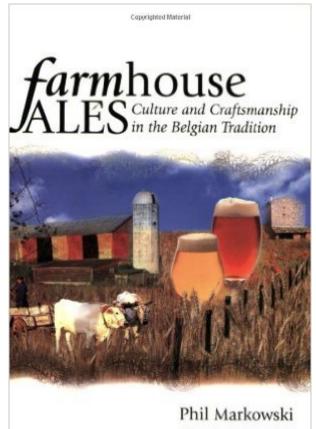
## The book was found

# Farmhouse Ales: Culture And Craftsmanship In The Belgian Tradition



With contributions from Tomme Arthur and Yvan De Baets

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### Synopsis

Farmhouse Ales defines the results of years of evolution, refinement, of simple rustic ales in modern and historical terms, while guiding today's brewers toward credibleâ •and enjoyableâ •reproductions of these old world classics.

### **Book Information**

Paperback: 256 pages Publisher: Brewers Publications (November 17, 2004) Language: English ISBN-10: 0937381845 ISBN-13: 978-0937381847 Product Dimensions: 5.6 x 0.5 x 8.6 inches Shipping Weight: 10.6 ounces (View shipping rates and policies) Average Customer Review: 4.4 out of 5 stars Â See all reviews (45 customer reviews) Best Sellers Rank: #36,553 in Books (See Top 100 in Books) #45 in Books > Cookbooks, Food & Wine > Beverages & Wine > Beer #70 in Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making #104 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits

### **Customer Reviews**

Farmhouse Ales focuses on the Biere de Garde of northern France and the Saison ales of Belgium. Neither of these styles is a single type of beer, but rather a category of ales made locally with various brewing methods and array of ingredients, including spices. The brewing methods in these areas continue to evolve and do not necessarily relate to the styles of the past. Although the styles have an amorphous nature, this book provided me with a clear understanding of Biere de Garde and Saison.Experienced brewers will discover plenty of information in this book, especially ideas that go against the common convictions about brewing. What about fermenting at high temperatures? Mixing yeasts? Red wine type yeasts? Warm storage? Markowski takes the view that brewing is a process of experimentation, rather than following set recipes. Obviously this book is not for a beginning home brewer.Markowski argues that though the classification of beer styles is useful, the classifications should not be used to inhibit the brewer from coming up with something much different. I agree with this. What is the use of always imitating commercial beers? Our fascination with brewing is to discover a new taste through experimentation. This book covers the past and present styles of Biere de Garde and Saison (including an informative essay by Yvan De

Baets on how Saison evolved), and provides a list of the breweries producing the styles, detailing grains, hops, temperatures and other brewing details, along with tasting notes on the beers they produce. In sections on brewing the styles, the sample recipes are just guidelines (in the spirit of experimentation) rather than set formulas.

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