

## Experimental Homebrewing Mad Science In The Pursuit Of Great Beer

As the craft beer craze continues to sweep the nation, more and more people are deciding to try their hand at creating their own perfect brew. In *Craft Beer for the Homebrewer*, beer writer and certified cicerone (think sommelier for beer) Michael Agnew merges the passions of consumption and creation into one definitive guidebook, designed for the craft beer lover who also happens to be a homebrew enthusiast. Agnew presents dozens of recipes adapted by craft brewmasters for the homebrewer to make in his or her own kitchen, basement, garage, or patio. Based on the actual production beers of featured microbreweries, these recipes cover the entire range of beer styles--ambers and pales, IPAs, stouts and porters, Irish and Scottish ales, Belgians, and wheats--representing craft breweries from across the United States. Each recipe is accompanied by full-color photography, an ingredient list, instructions for both the mash and extract brewer, and historical and anecdotal notes about the brewery that provided it. Agnew prefaces the book with an introduction to the craft beer industry, briefly discussing the major ingredients and required equipment that homebrewers will encounter inside. With its meticulous selection of delicious beer varieties, *Craft Beer for the Homebrewer* offers a beautifully designed collection of microbrews for the homebrewer on the cutting edge of the craft beer scene.

**Trial. Error. Better Beer.** When most brewers think of an experimental beer, odd creations come to mind. And sure, in this book you can learn how to brew with ingredients like bacon, chanterelle mushrooms, defatted cacao nibs, and peanut butter powder. However, experimental homebrewing is more than that. It's about making good beer--the best beer, in fact. It's about tweaking process, designing solid recipes, and blind evaluations. So put on your goggles, step inside the lab, and learn from two of the craziest scientists around: Drew Beechum and Denny Conn. Get your hands dirty and tackle a money-saving project or try your hand at an off-the-wall technique. Freeze yourself an Eisbeer, make a batch of canned starter wort, fake a cask ale, extract flavors with distillation, or sit down at the microscope and do some yeast cell counting. More than 30 recipes and a full chapter of open-ended experiments will complete your transformation. Before you realize it, you'll be donning a white lab coat and sharing your own delicious results!

A complete guide to using the best ingredients and minimal equipment to create fun and flavorful brews Ancient societies brewed flavorful and healing meads, ales, and wines for millennia using only intuition, storytelling, and knowledge passed down through generations--no fancy, expensive equipment or degrees in chemistry needed. In *Make Mead Like a Viking*, homesteader, fermentation enthusiast, and self-described "Appalachian Yeti Viking" Jereme Zimmerman summons the bryggjemann of the ancient Norse to demonstrate how homebrewing mead--arguably the world's oldest fermented alcoholic beverage--can be not only uncomplicated but fun. Armed with wild-yeast-bearing totem sticks, readers will learn techniques for brewing sweet, semi-sweet, and dry meads, melomels (fruit meads), metheglins (spiced meads), Ethiopian t'ej, flower and herbal meads, braggots, honey beers, country wines, and even Viking grog, opening the Mead Hall doors to further experimentation in fermentation and flavor. In addition, aspiring Vikings will explore: • The importance of local and unpasteurized honey for both flavor and health benefits; • Why modern homebrewing practices, materials, and chemicals work but aren't necessary; • How to grow and harvest herbs and collect wild botanicals for use in healing, nutritious, and magical meads, beers, and wines; • Hops' recent monopoly as a primary brewing ingredient and how to use botanicals other than hops for flavoring and preserving mead, ancient ales, and gruits; • The rituals, mysticism, and communion with nature that were integral components of ancient brewing and can be for modern homebrewers, as well; • Recommendations for starting a mead circle to share your wild meads with other brewers as part of the growing mead-movement subculture; and more! Whether you've been intimidated by modern homebrewing's cost or seeming complexity in the past--and its focus on the use of unnatural chemicals--or are boldly looking to expand your current brewing and fermentation practices, Zimmerman's welcoming style and spirit will usher you into exciting new territory. Grounded in history and mythology, but--like Odin's ever-seeking eye--focusing continually on the future of self-sufficient food culture, *Make Mead Like a Viking* is a practical and entertaining guide for the ages.

"Herbert West--Reanimator" is a story by American horror fiction writer H. P. Lovecraft. The story is the first to mention Lovecraft's fictional Miskatonic University. It is also notable as one of the first depictions of zombies as scientifically reanimated corpses, with animalistic and uncontrollable temperament. The narrator is a doctor who went to medical school with the titular character.

Informing the reader that Herbert West has recently disappeared. The narrator goes on to explain how he met West when they were both young men in medical school, and the narrator became fascinated by West's theories, which postulated that the human body is simply a complex, organic machine, which could be "restarted." West initially tries to prove this hypothesis, but is unsuccessful. West realizes he must experiment on human subjects. The two men spirit away numerous supplies from the medical school and set up shop in an abandoned farmhouse. At first, they pay a group of men to rob graves for them, but none of the experiments are successful. West and the narrator go into grave robbing for themselves. One night, West and the narrator steal a corpse of a construction worker who died just that morning in an accident. They take it back to the farmhouse and inject it with West's solution, but nothing happens. Later an inhuman scream is heard from within the room containing the corpse which forces the two students to instinctively flee into the night. West accidentally tips over a lantern and the farmhouse catches fire. West and the narrator escape. The next day, however, the newspaper reads that a grave in potter's field had been molested violently the night before, as with the claws of a beast.

Shake up your homebrewing routine with the masters. From the mad scientists who brought you *Experimental Homebrewing* comes an all-new type of brewing book. For the first time, drop by the garage - err, we mean brewery - of 25 of today's most talented homebrewers. Pick their brains about ingredients and equipment, learn their techniques, and of course, try their recipes. Among the brewers in this book, you'll find traditionalists and rule-breakers, gear nerds and the science-obsessed. Start a solera with Mike Tonsmeire, talk temperature control with John Palmer, or tweak your pH with Martin Brungard. Featured brewers also include: Fred Bonjour, Amanda Burkemper, Chris Colby, Kent Fletcher, Joe Formanek, Lars Marius Garshol, Jeff Gladish, Gary Glass, Janis Gross, Mary Izett, Annie Johnson, Brandon Jones, Mike Karnowski, Mike "Tasty" McDole, Marshall Schott, Nathan Smith, Curt Stock, Gordon Strong, Roxanne Westendorf, Keith Yager, and two guys named Denny and Drew. Brewers cover their favorite malts, hops, and yeasts, and recipes include a wide variety of styles, from IPAs and stouts to saisons and lagers. Whether you're looking to become the best brewer ever or simply looking for a new recipe to try this weekend, this book is a home run. *Extreme Brewing* is a recipe-driven resource for aspiring home brewers who are interested in recreating these specialty beers at

home, but don't have the time to learn the in-depth science and lore behind home-brewing. As such, all recipes are malt-syrup based (the simplest brewing method) with variations for partial-grain brewing. While recipes are included for classic beer styles -- ales and lagers -- Extreme Brewing has a unique emphasis on hybrid styles that use fruit, vegetables, herbs and spices to create unique flavor combinations. Once their brew is complete, readers can turn to section three, The Rewards of Your Labor, to receive guidance on presentation, including corking, bottle selection and labeling as well as detailed information on food pairings, including recipes for beer infused dishes and fun ideas for themed dinners that allow the reader to share their creations with family and friends.

Fully revised and expanded, How to Brew is the definitive guide to making quality beers at home. Whether you want simple, sure-fire instructions for making your first beer, or you're a seasoned homebrewer working with all-grain batches, this book has something for you. Palmer adeptly covers the full range of brewing possibilities—accurately, clearly and simply. From ingredients and methods to recipes and equipment, this book is loaded with valuable information for any stage brewer.

Brewers often call malt the soul of beer. Fourth in the Brewing Elements series, Malt: A Practical Guide from Field to Brewhouse delves into the intricacies of this key ingredient used in virtually all beers. This book provides a comprehensive overview of malt, with primary focus on barley, from the field through the malting process. With primers on history, agricultural development and physiology of the barley kernel, John Mallett (Bell's Brewery, Inc.) leads us through the enzymatic conversion that takes place during the malting process. A detailed discussion of enzymes, the Maillard reaction, and specialty malts follows. Quality and analysis, malt selection, and storage and handling are explained. This book is of value to all brewers, of all experience levels, who wish to learn more about the role of malt as the backbone of beer.

Since its inception in 1996, Stone Brewing Co. has been the fastest growing brewery in the country—Beer lovers gravitate to its unique line-up which includes favorites such as Stone IPA and Arrogant Bastard Ale. This insider's guide focuses on the history of Stone Brewing Co., and shares homebrew recipes for many of its celebrated beers including Stone Old Guardian Barley Wine, Stone Smoked Porter, and Stone 12th Anniversary Bitter Chocolate Oatmeal Stout. In addition, it features recipes from the Stone Brewing World Bistro & Gardens like Garlic, Cheddar, and Stone Ruination IPA Soup, BBQ Duck Tacos, and the legendary Arrogant Bastard Ale Onion Rings. With its behind-the-scenes look at one of the leaders of the craft beer scene, The Craft of Stone Brewing Co. will captivate and inspire legions of fans nationwide.

Sharing a beer or two with friends after work or play is one of life's many joys. Session beers, whose mild strength invites more than one round, adhere to high quality standards and are dedicated to balance and drinkability above all. Some naturally low-alcohol beer styles were "sessionable" long before that word was coined, but brewers have reinvented traditionally stronger classic beer styles to make them, too, well-suited to casual drinking sessions. Responsible consumption of these high-quality, easy-drinking beers gives beer lovers the freedom to celebrate community and friendship while consuming less alcohol. Such beers can be challenging to brew, but they present many opportunities to showcase skill, flavor, and refreshment. Session Beers explores the history behind some of the world's greatest session beers, past and present. Learn about the brewing processes and ingredients to master recipe development. Explore popular craft session beer recipes from some of the best brewmasters in America, and discover why beer drinkers enjoy exploring and drinking session beers. There's no place like home for brewing beer. In this book, you learn the secrets of the master brewers--and how you can brew your own beer yourself. Beginners and more experienced homebrewers alike will benefit from the expert tips and fresh ideas in this easy-to-follow, step-by-step guide. With this book, you learn how to: Choose among barley, hops, and malts. Master the chemistry of homebrewing. Take the appropriate cleaning and sanitizing steps. Adapt the best recipes to their personal tastes. Enter (and win!) beer competitions. Featuring 100 delicious recipes, this guide is all you need to ferment endless brewing possibilities. Cheers!

Experimentation, mystery, resourcefulness, and above all, fun—these are the hallmarks of brewing beer like a Yeti. Since the craft beer and homebrewing boom of the late twentieth and early twenty-first centuries, beer lovers have enjoyed drinking and brewing a vast array of beer styles. However, most are brewed to accentuate a single ingredient—hops—and few contain the myriad herbs and spices that were standard in beer and gruit recipes from medieval times back to ancient people's discovery that grain could be malted and fermented into beer. Like his first book, Make Mead Like a Viking, Jereme Zimmerman's Brew Beer Like a Yeti returns to ancient practices and ingredients and brings storytelling, mysticism, and folklore back to the brewing process, including a broad range of ales, gruits, bragots, and other styles that have undeservingly taken a backseat to the IPA. Recipes inspired by traditions around the globe include sahti, gotlandsdricka, oak bark and mushroom ale, wassail, pawpaw wheat, chicha de muko, and even Neolithic "stone" beers. More importantly, under the guidance of "the world's only peace-loving, green-living Appalachian Yeti Viking," readers will learn about the many ways to go beyond the pale ale, utilizing alternatives to standard grains, hops, and commercial yeasts to defy the strictures of style and design their own brews.

Brooklyn Brew Shop's Beer Making Book takes brewing out of the basement and into the kitchen. Erica Shea and Stephen Valand show that with a little space, a few tools, and the same ingredients breweries use, you too can make delicious craft beer right on your stovetop. Greenmarket-inspired and seasonally brewed, these 52 recipes include Everyday IPA and Rose Cheeked & Blonde for spring; Grapefruit Honey Ale and S'More Beer for summer; Apple Crisp Ale and Peanut Butter Porter for fall; Chestnut Brown ale and Gingerbread Ale for winter; and even four gluten-free brews. You'll also find tips for growing hops, suggestions for food pairings, and recipes for cooking with beer. Brooklyn Brew Shop's Beer Making Book offers a new approach to artisanal brewing and is a must-own for beer lovers, seasonally minded cooks, and anyone who gets a kick out of saying "I made this!"

From globally heralded beer-brewing authority Randy Mosher comes the ultimate guide to the craft for beginners and advanced brewers alike. Featuring plain-speaking, fun-to-read instructions, more than 150 colorful graphics and illustrations of process and technique, and 100 recipes for classic and popular brews, this handbook covers everything any brewer could ever want, from choosing ingredients and equipment to mashing, bottling, tasting, and serving. Mosher simplifies the complexities, inspiring and teaching today's burgeoning new league of home brewers.

From the enduring global dominance of Guinness to exciting new craft porters to the resurgence of Russian imperial stouts, porters and stouts are among the most popular beer styles today among homebrewers and craft beer drinkers alike. In Brewing Porters and Stouts widely respected beer and brewing writer Terry Foster presents the history and development of these styles as well as the guidance and expertise necessary to successfully homebrew them yourself. The book opens with the history of the styles, including the invention of porter in eighteenth-century England, how stouts were born from porters (stouts were originally bolder and stronger or stout porters), the development in the United Kingdom, and introduction to Ireland and eventually the United States, where they remained popular even as they fell out of favor in Britain and surged in popularity as the craft brewing revolution took hold. Foster then goes on to explore the many sub-styles of porters and stouts, providing commercial examples and showcasing some of the most exciting developments in craft brewing today, before breaking down the ingredients, including the various malts as well as special flavorings—such as vanilla, coffee, chocolate, and even bourbon—and finally the yeasts, hops, and waters that are well suited to brewing these styles. Finally, Foster provides a collection of sixty recipes—up to six for each sub-style—showcasing the variety and range of ingredients explored in the book and providing both extract and all-

grain instructions. Brewing Porters and Stouts belongs in the library of every craft beer drinker or homebrewer. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Yeast: The Practical Guide to Beer Fermentation is a resource for brewers of all experience levels. The authors adeptly cover yeast selection, storage and handling of yeast cultures, how to culture yeast and the art of rinsing/washing yeast cultures. Sections on how to set up a yeast lab, the basics of fermentation science and how it affects your beer, plus step by step procedures, equipment lists and a guide to troubleshooting are included.

The Book That Started the Fermentation Revolution Sandor Ellix Katz, winner of a James Beard Award and New York Times bestselling author, whom Michael Pollan calls the "Johnny Appleseed of Fermentation" returns to the iconic book that started it all, but with a fresh perspective, renewed enthusiasm, and expanded wisdom from his travels around the world. This self-described fermentation revivalist is perhaps best known simply as Sandorkraut, which describes his joyful and demystifying approach to making and eating fermented foods, the health benefits of which have helped launch a nutrition-based food revolution. Since its publication in 2003, and aided by Katz's engaging and fervent workshop presentations, Wild Fermentation has inspired people to turn their kitchens into food labs: fermenting vegetables into sauerkraut, milk into cheese or yogurt, grains into sourdough bread, and much more. In turn, they've traded batches, shared recipes, and joined thousands of others on a journey of creating healthy food for themselves, their families, and their communities. Katz's work earned him the Craig Clairborne lifetime achievement award from the Southern Foodways Alliance, and has been called "one of the unlikely rock stars of the American food scene" by The New York Times. This updated and revised edition, now with full color photos throughout, is sure to introduce a whole new generation to the flavors and health benefits of fermented foods. It features many brand-new recipes--including Strawberry Kvass, African Sorghum Beer, and Infinite Buckwheat Bread--and updates and refines original recipes reflecting the author's ever-deepening knowledge of global food traditions that has influenced four-star chefs and home cooks alike. For Katz, his gateway to fermentation was sauerkraut. So open this book to find yours, and start a little food revolution right in your own kitchen. Praise for Sandor Ellix Katz and his books: "The Art of Fermentation is an extraordinary book, and an impressive work of passion and scholarship."--Deborah Madison, author of Local Flavors "Sandor Katz has proven himself to be the king of fermentation."--Sally Fallon Morell, President, The Weston A. Price Foundation "Sandor Katz has already awakened more people to the diversity and deliciousness of fermented foods than any other single person has over the last century."--Gary Paul Nabhan, author of Growing Food in a Hotter, Drier Land "The fermenting bible." -- Newsweek "In a country almost clinically obsessed with sterilization Katz reminds us of the forgotten benefits of living in harmony with our microbial relatives." -- Grist

Ancient brewing traditions and techniques have been passed generation to generation on farms throughout remote areas of northern Europe. With these traditions facing near extinction, author Lars Marius Garshol set out to explore and document the lost art of brewing using traditional local methods. Equal parts history, cultural anthropology, social science, and travelogue, this book describes brewing and fermentation techniques that are vastly different from modern craft brewing and preserves them for posterity and exploration. Learn about uncovering an unusual strain of yeast, called kveik, which can ferment a batch to completion in just 36 hours. Discover how to make keptinis by baking the mash in the oven. Explore using juniper boughs for various stages of the brewing process. Test your own hand by brewing recipes gleaned from years of travel and research in the farmlands of northern Europe. Meet the brewers and delve into the ingredients that have kept these traditional methods alive. Discover the regional and stylistic differences between farmhouse brewers today and throughout history.

The man behind Mikkeller brewery offers his guide to the best beers. Discover how he got started in the business, and learn about the ever-growing Nordic beer revolution with its fascinating origins. Then find out everything you have ever wanted to know about this highly versatile drink with an in-depth look at various beer types and the intrinsic differences between them. Drawing on his years of experimenting with tastes, textures and techniques in the art of beer brewing, Mikkel offers you his own extraordinary insights into the processes behind your favourite beers. Starting with the basics, discover how to make beer at home with easy-to-follow recipes that cover many of the sought-after brews that Mikkeller and his friends have become known for. In addition to this, learn about how to taste beer and understand its flavours. With a chapter dedicated to food, Mikkel offers an alternative to wine with meals and teaches us which beers work best with what foods, as well as providing us with a few tasty recipes of his own.

Making your own soda is easy, inexpensive, and fun. Best of all, you can control the sweetness level and ingredients to create a drink that suits your individual taste. In this guide to all things fizzy, Andrew Schloss presents a handful of simple techniques and recipes that will have you recreating your favorite commercial soft drinks and experimenting with new flavor combinations. Try your hand at Pomegranate Punch, Sparkling Espresso Jolt, Slightly Salty Caramel Seltzer, and more as you explore the endless bubbly possibilities.

The next frontier in fermenting and home brewing is vinegar: the essential ingredient for enhancing your home cooking. Just about everyone has at least one bottle of vinegar in the pantry, but not many realize how much better the homemade kind tastes—the flavor is incomparable. And it's easy make; all you need is a bottle of your favorite alcoholic beverage, a starter (or mother of vinegar), and a few weeks of hands-off time. Vinegar Revival shows you how to use homemade or store-bought vinegar--made from apple cider, beer, wine, fruit scraps, herbs, and more--to great effect with more than 50 recipes. Here are drinks and cocktails (Strawberry Rhubarb Shrub, Switchel, and Mint Vinegar Julep), pickles (Cured Grapes and Pickled Whole Garlic), sauces and vinaigrettes (Roasted Hot Sauce and Miso-Ginger Dressing), mains and sides (Saucy Piquant Pork Chops and Roasted Red Cabbage), and dessert (Vinegar Pie and Balsamic Ice Cream). Whether you want to experiment with home brewing or just add a little zing to your meals, Vinegar Revival demystifies the process of making and tasting vinegar. Learn to brew the best possible beer with less work and more fun! Simple Homebrewing simplifies the complicated steps for making beer and returns brewing to its fundamentals. Explore easy techniques for managing the four main ingredients of water, malted barley, hops, and yeast (along with a few odd co-stars) to become beer. Pick up tips and tricks for a range of brewing challenges like making water adjustments, working with adjunct ingredients, and brewing wild beers. Drew Beechum and Denny Conn will guide you from extract brewing to all-grain batches, explain recipe design and small-batch brewing, and even share ideas on how to make technology work for you. Simple Homebrewing helps you develop a simple, thoughtful process to make homebrewing more accessible and enjoyable. Even experienced homebrewers can learn from this dynamic duo, as Simple Homebrewing features expert advice for brewers of all levels.

Everything needed to brew beer right the first time. Presented in a light-hearted style without frivolous interruptions, this authoritative text introduces brewing in a easy step-by-step review.

Based on the blockbuster podcast where the McElroy brothers and their dad play a tabletop RPG and illustrated by cartooning powerhouse Carey Pietsch, The Adventure Zone: The Crystal Kingdom takes this #1 New York Times bestselling series to haunting new heights. A desperate call for help interrupts holiday celebrations at the Bureau of Balance, and sends Taako, Magnus and Merle on a high-stakes mission to find and Reclaim a fourth deadly relic: a powerful transmutation stone, hidden somewhere in the depths of a floating arcane

laboratory that's home to the Doctors Maureen and Lucas Miller. An unknown menace has seized control of the stone, and is using it to transform the lab into a virulent pink crystal that spreads to everything it touches. It's only a matter of time before this sparkling disaster crash-lands, but in order to find the stone and save the whole planet from being King Midased, our heroes will have to fight their way through a gauntlet of rowdy robots and crystal golems, decide whether they can trust the evasive Lucas Miller, and solve the mystery of what—or who—has put them all in peril, before there's no world left to save.

Easy to brew, easy to customize, and enormously delicious! Looking for a crisp, clean, and scrumptious alternative to beer? On a gluten-free diet or allergic to the grains used in brewing beer? Want to experience the pride that comes when your friends crack open one of your bottles and exclaim, "You made this?" Then welcome to the world of hard cider. Suddenly it's everywhere--it's on the menu in pubs and restaurants, and there's a dizzying array of ciders available in stores. And some cider lovers, just like craft beer drinkers, are looking for ways to create their own brew. The Everything Hard Cider Book takes you step by step into the fermentation and bottling process, with tips on finding the proper equipment, sourcing ingredients, varying flavors, and creating unique packaging. You'll also find advice on advanced techniques, like evaluating the finished product, varying recipes for your own taste, and even growing fruit for cider. And with thirty-five essential and adaptable recipes for apple and other fruit ciders, you'll find everything you need to make your own distinctive and delicious beverages. From an award-winning journalist and beer expert, a thoughtful and witty guide to understanding and enjoying beer Right here, right now is the best time in the history of mankind to be a beer drinker. America now has more breweries than at any time since prohibition, and globally, beer culture is thriving and constantly innovating. Drinkers can order beer brewed with local yeast or infused with moon dust. However, beer drinkers are also faced with uneven quality and misinformation about flavors. And the industry itself is suffering from growing pains, beset by problems such as unequal access to taps, skewed pricing, and sexism. Drawing on history, economics, and interviews with industry insiders, John Holl provides a complete guide to beer today, allowing readers to think critically about the best beverage in the world. Full of entertaining anecdotes and surprising opinions, Drink Beer, Think Beer is a must-read for beer lovers, from casual enthusiasts to die-hard hop heads.

Packed with recipes, expert advice, step-by-step photos, and more, this official guide from Brew Your Own is a necessity for anyone who's into homebrew. For more than two decades, America's homebrewers have turned to Brew Your Own magazine for the best information on making incredible beer at home. From well-tested recipes to expert advice, Brew Your Own sets the standard for quality. Now, for the first time, the magazine's best homebrew guides, recipes, troubleshooting, and tips are brought together in one book. The Brew Your Own Big Book of Homebrewing is the ultimate all-in-one homebrew book. It's a first-time homebrewer's best friend, explaining the entire brewing process from start to finish with step-by-step photography. Yet it has plenty for the experienced homebrewer as well, including: - Fully-illustrated guides for making the jump to all-grain brewing and for setting up your first kegg system - More than 50 sought-after recipes to craft your favorite breweries' beers - A deep dive on brewing ingredients - The most useful troubleshooting features and tips from the pros from two decades of the magazine Whether you're looking to get into brewing, up your game, or find inspiration for your next brew day, this book has what you need.

Most people don't believe in monsters, but you know the truth. They're real, and it's your task to bring them down. This revised edition of Monster of the Week brings that adventure to life. Monster of the Week is a standalone action-horror RPG for 3-5 people. Hunt high school beasties a la Buffy the Vampire Slayer, travel the country to bring down unnatural creatures like the Winchester brothers of Supernatural, or head up the government investigation like Mulder and Scully. This book contains everything you need to tackle Bigfoot, collar a chupacabra, and drive away demons. In this revised edition, you'll find:

Beer is a beverage with more than 8000 years of history, and the process of brewing has not changed much over the centuries. However, important technical advances have allowed us to produce beer in a more sophisticated and efficient way. The proliferation of specialty hop varieties has been behind the popularity of craft beers seen in the past few years around the world. Craft brewers interpret historic beer with unique styles. Craft beers are undergoing an unprecedented period of growth, and more than 150 beer styles are currently recognized. A sustainable lifestyle starts in the kitchen with these use-what-you-have, spend-less-money recipes and tips, from the friendly voice behind @ZeroWasteChef. In her decade of living with as little plastic, food waste, and stuff as possible, Anne-Marie Bonneau, who blogs under the moniker Zero-Waste Chef, has learned that "zero-waste" is above all an intention, not a hard-and-fast rule. Because, while one person eliminating all their waste is great, if thousands of people do 20 percent better it will have a much bigger impact on the planet. The good news is you likely already have all the tools you need to begin to create your own change at home, especially in the kitchen. In her debut book, Bonneau gives readers the facts to motivate them to do better, the simple (and usually free) fixes to ease them into wasting less--you can, for example, banish plastic wrap by simply inverting a plate over your leftovers--and, finally, the recipes and strategies to turn them into more sustainable, money-saving cooks. Rescue a loaf from the landfill by making Mexican Hot Chocolate Bread Pudding, or revive some sad greens to make a pesto. Save five bucks (and the plastic tub) at the supermarket with Yes Whey, You Can Make Ricotta Cheese, then use the cheese in a galette and the leftover whey to make sourdough tortillas. With 75 vegan and vegetarian recipes for cooking with scraps, creating fermented staples, and using up all your groceries before they become waste--including end-of-recipe tips on what to do with your ingredients next--Bonneau lays out an attainable vision of a zero-waste kitchen.

Experimental Homebrewing Mad Science in the Pursuit of Great Beer Voyageur Press

Mead is the fastest growing craft beverage in the US, and until now, there hasn't been a large collection of proven recipes available. Rob Ratliff kicks off what will be multiple recipe books with this collection of mead recipes from every BJCP style, giving detailed ingredients and instructions to allow mead makers to create amazing meads.

The lives of scientist Alan Turing and author William Burroughs are turned upside down in this off-the-wall sci-fi caper from Rudy Rucker. What if Alan Turing, founder of the modern computer age, faked his suicide to escape assassination by the secret service? What if he then became the lover of Beat author William Burroughs? And what if they then mutated into giant shapeshifting slugs, fled the FBI agents tracking them, raised Burroughs's wife—killed in a tragic drunken mishap—from the dead, and, finally, tweaked the H-bombs of Los Alamos to use them for a very different purpose? Turing & Burroughs is a wild beatnik adventure: compulsively readable, hysterically funny, with insane warps and twists—and a bad attitude throughout.

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 Publications' Brewing Elements series, takes the mystery out of water'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.

One of the most exciting and dynamic segments of today's craft brewing scene, American-brewed sour beers are designed intentionally to be tart and may be inoculated with souring bacteria, fermented with wild yeast or fruit, aged in barrels or blended with younger beer. Craft brewers and homebrewers have adapted traditional European techniques to create some of the world's most distinctive and experimental styles. This book details the wide array of processes and ingredients in American sour beer production, with actionable advice for each stage of the process. Inspiration, education and practical applications for brewers of all levels are provided by some of the country's best known sour beer brewers.

A look at the rebellious thinkers who are challenging old ideas with their insights into the ways countless elements of complex systems interact to produce spontaneous order out of confusion

All the science in *Breaking Bad*—from explosive experiments to acid-based evidence destruction—explained and analyzed for authenticity. *Breaking Bad*'s (anti)hero Walter White (played by Emmy-winner Bryan Cranston) is a scientist, a high school chemistry teacher who displays a plaque that recognizes his “contributions to research awarded the Nobel Prize.” During the course of five seasons, Walt practices a lot of ad hoc chemistry—from experiments that explode to acid-based evidence destruction to an amazing repertoire of methodologies for illicit meth making. But how much of Walt's science is actually scientific? In *The Science of “Breaking Bad,”* Dave Trumbore and Donna Nelson explain, analyze, and evaluate the show's portrayal of science, from the pilot's opening credits to the final moments of the series finale. The intent is not, of course, to provide a how-to manual for wannabe meth moguls but to decode the show's most head-turning, jaw-dropping moments. Trumbore, a science and entertainment writer, and Nelson, a professor of chemistry and *Breaking Bad*'s science advisor, are the perfect scientific tour guides. Trumbore and Nelson cover the show's portrayal of chemistry, biology, physics, and subdivisions of each area including toxicology and electromagnetism. They explain, among other things, Walt's DIY battery making; the dangers of Mylar balloons; the feasibility of using hydrofluoric acid to dissolve bodies; and the chemistry of methamphetamine itself. Nelson adds interesting behind-the-scenes anecdotes and describes her work with the show's creator and writers. Marius Stan, who played Bogdan on the show (and who is a PhD scientist himself) contributes a foreword. This is a book for every science buff who appreciated the show's scientific moments and every diehard *Breaking Bad* fan who wondered just how smart Walt really was.

*Brewing Better Beer* is a comprehensive look at technical, practical and creative homebrewing advice from Gordon Strong, three-time winner of the coveted National Homebrew Competition Ninkasi Award. Discover techniques, philosophy, recipes and tips that will help you take your homebrew to the next level.

A history of the rise and fall of Sloanist mass production, and a survey of the new economy emerging from the ruins: networked local manufacturing, garage industry, household microenterprises and resilient local economies.

Award-winning brewer Jamil Zainasheff teams up with homebrewing expert John J. Palmer to share award-winning recipes for each of the 80-plus competition styles. Using extract-based recipes for most categories, the duo gives sure-footed guidance to brewers interested in reproducing classic beer styles for their own enjoyment or to enter into competitions.

Author Ray Daniels provides the brewing formulas, tables, and information to take your brewing to the next level in this detailed technical manual.

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