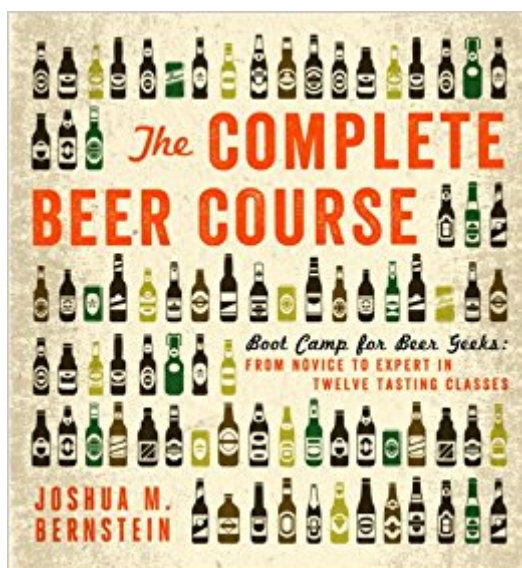


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The Complete Beer Course: Boot Camp For Beer Geeks: From Novice To Expert In Twelve Tasting Classes



Synopsis

It's a great time to be a beer drinker, but also the most confusing, thanks to the dizzying array of available draft beers. Expert Joshua M. Bernstein comes to the rescue with *The Complete Beer Course*, demystifying brews and breaking down the elements that make beer's flavor spin into distinctively different and delicious directions. Structured around a series of easy-to-follow classes, his course hops from lagers and pilsners to hazy wheat beers, Belgian-style abbey and Trappist ales, aromatic pale ales and bitter IPAs, roasty stouts, barrel-aged brews, belly-warming barley wines, and mouth-puckering sour ales. There is even a class on international beer styles and another on pairing beer with food and starting your own beer cellar. Through suggested, targeted tastings, you'll learn when to drink down-and when to dump those beers down a drain.

Book Information

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Customer Reviews

"Bernstein has written a book that will take the reader from 'beer novice' to 'intrepid and informed explorer' in no time flat."--Garrett Oliver, Brooklyn Brewery brewmaster and editor-in-chief of *The Oxford Companion to Beer* "The Complete Beer Course belongs in the library of every beer lover, home brewer and professional brewer."--Jim Koch, founder, the Boston Beer Company "Figuring out which beers you want to spend the most time with just got easier with Bernstein's romp through beer history, styles and thirst-provoking stories."--Charlie Papazian, author of *The Complete Joy of Homebrewing* "It might be the best craft-beer book of 2013. But it is also, more important, both the product of a beer-centric age and a solution to its challenges--and, if we're lucky, an indication that beer writing is evolving to suit the needs of

a broader audience." •Washington Post• ". . . covers a variety of beer-related topics, including a nice breakdown on specific hops, terms glossary, a list of brew weeks by state and more. •Cleveland Plain Dealer• "Structured as a 12-part course spanning the world of beers, this tome is terrifically comprehensive. Brooklyn-based beer expert and journalist Bernstein (brewed awakening: behind the beers and brewers leading the world's craft brewing revolution) shares his immense appreciation for a remarkable variety of beers. The result is appealingly chatty writing that, while definitely reading as a progression through what the author calls a 'boot camp,' is also encyclopedic in nature. Readers may be familiar with common styles such as ales and lagers but are likely to emerge keen to seek out less well-known tipples such as milk stout or gose (a salty, German style). The chapters are balanced between a focus on more typical representations of styles and niche varieties, and Bernstein suggests many favorites for the reader to taste while reading. Spotlights on particular breweries and beers and lavish illustrations make this book as enjoyable to flip through randomly as to read from start to finish. Verdict a wide-ranging volume that is sure to appeal to beer enthusiasts and casual consumers alike. Highly recommended for public libraries and collections with a focus on food and beverages."

•Library Journal (STARRED REVIEW)

Go on a fun, flavorful tour through the world of craft brews with one of the most unique and fascinating voices in beer today. In this thoroughly up-to-date, comprehensive, and utterly witty beer course (the only one currently available in print), Joshua M. Bernstein demystifies beer by "elementally breaking down the grains, yeast, hops, and techniques that cause beer's flavor to spin into thousands of distinctively delicious directions." Not only has the work of Bernstein, a highly acclaimed beer expert, appeared in publications such as the New York Times and Imbibe, but he also leads a New York City tour of homebrewers' apartments and lofts as well as lectures around America. Now he has created this complete course for anyone who wants to choose from and enjoy the vast array of singular brews available today. After giving you the tools to taste, smell, and evaluate beers, Bernstein takes you through a series of easy-to-understand classes that will have you hopping from lagers and pilsners to hazy wheat beers, Belgian-style abbey and Trappist ales, aromatic pale ales and bitter IPAs, roasty stouts, barrel-aged brews, belly-warming barley wines, and mouth-puckering sour ales. A sequence of suggested, targeted tastings will help you distinguish appropriate flavors and those that "signify that you should dump those beers down a drain." Features on the world's most visionary breweries, a glossary of terms, a

chapter on pairing beer with food and starting your own beer cellar, an informative chart on hops, and a calendar of craft beer weeks complete the course.

“Years of experience and sampling have given me the confidence to pass on certain beers, and seek out others as rabidly as my dog does a chicken bone,” writes Bernstein. “The key is being armed with the necessary knowledge. That means learning the ropes, loosening your lips, and trying one beer after another, and another. Something tells me you’ll like taking The Complete Beer Course, where earning extra credit has never been so much fun.”

Not just a big coffee table book, smart, witty and thoroughly engaging approach. Wonderful gift idea for any level of beer enthusiast in your life.

I read Joshua’s other book, *Brewed Awakening*, and so recently recommended this book to me. This is a hefty hardcover and the magazine-style layout is eye-catching -- there’s a mix of candid photos, behind-the-scenes peeks, and product images, which are really well done. His writing style is casual yet informative, as if you were chatting with a beer-savvy friend. The book is essentially laid out in classes, which explore different styles of beers such as lagers, wheat beers, Belgians, IPAs, and sours. The chapters examine the brewing aspects for each beer style, historical background, sub-classes of beer, and facts, facts, facts. I love history, so it’s nice to get a thorough explanation of the origins of the Bavarian Purity Law and also of obscure beer styles. There are tasting recommendations for each sub-class of beer. However, living in the Midwest, a lot of the particular beers listed are not available to me here. The author was kind enough to provide alternate recommendations for just that reason. The final chapter goes into cellaring beer and pairing beer with food (before this, my alcohol-pairing knowledge was pretty much limited to pairing white wine with fish and IPAs with spicy dishes). There are some solid guidelines to follow here, and I’m excited to try some out with friends. As with his previous book, this intriguing tome will help guide me in my travels, so that I’ll know where to go and what to try. I can’t wait to check out some of the gastropubs he mentions! I am definitely happy with this book and it will be on my coffee table for the foreseeable future.

Product description: Some pages were bent/folded. The book’s cover corners looked a bit smooshed. This was a gift, and I wanted to give a new-looking book. Content-wise, this is an awesome book for beer lovers! Overall, though, the book was well-received & liked!

This is an informative and entertaining book. I really love it.

Very insightful.

This was a gift for my uncle and he really enjoyed it.

It's a good book with plenty of work put into it...but at the end of the day it really feels like a book that copied and pasted descriptions from the back of the beer labels that it reviews.

I really liked this book! I never knew there was so much to know about beer. There was a lot of detail about different beer styles, including how they are created, as well as describing specific examples of the style. There was also basic information about how beer is brewed, and the various ingredients used. There was a large section describing the different types of hops. The only improvement I can think of is including samples!

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