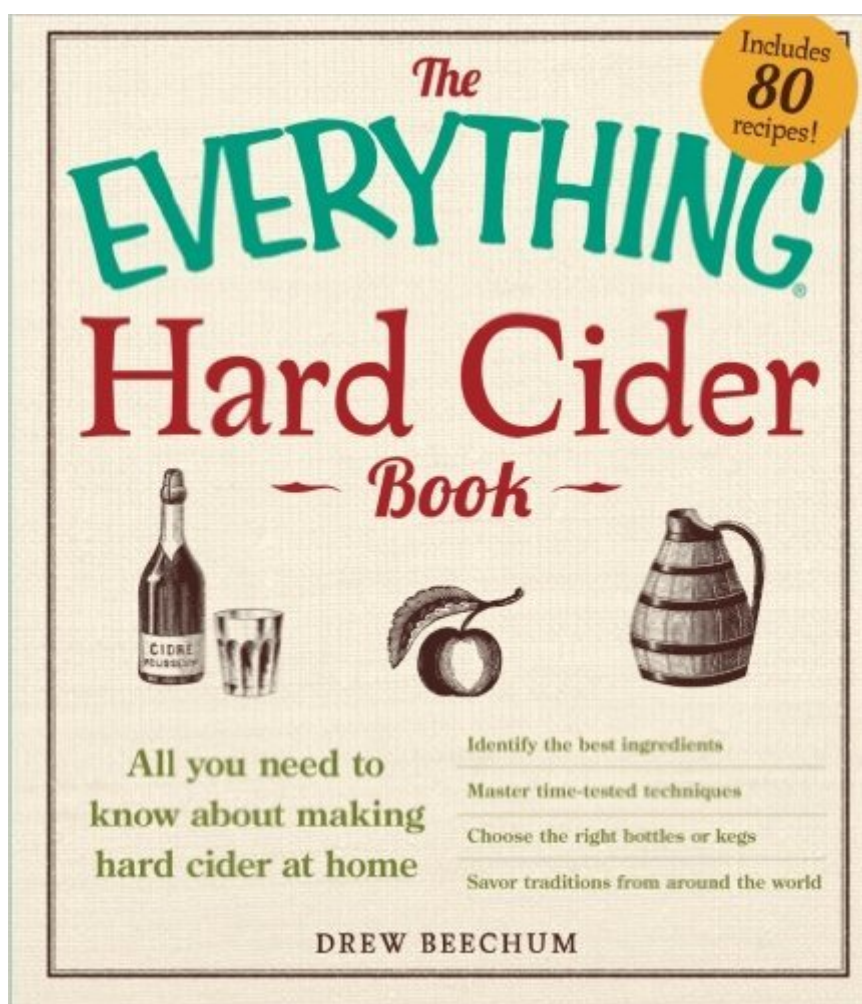


The book was found

The Everything Hard Cider Book: All You Need To Know About Making Hard Cider At Home



Synopsis

Easy to brew, easy to customize, and enormously delicious! Looking for a crisp, clean, and scrumptious alternative to beer? On a gluten-free diet or allergic to the grains used in brewing beer? Want to experience the pride that comes when your friends crack open one of your bottles and exclaim, "You made this?" Then welcome to the world of hard cider. Suddenly it's everywhere--it's on the menu in pubs and restaurants, and there's a dizzying array of ciders available in stores. And some cider lovers, just like craft beer drinkers, are looking for ways to create their own brew. The Everything Hard Cider Book takes you step by step into the fermentation and bottling process, with tips on finding the proper equipment, sourcing ingredients, varying flavors, and creating unique packaging. You'll also find advice on advanced techniques, like evaluating the finished product, varying recipes for your own taste, and even growing fruit for cider. And with thirty-five essential and adaptable recipes for apple and other fruit ciders, you'll find everything you need to make your own distinctive and delicious beverages.

Book Information

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Customer Reviews

The Everything Hard Cider book by Drew Beechum is a treasure trove of information about this traditional beverage. He gives you the basics of cider making in the first two chapters so that you can take time to enjoy the rest of the book with cider in hand. The book is loaded with helpful tips and interesting history to keep the process easy and fun. Drew is an expert home brewer, and skillfully guides the reader through the fermentation process, saving the more advanced options for

later. The second half of the book is full of recipes and suggestions for brewing different kinds of cider from all over the world, as well as cooking with cider. And, for those that have been bitten by the fermentation bug, the last chapter contains basic instructions for brewing and fermenting wine, mead, and beer as well. It is a truly engaging book for the beginning fermentationist.

This book is sure to inspire a lot of great home made cider. It which should be popular among homebrewers who are looking to expand their game and for newcomers, some of whom may have avoided homebrewing for personal tastes or other reasons, such as gluten sensitivity. It does not assume a knowledge of homebrewing but does sometimes highlight areas where that activity overlaps with cider-making, and might inspire some aspiring cidermakers to also become homebrewers. Several recipes are provided, including traditional ciders but also, perhaps with a nod to Randy Mosher's Radical Brewing, several off-beat ones. There is also some interesting information about post-fermentation adjustment of cider, which is familiar territory for the wine-making crowd but may be new to some readers who came from a homebrewing background. Additionally, the author shows a strong scientific curiosity, which led to interesting side notes highlighting botany, the natural history of the apple, apple varieties, plant biochemistry, yeast, and the like, which helped earn a 5th star from this plant biologist.

Drew Beechum is a beer writer and veteran home brewer and it shows all through this book. The book is accessible and not overly complex. Beechum starts with an overview of cider and by page 20 has you making your first batch of hard cider. If you are a homebrewer you already have all the equipment you need. The author's homebrew experience comes through in his practical review of cleaners, yeasts, additives, packaging options and equipment. Beechum begins focusing on people interested in cidermaking who lack orchards, grinders and presses and provides several recipes throughout. He provides an introduction to selecting apples, grinding and presses but other books out there provide more detail. His discussion on hops is also important, providing bittering options for cidermakers who cannot get juice with the bitter tannins found in some of the classic cider apples. He shines in providing information about analyzing your cider and how to fix your cider if it has gone a little off. This most meets the needs of the homebrewer looking to branch out into cider but will also provide a wealth of information for anyone interested in making hard cider.

This is a very good book that covers the fundamentals of making hard apple cider. For home beer makers who are interested in simply experimenting with hard cider, I think this would be an excellent

book. As a foundation for learning the basics of making hard cider, this would be my recommendation as a first book. However, for those who want to either grow their own cider apples or purchase cider apple juice made from traditional cider apples, the book comes up short; but there are a lot of people who aren't interested in that part of making hard apple cider so I won't nick it on my five-star rating. This is a well-written, informative book that should be in the library of anyone venturing into making hard cider at home.

Drew gives practical, uncomplicated advice for beginning and intermediate cidermakers. Everything Hard Cider covers traditional techniques, but also covers modern shortcuts and making cider from commonly available apples instead of just from hard-to-find cider apples.

Really good & informative, love the technical stuff - equations for sugar etc Let down by the lack of step by step details of procedures, such as HOW you take samples during maturation without contaminating, & also I found that I didn't have enough info on how to carbonate the cider without using expensive equipment. In essence it started out at a nice beginner level, then went straight to advanced without properly explaining the bit in between. Will be the go to book on this subject with a bit of extra info

Great read! Found this better than most Hard Cider books out there. Doesn't flood you with too much information, but goes into details that you need to know. Book was helpful but best way to learn is to do.

Just started making my own cider and this book made me enjoy it so much. I bought a bunch of other books and my mom gave me a few others. By far this book is the one I read the most. This book is the one I open first when I forget something or I wanted to understand something better. For beginners it is probably the the easiest one to understand and it gives an in depth view on how to get drunk with apples lol. The other books either were too simple and didn't answer my questions, and the others went to in depth into the specifics and droned on for pages and pages.

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