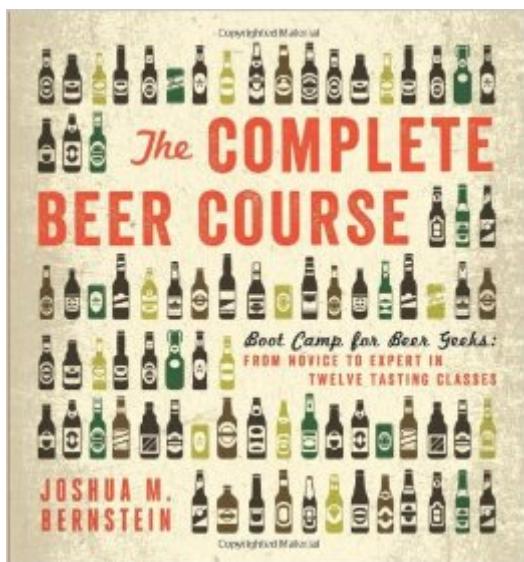


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# The Complete Beer Course: Boot Camp For Beer Geeks: From Novice To Expert In Twelve Tasting Classes



## Synopsis

It's a great time to be a beer drinker, but also the most confusing, thanks to the dizzying array of available draft beers. Expert Joshua M. Bernstein comes to the rescue with *The Complete Beer Course*, demystifying brews and breaking down the elements that make beer's flavor spin into distinctively different and delicious directions. Structured around a series of easy-to-follow classes, his course hops from lagers and pilsners to hazy wheat beers, Belgian-style abbey and Trappist ales, aromatic pale ales and bitter IPAs, roasty stouts, barrel-aged brews, belly-warming barley wines, and mouth-puckering sour ales. There is even a class on international beer styles and another on pairing beer with food and starting your own beer cellar. Through suggested, targeted tastings, you'll learn when to drink down-and when to dump those beers down a drain.

## Book Information

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## Customer Reviews

I read Joshua's other book, *Brewed Awakening*, and so recently recommended this book to me. This is a hefty hardcover and the magazine-style layout is eye-catching -- there's a mix of candid photos, behind-the-scenes peeks, and product images, which are really well done. His writing style is casual yet informative, as if you were chatting with a beer-savvy friend. The book is essentially laid out in classes, which explore different styles of beers such as lagers, wheat beers, Belgians, IPAs, and sours. The chapters examine the brewing aspects for each beer style, historical background, sub-classes of beer, and facts, facts, facts. I love history, so it's nice to get a thorough explanation of the origins of the Bavarian Purity Law and also of obscure beer styles. There are tasting recommendations for each sub-class of beer. However, living in the Midwest, a lot of the particular

beers listed are not available to me here. The author was kind enough to provide alternate recommendations for just that reason. The final chapter goes into cellaring beer and pairing beer with food (before this, my alcohol-pairing knowledge was pretty much limited to pairing white wine with fish and IPAs with spicy dishes). There are some solid guidelines to follow here, and I'm excited to try some out with friends. As with his previous book, this intriguing tome will help guide me in my travels, so that I'll know where to go and what to try. I can't wait to check out some of the gastropubs he mentions! I am definitely happy with this book and it will be on my coffee table for the foreseeable future.

Not just a big coffee table book, smart, witty and thoroughly engaging approach. Wonderful gift idea for any level of beer enthusiast in your life.

Imagine going out with a friend who knows a lot - really quite a lot - about beer and sitting at the bar becomes this great, long conversation about beer and how it is made, and how each style obtains characteristic flavors. This conversation makes you thirsty for more and amazingly, there's a book to read that sounds just like your beer-savvy friend. We all have that friend in Josh Bernstein, who conducts home-brew hours and tastings all around NYC. Though I live far away, in Milwaukee, WI, I really enjoyed the guided tour from Josh, in print. What a treat! Well worth sharing with all your beer-loving friends. Lucy Saunders author, THE BEST OF AMERICAN BEER AND FOOD organizer, [conserve-greatlakes.com](http://conserve-greatlakes.com)

Fantastic!!! So far so good. I have been reading this book in detail since I received it several days ago. I was intimidated by its weight in the package when the UPS driver handed it to me :-O But, as an individual who grew up with an Encyclopedia Britannica, weight = knowledge. This book is extremely informative and easy to read. It discusses the history, chemistry, business, and classes of the craft beer industry. It dives into the complexity of creating a great beer with fun facts and enthusiasm. A multitude of beers are described in detail and broken down by ingredients so that particular taste buds are satisfied. Joshua B. has created a must have book for the slightly geeky to overly geeky about craft beers and everything they are about. Thanks for taking the time to write this one, Joshua!

The book doesn't quite live up to its title of guiding readers from "novice to expert in twelve tasting classes" because after the first chapter (a great introductory opening on the wonderful world of

suds) the remainder of the book is geared toward the devout and seasoned with a very granular and detailed survey on essential beer categories. For example -- Class #6 = "Trappist and Abbey-Style Ales," Class #8 - "Barley Wines." A more gentle ramp-up would have been appreciated to make this a proper staged learning experience. Ultimately though this is worth a complete read through based on the strength of the book's visual design. Every page is beautifully laid out with great color and typeface utilization and really keeps your eye engaged across the pages.

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