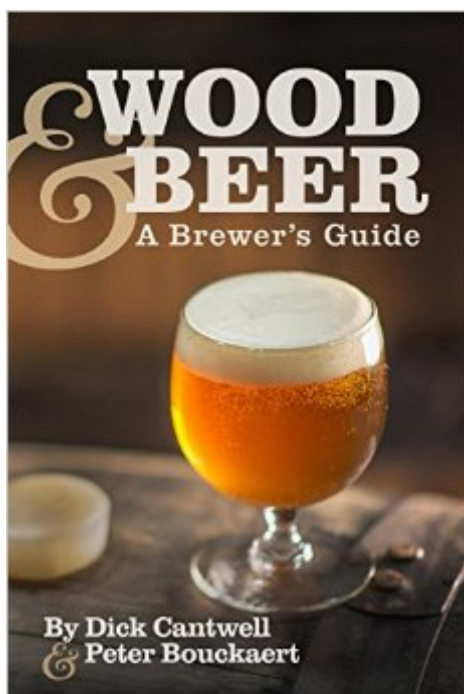


The book was found

Wood & Beer: A Brewer's Guide



Synopsis

The use of wooden vessels for storage, transportation, fermentation, or aging of beer is deeply rooted in history. Today's talented brewers are innovating, experimenting, and enthusiastically embracing the seemingly mystical complexity of flavors and aromas derived from wood. From the souring effects of microbes that take up residence in the wood to the wood character drawn from barrels or foeders, this book covers not only the history, physiology, microbiology, and flavor contributions of wood, but also the maintenance of wooden vessels. Explore the many influences of wood as a vehicle for contributing tremendous complexity to beers fermented and aged within it. Wood & Beer: A Brewer's Guide is as much about wood as it is about beer, and the mysteries that arise when the two come together.

Book Information

Paperback: 400 pages

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Average Customer Review: 4.0 out of 5 stars [See all reviews](#) (14 customer reviews)

Best Sellers Rank: #19,581 in Books (See Top 100 in Books) #20 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Beer](#) #31 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits](#) #32 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making](#)

Customer Reviews

First of all this book is not 400 pages as per the listing but is only 228 pages including the index. The book itself has lots of background information on using wooden barrels but is light on practical uses for the home brewer. An OK read but lacking on what I am really looking for.

Not what I was expecting or hoping for, had hoped this would be a handy how to guide for the use of homebrewing and aging beer in a wooden barrels. Unfortunately it seems to be very heavy on background and technical information about barrels and beer but very light on practical hands-on information such as cleaning the barrel after you have aged a batch of beer in it or prepping a barrel

for the next batch of beer. It would also benefit from more illustrations particularly in color.

Very comprehensive, but spends a lot of time on barrel-making and barrel repair. Great if you aspire to be a cooper, which I don't. I just want to know how to keep my barrels clean and bacteria-free, and how to optimize the flavor of the beers in the barrels. That information is contained in the book. I honestly think the author included all the rest at the editor's request because nobody would pay so much for a thin book which just dealt with what most of us want to know.

Some good parts, mainly a lot of words that don't always get to the meat of proper barrel aging of beer. Mostly a compilation of how some brewers do things, never coming to solid conclusions of recommended best practices through those experiences.

When I purchased this book I was looking for information on both barrel aging of beer and barrel maintenance that would be useful to both professional brewers and homebrewers, and this book met both of those expectations. I would consider this book a valuable resource for any brewer planning on using wooden barrels for fermentation and/or aging of beer. A must have for the libraries of all professional brewers and beer judges.

Amazing book. Very detailed, lots of information. You can see that a lot of research went into it.

A very comprehensive book with both detailed background information on all-things barrel-aging and cooperage. This is a great read for an aspiring pro brewer and anyone considering aging beer or barrels. I only hold back the final star as some of the descriptions of how to clean and properly fix damaged barrels would be well-served with images or drawings. Without a barrel sitting in front of you or color pictures (most are not of high quality) it's tough to fully understand what the author is describing. Definitely looking forward to subsequent editions and cheers to Dick Cantwell for another authoritative read!

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