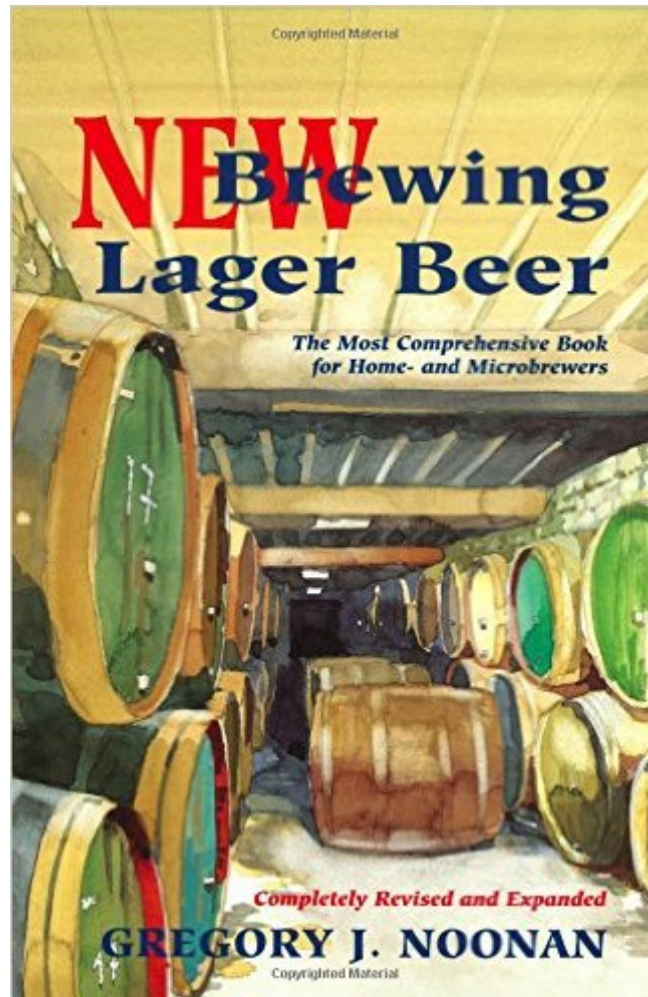


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# New Brewing Lager Beer: The Most Comprehensive Book For Home And Microbrewers



## Synopsis

This book offers a thorough yet practical education on the theory and techniques required to produce high-quality beers using all-grain methods either at home or in a small commercial brewery.

## Book Information

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## Customer Reviews

This classic book has recently emerged from the land of the out-of-print books in a new edition, and I bought one as soon as I found out it was available. As an experienced homebrewer, I found it fascinating and informative. Noonan gets down to the hardcore chemical and technical foundations of brewing. And if you are interested in decoction mashing, Noonan provides what is probably the best description of the process that is available in print. This book is perfect for the professional brewer or advanced all-grain homebrewer. However, the sheer volume of detail would bore a newcomer to brewing, or worse yet, scare him or her off. The beginner simply doesn't need this much highly-technical information. However, after that beginner gets a few batches under his belt, this book would be a good addition to his or her brewing library.

This is without question the best book for homebrewing available. It is the only one that covers decoction mashing in detail. Most German brewers and even Anheuser-Busch use this efficient method to get maximum flavor and yield for your beer. Noonan covers a broad area of topics in great detail. From brewing chemistry to practical procedures outlined for the intermediate to advanced brewer, Noonan hits the bullseye. If you have brewed a little and really want to get into it,

get this book!

In January I was lucky to be stuck in Berlin with Salmonella...because it gave me a month to go through this book chapter by chapter, reading, and re-reading with highlighter. And after 2 reads and a well worn and hi-lit version of the book, I have to admit, it is a potent and nearly perfect book for understanding how brewing works on a variety of levels. Best of all, it follows through all methods of all grain brewing for lager beer in the traditional Germanic style. Thought the book tends to repeat itself a little as it describes the process, then re-describes the brewing process for practical use, it is well descriptive with paragraphs making perfect sense on a variety of levels of information. Once read by a beginner, he then has a great source for a step into higher understanding of the chemistry and biology behind brewing. I put this book as THE BEST brewing book on my ever expanding beer book shelf.

As others have indicated, this book is aimed at the home brewer who has advanced past the beginner stages and is interested in getting in a little deeper. Before reading this book, I would take a look at Gordon Strong's "Brewing Better Beer," and before that, John Palmer's "How to Brew." There is a progression through these books that teaches the home brewer how to go from brewing extracts to whole grain brewing, and although the first two books pay some attention to step-mashing and decoction mashing, you're just not going to get the detail needed until you get to "New Brewing." Although there are more encyclopedic, technical books devoted to the chemistry of brewing beer, Noonan's book is the primer - and a very comprehensive primer at that. Someone reviewed "New Brewing" and said that it is not really about brewing lager beers. This is not really true. Brewing lagers generally means that you are using the decoction method, and "New Brewing" is an excellent introduction to the decoction method. Information about lagering temperatures is readily available on the internet, and many home brewers dedicate a chest freezer and temperature controller for this purpose. Pay attention to the parts of "New Brewing" that talk about measuring mash pH and the use of lower modified malts for brewing; these features of brewing lagers using the decoction method are very important and will warrant further investigation.

More scientific explanations of the brewing process, and a good book for any brewer to own. Many books give too cursory of an brewing explanation, and while this may be a bit too detailed -- it is a great companion to Gordon Strong's Brewing Better Beer.

Lagers are a difficult style: the most authentic producers don't bother importing to the US. The Americans that emulate the Pilsners Marzens and Helles won't ever hone in on those beautiful malty flavors. Lagers are hard to do because maltiness is hard to capture. Once you have one though, preferably for longer than a 3 day binge in Germany, you start to realize what you're missing. I don't think this resource can give you everything you need, but it's certainly a start in the right direction. As a brewer, you won't be able to go completely down this road without the help of someone - not a text, because the best trade techniques are not written but passed down.

If you've read Papazian and Palmer already, this may be the next logical choice. Far more technically oriented than the other two, Noonan lays out the plan for decoction mashing after going in-depth with malt, water chemistry and treatment, yeast and fermentation. While the chapter with step-by-step instructions for decoction mashing is the clearest and most direct I've read, the book as a whole is a fantastic reference for brewing techniques in general and lager techniques in particular. A staple of any good brewing library.

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