

HISTORICAL BREWING TECHNIQUES : THE LOST ART OF FARMHOUSE BREWING Free

Mid Atlantic Brew News - December 2020/January 2021. Lars Marius Garshol. Brewers Publications Presents: Historical Brewing Techniques: The Lost Art of Farmhouse Brewing.



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Lars Marius Garshol
400 pages
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Brewers Publications
9781938469558
English
Boulder, CO, United States

Historical Brewing Techniques: The Lost Art of Farmhouse Brewing – Brewers Publications

Lars provides a wealth of technical and historical knowledge to his readers in **Historical Brewing Techniques**. This book is a must read for anyone passionate about the histories and techniques of true farmhouse beer making. Lars Garshol is one who gets it, and he shares his wealth of knowledge in this book. Compelling read for brewers and beer aficionados alike. Until six or seven years ago, the borders of European brewing were tidy, well-understood, and well-documented—or so we English-speakers thought. We also learn about brewing rituals and are introduced to the wide assortment of drinking vessels, ranging from beautifully carved drinking bowls to two-handed mugs to trick mugs used to make fun of uninitiated newcomers.

As part of this joyride, Garshol includes a prodigious number of step-by-step photos to illuminate the processes and the most basic equipment. For hundreds of years, in some cases, these farmers and their ancestors have been brewing with what they grow, passing recipes and skills down from one generation to another. They use wood fires or brick ovens as their main source of heat; they malt and dry their own grains; and they use homemade millstones for grinding. A few have copper pots, but their equipment is mostly wooden and sometimes needs to be soaked to become watertight again between brewing sessions. Brewers traditionally hold an oppskake, a communal drinking party, at the end of the fermentation as the beers are about to be transferred for storage. Quantity must be a positive whole number. [Description](#) [Contents](#) [Details](#)

Ancient brewing traditions and techniques have been passed generation to generation on farms throughout remote areas of northern Europe.

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Product Detail - Historical Brewing Techniques: The Lost Art of Farmhouse...

This book tries to change that by explaining farmhouse brewing techniques. Because these will seem strange, even crazy, to modern drinkers, the book also describes the culture of farmhouse ale, and why these beers are the way they are. If you want to know more about kveik, raw ale, oven-based brewing, boiling the mash, fermenting in the mash, traditional brewing herbs, keeping your own yeast, or making farmhouse malts, then this is the book for you.

Talk about killer research Truly impressive. You can order a signed copy by sending me an email. The book costs NOK plus shipping. 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. [Get A Copy](#). Paperback , pages. [More Details](#) [Other Editions](#) [1. Friend Reviews](#). To see what your friends thought of this book, please sign up. To ask other readers questions about **Historical Brewing Techniques** , please sign up. Be the first to ask a question about **Historical Brewing Techniques**. [Lists with This Book](#). This book is not yet featured on Listopia.

[Add this book to your favorite list »](#). [Community Reviews](#). Showing Average rating 4. [Rating details](#). [More filters](#). Sort order. Apr 15, Alicia Bayer rated it it was amazing. It is absolutely packed with the history of

brewing in Eastern European countries especially, with loads of photographs and information. Garshol goes into great detail about ingredients, safety, regional differences, you name it. He provides lots of recipes with traditional ingredients and the classic ways of brewing them. This is definitely for the hard core enthusiast. I love to do home brewing but I am more a country wine brewer. For those who want to take their craft beer brewing to a whole other level and discover some really fascinating stuff along the way, this will be an invaluable tool. I read a temporary digital ARC of this book for the purpose of review. Apr 08, Janet rated it really liked it Shelves: zzrev-wir , cfa , zzzzzzzz-rev-bks. I requested and received a temporary digital Advance Reader Copy of this book from NetGalley, the publisher and the author in exchange for an honest review.

This is a fascinating read - I live down the street from one of North America's biggest breweries and in a city with many craft-brewers: I will only drink the beer from the craft breweries. I am Canadian so a bit of a beer snob! This book is full of history and things I had never heard about before in regards to brewing. Will I ever brew my own beer? Never say never as this book utterly fascinated me with all its techniques and methods. A great father's day gift or mother's day, depending upon your mother! Get a real job, people! Jun 04, Andreas van Rooyen rated it it was amazing. This was probably one of the best brewing books I've read yet.

Throughout the book it is clear that Garshol spent a lot of time in research and effort in the book. The book is a fantastic companion to his Larsblog. If you haven't read the blog do yourself a favour and do so. Even if you are not interested in farmhouse ales, the book is worth reading as it leads one to a greater appreciation of the history of beer. One of the things I really liked about the book is that it dealt not with the theory This was probably one of the best brewing books I've read yet.

One of the things I really liked about the book is that it dealt not with the theory of brewing, but with living brewers, brewing in styles that most had thought to the world. Apr 28, Kristin rated it it was amazing Shelves: arc-s-and-similar , cookbooks. This is an extensive book and a perfect fit for those who do homebrewing. It's packed with history, brewing techniques, beer as part farm life, recipes and so on. As the author is Norwegian, he naturally focuses on Norway and Eastern- European history and such, but that made it even more fascinating. If one is a home brewer and into making your own beer, I would highly recommend this book. Apr 20, John Lomnicki, rated it it was amazing. Surprising interesting book that included more than straight beer information. Interviews, commentary on local customs, maps pictures, diagrams, analysis, theories, research, extensive history in a comprehensive readable volume. Great read. I could not put it down.

Garshol has brought awareness to the amazing family of kveik yeasts through his blog. In his book he shares his experiences as he joins farmers making stone beer, raw ale, boiled ale, kvass, oven beers and flour-based beers, among other brews. Garshol discusses multiple herbs and brewing adjuncts still being used to this day, such as potatoes, bran, carrots and peas. Many of these ingredients appear in the almost 60 pages of recipes with copious brewing notes to help test your own hand at these unique styles. We also learn about brewing rituals and are introduced to the wide assortment of drinking vessels, ranging from beautifully carved drinking bowls to two-handed mugs to trick mugs used to make fun of uninitiated newcomers.

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As part of this joyride, Garshol includes a prodigious number of step-by-step photos to illuminate the processes and the most basic equipment. For hundreds of years, in some cases, these farmers and their ancestors have been brewing with what they grow, passing recipes and skills down from one generation to another. Beer lovers are invited to learn more about the dynamic world of craft beer at CraftBeer. Follow us on Facebook , Twitter and Instagram. The BA complies with provisions of Executive Order and the rules, regulations, and relevant orders of the Secretary of Labor. Forgot your Username or Password? First Time Logging In? Not a member? Join the Brewers Association for access to hundreds of resources and tools to help your business thrive.

Skip to content. Share Post Share Email Tweet. Book explores techniques rediscovered by modern craft breweries Boulder, Colo.

Will I ever brew my own beer? Never say never as this book utterly fascinated me with all its techniques and methods. A great father's day gift or mother's day, depending upon your mother! Get a real job, people! Jun 04, Andreas van Rooyen rated it it was amazing. This was probably one of the best brewing books I've read yet. Throughout the book it is clear that Garshol spent a lot of time in research and effort in the book.

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The World Guide To Beer provided us with the theoretical background for beer styles, a I'm going to have to agree with Jeff Alworth on something: this has to be one of the most important beer books written in the past 20 years. The World Guide To Beer provided us with the theoretical background for beer styles, as well as the terminology needed to properly taste and assess them, and it has even helped revive the interest in and consequently, the sales of Belgian beers. Meanwhile, Lars's influence began making itself felt even a few years back, when he started touring Norway in search of traditional brewing techniques, which resulted in articles published on his blog. Nowadays, Lars is regarded as not just an ethnographer who specializes on farmhouse beers and traditional brewing, but also the man who, almost single-handedly, sparked an international interest in kveik traditional Norwegian farmhouse yeast , which has eagerly been picked up by both homebrewers as well as craft breweries, with the full effects on the modern brewing industry yet to reveal themselves.

I began reading Lars's blog posts about beer around , and found them both informative and entertaining. This book is much the same: it uses unpretentious language and every day examples of how farmers used to brew, in order to familiarize readers with how our ancestors lived, thought, and drank. Unlike other books about the history of brewing, his approach is more relatable because he focuses on the simple lives of simple people. He doesn't delve into the technicalities of commercial brewing whether it was after mechanical processes were introduced in breweries or a mere half a century ago , the implications of Reinheitsgebot, etc and nor does he need to - there's enough literature on these aspects.

It's also interesting to see how he is humbled by his interactions with traditional brewers, and how what he took for granted is turned on its head. There are several examples of Lars trying to understand the WHYs and HOWs behind a beer, and is met with blank stares from the brewers. They do things a certain way because that's how things are done. At first, it seems like the entire brewing process takes place in a haphazard sequence of steps, and that the resulting beer will be awful. But upon closer inspection, those steps make a lot of sense even if the brewers only rely on intrinsic, almost instinctive knowledge.

Farmers didn't use equipment to measure temperature or gravity, yet they always knew what they were doing through sheer experience, and because tradition told them what to do. Meanwhile, homebrewers using professional equipment still struggle to explain the processes, or make consistently good beer. I also liked that this book dispels a lot of myths regarding beer in the old days and the way it was made, while confirming that some myths were in fact not myths at all. Yes, men, women and children did habitually drink beer in the old days because it was safer than water. And no, they weren't a bunch of superstitious savages who drank semi-infected beers because they didn't understand how bacteria worked. In fact, brewers were well aware that beer could easily spoil and took measures to prevent that, because their livelihood was at stake. They didn't know what microorganisms were, but they knew that yeast was responsible for fermentation, and that the way you malt barley and mash it has a direct impact on the resulting beer.

In simple terms, Lars gives traditional brewers credit, in a way nobody else has thought to. You can see that a lot of work and thought went into it, and that Lars found it important that readers understand not just how beer was made traditionally, but also the regional differences between beers, the geographical, social and economical backgrounds of each style, and the importance of documenting these styles and processes before they disappear. Towards the end of the book, there are even several recipes that you can try to replicate on a homebrew level.

The book itself is insanely gorgeous, with glossy pages and high quality color pictures, and it's a sheer delight to read. I would recommend getting a physical copy of it based on that alone. Otherwise, this is a magnificent book, thoroughly well researched, and with a great deal of passion and genuine curiosity driving it. And yes, I don't rate beer books out of principle, but in this case, I must make an exception.

