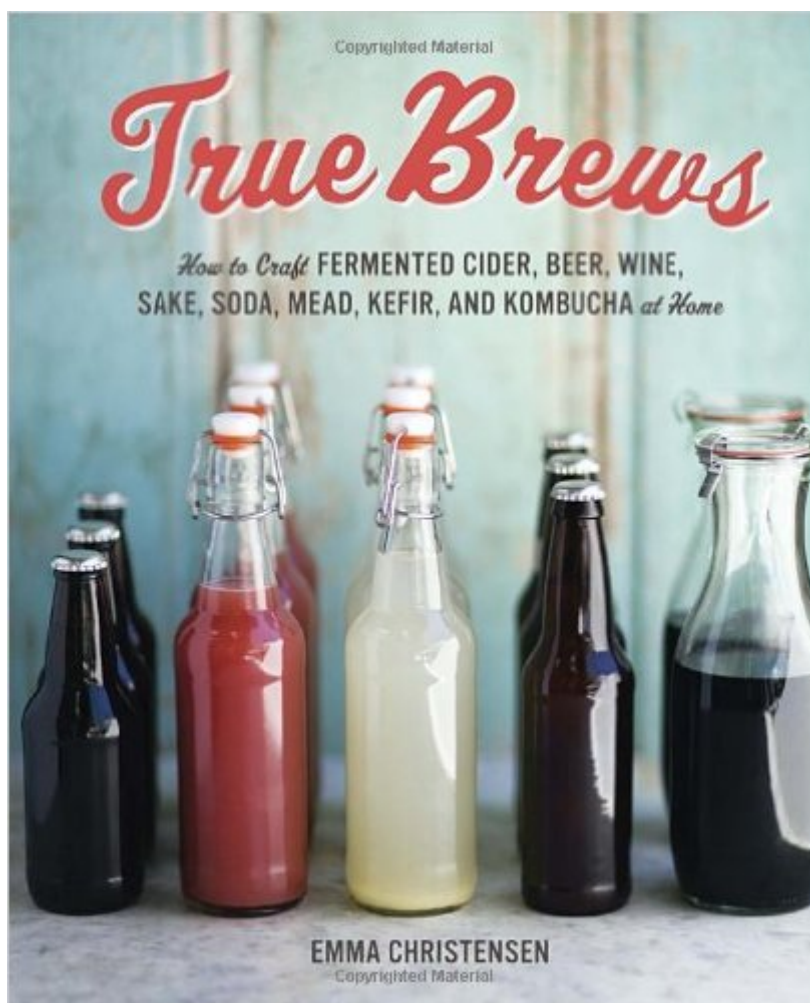


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# True Brews: How To Craft Fermented Cider, Beer, Wine, Sake, Soda, Mead, Kefir, And Kombucha At Home



## Synopsis

This accessible home-brew guide for alcoholic and non-alcoholic fermented drinks, from Apartment Therapy: The Kitchen's Emma Christensen, offers a wide range of simple yet enticing recipes for Root Beer, Honey Green Tea Kombucha, Pear Cider, Gluten-Free Sorghum Ale, Blueberry-Lavender Mead, Gin Sake, Plum Wine, and more. You can make naturally fermented sodas, tend batches of kombucha, and brew your own beer in the smallest apartment kitchen with little more equipment than a soup pot, a plastic bucket, and a long-handled spoon. All you need is the know-how. That's where Emma Christensen comes in, distilling a wide variety of projects from mead to kefir to sake to their simplest forms, making the process fun and accessible for homebrewers. All fifty-plus recipes in True Brews stem from the same basic techniques and core equipment, so it's easy for you to experiment with your favorite flavors and add-ins once you grasp the fundamentals. Covering a tantalizing range of recipes, including Coconut Water Kefir, Root Beer, Honey Green Tea Kombucha, Pear Cider, Gluten-Free Pale Ale, Chai-Spiced Mead, Cloudy Cherry Sake, and Plum Wine, these fresh beverages make impressive homemade offerings for hostess gifts, happy hours, and thirsty friends alike.

## Book Information

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## Customer Reviews

I purchased this book looking to expand upon my small-batch operations spurred on by the Brooklyn Brew Shop kits. I already had the supplies, I figured I'd try making other beers and other

brews! I had never heard of kefir or kombucha, and they seem weird so I'm unsure of whether I'll try those or not... So those are not mentioned in this review. Soda: so far I have made the orange cream and cherry lime sodas. They were very easy to make and tasted great. Many people said the cherry lime one tasted like cherry pie in a bottle! I agree. Just make sure you let the soda carbonate fully before drinking! My first one came out a bit flat, which was my fault for rushing. Beer: the Mocha Stout I made via this recipe has been pretty good. The book is VERY basic on the brewing process, and doesn't give you all the information you need to make GREAT beer. From my limited experience in making over half a dozen beers over the past 2 months, I have found that having a decent library of other brewing books and advice from experienced brewers will help you make a better product. When I first tasted the Mocha Stout, it had a strong sort of olive aroma, which I learned comes from the roasted malts. This will mellow with age, so I have put the rest of the batch in the fridge and will try it over the next several weeks/months to learn about the mellowing process. Overall, the recipes are ok but are very basic. If you really like brewing beer you will need to go beyond this book. Cider: I am currently aging the Sweet Spiced Mulled Cider produced from the recipe in this book. It seems to be coming along well, as it's been aging a little over a month and was recently racked to its third fermentation stage to get it off the sediment.

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