feel the author's passion on the subject.

I bought this as a gift and they loved it! Recommended for anyone who loves beer and trying different types/kinds.

Awesome book. Every cicerone site recommends this book for a reason. Well written, easy to read, and very informative. If you are a beer nerd, or want to be, are starting to study for your certified beer server or cicerone this is the starting point. It doesn't read like a text book, it feels like you met someone super cool that knows a ton about beer and got to pick their brain.

This book is full of so much information, I think I'm going to read it twice just so I can absorb it all. It's extremely in-depth and descriptive, you'll go through the history of beer, the chemistry, the varieties in ingredients - all before you're even halfway through the book. At the same time, it's easy to read and isn't dry like a textbook. I sincerely recommend this book to anyone who wants to take their beer knowledge to the next level!

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