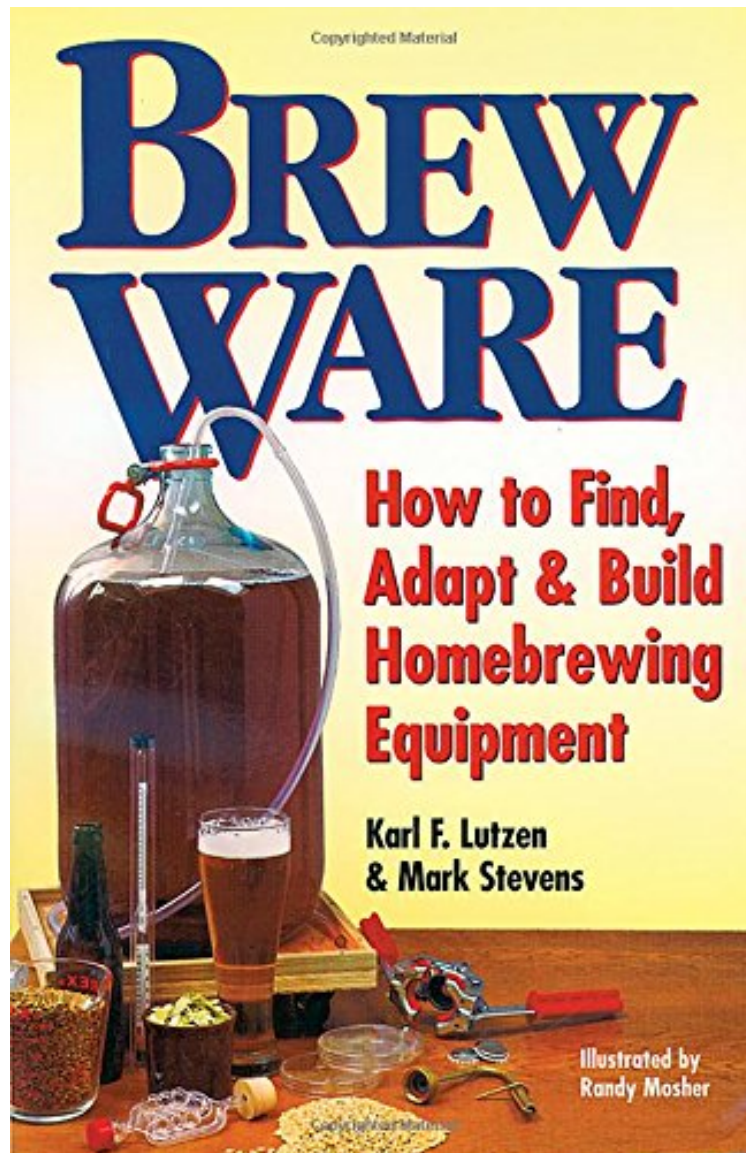


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## Brew Ware: How to Find, Adapt Build Homebrewing Equipment

*Karl F. Lutzen, Mark Stevens*

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**Karl F. Lutzen, Mark Stevens : Brew Ware: How to Find, Adapt Build Homebrewing Equipment** before purchasing it in order to gage whether or not it would be worth my time, and all praised Brew Ware: How to Find, Adapt Build Homebrewing Equipment:

2 of 2 people found the following review helpful. Definitely worth a lookBy Shawn B. JacksonI've read a few beer-making books and regularly participate in online forums to get ideas for building my own equipment. This book brought a slightly different perspective. While most books focus on the process itself and can get really bogged down

in the details of less-important parts of the story, this book focuses on the equipment you need to get things done. It does highlight parts of the process and why you need certain items but in a very practical manner. There are three or four projects in there that I am definitely going to do over the course of the next year. And there is one that I might do if I get really serious about yeast cultivation. One thing that could make the book better is to come out with an updated edition. There is a lot of new equipment and many new manufacturers and vendors since this book was first published, so there is a lot of room for completing the collection of suggestions. 1 of 1 people found the following review helpful. Great in-hand resource By Frank C. I found this book to be a great way for a beginning homebrewer to be exposed to the gadgetry and inventiveness that go hand-in-hand with homebrewing. However, this is not a book for an advanced homebrewer and although still nice to have some of these things in hand and a wealth of knowledge, many of the projects in here are either too low level or something that you have already done and improved upon or surpassed. This would make a great gift to anyone just starting out or if they homebrew and live under a rock in a cave without internet. Most everything in here is available on the internet in several different forums and websites, but sometime you just can't beat having a book in hand. I purchased it and I am happy with it even though I would term myself an advanced brewer. It fits nicely in my brewing library and I find myself cracking it open from time to time either for inspiration or just to reminisce about the good old days when I was mashing in a bucket within a bucket. 0 of 0 people found the following review helpful. Interesting read, but dated By K. Ryan Great info, but dated. As others have indicated, most if not all of the items presented here are now available commercially for about what you'd pay in materials alone. Note that the fermatap item that supposedly converts an inverted glass carboy into a conical fermenter is no longer available because it had teh failz: the carboys aren't sloped enough and the fermatap would get gunked up. In spite of it's shortcomings, I'd still recommend this as a possible starting point for people who are researching various solutions to all grain home brewing processes: wort production, boiling, cooling, fermenting, and packaging.

Gear up with the right equipment and take the hassle out of homebrewing. Karl E. Lutzen and Mark Stevens guide you through the best tools for all your brewing needs, from DIY homemade versions of commercial brewery equipment to simple devices that make brewing easier and safer. Learn which gadgets and gizmos work best for measuring, mashing, bottling, kegging, and more. With the proper tools close at hand you'll save both time and money, leaving you free to focus on enjoying your homebrewed beers.

From Booklist This is, quite simply, the one guide a home brewer needs. Understandable drawings of pieces, assemblies, and connections abound, and specifications are presented in explicit detail. Given the mess that a malfunctioning setup for brewing at home can cause, Lutzen and Stevens' attention to detail and plain language are indispensable, and their instructions welcomingly cover setting up an outdoor brewing facility and bottling and kegging the finished product, too. Heck, they even advise about home hops growing and yeast culturing. All in all, this is a spicy, but not yeasty, high-end kind of read that has good nose, is filling without being heavy, and is possessed of a tart and tangy aftertaste that neither lingers too long nor displeases the palate. Mike Tribby From the Back Cover Proper equipment takes the hassle out of homebrewing. There's nothing that quite matches the satisfaction of having just the right tool or equipment to perform a task -- and brewing tools are no exception, especially when you've created or adapted them yourself. Homebrewing authors Karl F. Lutzen and Mark Stevens offer great ideas, from home-sized versions of commercial brewery equipment to simple gadgets that make brewing easier or safer. To help brewers choose the best tools, they offer a balanced evaluation of the advantages and drawbacks of each. Brew Ware contains step-by-step projects and devices for: -- Ingredient processing and storage -- Working with wort -- Chilling and aerating wort -- Fermenting -- Measuring -- Bottling -- Kegging -- Mashing