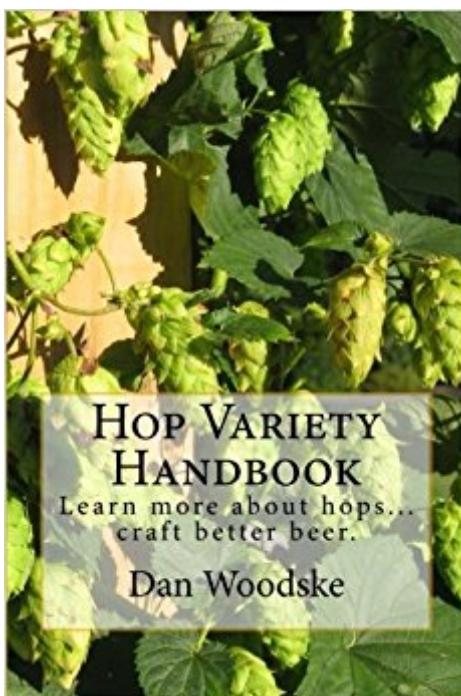


The book was found

# Hop Variety Handbook: Learn More About Hops...Create Better Beer.



## Synopsis

Why do hops give off the flavor and aroma that they do? "Because" is not the answer. They vary in Alpha Acids, Beta Acids, Myrcene and a host of other oils and acids. Where they are grown even matters. This book covers over 110 individual hops and breaks them down piece-by-piece so you can properly craft your next homebrew. It also gives you information on what to expect regarding flavor and aroma. The Author owns a brewpub and was constantly getting asked about the hops in his beer and how he got it to taste like that. After months of leafing through sales brochures, researching hop farmers, and experimenting himself, he puts all of that "hopped up" knowledge into one source - in an easy to access manner specifically for the homebrewer in all of us.

## Book Information

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## Customer Reviews

Dan Woodske is the Owner and Brewer at the Beaver Brewing Company in Beaver Falls PA. It isn't your "normal" brewery. In fact it is a nano-brewery and he is cranking out some of the most unique beers in the country. From his Basil Amber Ale (made with a pound of fresh Basil) to his award winning Kvass there is always something new on tap at the brewery. He would like to share his knowledge and experience through writing and currently has 3 books available and is working on the fourth.

Dan Woodske is the owner and brewer at the Beaver Brewing Company in Beaver Falls Pennsylvania. The brewpub is known regionally for creating a unique beer offerings from Basil Amber Ale, to the Nelson Sauvignon Pale Ale and the Pecan Pie Nut Brown. He takes that experience

and shares that in his books about hops, starting a brewery, and kvass.

i think you should know what is in this book and what is not. the "book" part is 10 pages, yes 10. by book i mean the writing, the words people put on paper to tell a story or convey an idea. the thing is those 10 pages are a great resource for identifying the hops components (specs) and how each of those components impact the final beer. The rest of the book consists of individual pages dedicated to individual hops and the detailed specs of the hops, which is very valuable to me. This book provides a road-map on how to understand the complexity of the hop utilization in my beer and then list the majority of available hops with details to help me make good choices for creating the flavor, bitterness and aroma that I am shooting for. Yes you can get much of the info for free from websites of hops lists, but this is a nice resource to have when you are designing your beer or even at the brewing stage. I have been brewing for several years and only after reading this book did I feel like I understood enough about hop specs to be able to end up with a beer that I had imagined when I was designing the recipe. Just don't expect a history lesson, technical rhetoric, stories and such. Dan explains the elements, defines how those elements impact the beer and then list the hops so that you can design a beer with a good idea of what the outcome will be. i will buy other hops books, but i do not regret buying this one, i am glad to have it.

Absolutely love this book. This is not a book written in some long winded wordy form. It gives you all the vital information you need for hop selection: Alpha, Beta, cohumulone acids, and the essential oils. He does go in depth about acids and oil and how it applies to hop selection in the prelude to the hops listings. Its really a great reference and I use it for nearly every recipe I make. Plus, Dan will answer email questions about hops and brewing. I have emailed him a couple of times and he has been very helpful. Very well written and easy to follow; and for the price you can't go wrong. I wish it was in hardcover, I have almost wore out the binding from using it so much. Cheers to Dan at Beaver Brewing Co. for making a great reference for the homebrewing community!

This book is a great guide that I use frequently when trying to decide what hops I'll use for my next batch. Instead of searching online for various hops, it's handy to have a volume of information right there to look through. Other books have lots of useful information as well, but something I find particularly valuable is the personal touch he puts in the hop descriptions. Instead of just listing flavor, aroma, and bittering qualities, he also includes brief notes on his own experience using each hop. Save yourself loads of time with experimentation and read his personal notes on using hops to

better guide you in your own endeavors. This is a really good book that I reference all the time!

This is a great book. The first 10-15 pages talk about how hops got in beer, how it grows and how to grow it. Then it explains the make up of hops and how everything affects the taste. The rest of the book, 100+ pages, list the hop varieties and what each one brings to the beer as far as bitterness, taste and aroma go. It's very helpful when trying to come up with a recipe and a specific taste I have in mind. The author needs to write one on different grains and what they contribute to the final outcome. A great book for the beginner as well as the seasoned brewers.

For \$10 this book is the best hop guide out there. It has a pretty exhaustive list of hops and all the data you need right in one place. The best feature is he has brewed with almost all of them and breaks them down in aroma and flavor contributions separately. He also has a recommended brews section. I have read it like 5 times. He also intends to update this guide every year, which is perfect for how many new varieties are coming out recently. The hop oil review in the forward is a great primer to understand a little more of the language of the hop. On top of all of this, I emailed him a question and a recommendation, and he actually wrote me back. Awesome!

This is a very nice electronic hop book-Why? Well when one goes to the GOTO command the individual hops are listed thus allowing immediate access to the individual hops. The descriptions and comments are very useful. The author has made beers with virtually all and has interesting and useful comments. The introduction describes in greater detail the significance of the alpha, beta acids as well as oils so that one can "read" these listing in a more intelligent fashion. As an easily accessible and useful Hop guide I find it excellent.

It's the perfect guide for hops selection. It was a 2014 update of the 2013 edition. Fantastic guide for building the perfect beer. Having done a year of Fermentation Chemistry in Grad School, this is just what I was looking for.

great to have so you can brew beer with the right hops

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