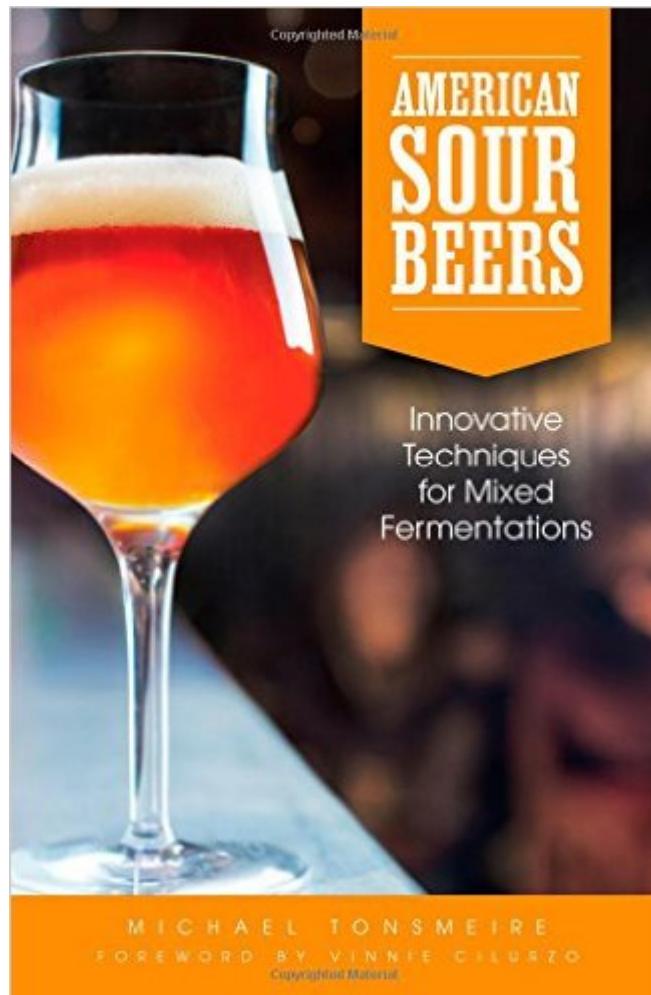


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# American Sour Beers



## Synopsis

One of the most exciting and dynamic segments of todayâ™s craft brewing scene , American-brewed sour beers are designed intentionally to be tart and may be inoculated with souring bacteria, fermented with wild yeast or fruit, aged in barrels or blended with younger beer. Craft brewers and homebrewers have adapted traditional European techniques to create some of the worldâ™s most distinctive and experimental styles. This book details the wide array of processes and ingredients in American sour beer production, with actionable advice for each stage of the process. Inspiration, education and practical applications for brewers of all levels are provided by some of the countryâ™s best known sour beer brewers.

## Book Information

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## Customer Reviews

This book is fantastically well researched, and extremely informative in an area of brewing that is short on really quality literature. "Wild Brews" and "Farmhouse Ales" are both very quality books for traditional methods and the history of old world "wild" beers, but if you are interested in brewing or consuming experimental American sour beers, this book is absolutely essential. The author has an exceptional blog he has maintained for many years titled "The Mad Fermentationist". I have read nearly every article on the blog, and it got me started brewing sour beers in my own home. I have brewed over a dozen sour beers now, and felt like I mostly knew what I was doing. This book goes FAR beyond the content on his blog, and expanded my knowledge far beyond what I expected. The in-depth information into the methods of elite sour breweries and award winning homebrewers

allows you to not only attempt to replicate their methods, but also gives you enough information to create your own methods from their advice. While incredibly well researched and dense with information, the book is extremely accessible due to the excellent writing style of the author. Overall I can't recommend it enough. If you brew sour beer, or want to brew sour beer, you absolutely must own a copy of this book.

This book will serve as a valuable and enduring resource for adventurous brewers at all levels of expertise. It is well documented yet clear and comprehensible throughout. The author starts with a primer on sour beers then takes the reader step by step through various options at each stage of sour beer production. He explains the different mindset necessary to brew sours and guides the reader through the creative journey with numerous concrete examples and advice from successful brewers. The book wraps up with an array of proven recipes as well as suggestions for further experimentation. On another note, the author writes an impressive blog at [...] and offers in the introduction of this book to answer specific questions from worried brewers that contact him through his blog.

What a wonderful book! Sour beers have been traditionally classed as a Flanders Ale (Red or Brown), some variant of Lambic or as a Berliner Weisse. There are alternatives and that's what this book is all about. This is a recently published book and I see new styles of sour ales are finding their way into the BJCP guidelines. This is an exciting time for homebrewers. This book is probably the most comprehensive text on sour beers for the home brewer - it's full of useful information. The author has a website (search for the 'Mad Fermentationist') and obviously has a lot of experience on this topic. Be warned, this is not a book for the beginner. Brewing sour beers is a long complicated process and the results are not assured. The reader must be at least familiar with all grain brewing techniques in order to get most out of the book. Those of you who have already acquired a taste for sour beers will know that commercial examples are not at cheap and often will cost 10 to 30 dollars for a single bottle. Making them yourself costs no more than for other beers - you just have to wait a few years before they are ready. So start the production line now - this book will help you. Those of you who haven't acquired a taste, go out and buy some and see what you're missing - then buy this book. Highly recommended!

I had used Michael's Mad Fermentationist blog as a key source of info since I started experimenting with homebrewed sour beers several years ago. I bought the American Sour Beer as a bookshelf

display item and a thank-you purchase (aka donation) for all the free info I've consumed off his site through the years. I was surprised at the amount I learned through reading the book as I considered myself to be experienced on the subject matter before starting in. Michael is as skilled a writer as brewer. While packed with valuable information, the book was a joy to read and has the flow of a novel. This is a must a read for any beer lover.

Dear Michael, Your zeal for brewing is more infectious than some Brett in an old wooden barrel. Out of all the great Brewers out there, I am hard pressed to think of anyone that embodies the spirit of homebrewing more than you. Thank you for being a great asset to the homebrewing community and inspiring me to brew better beer. Your writing style (as in your blog) is approachable, smart and informative. I just brewed my first Berliner Weisse with the recipe out of the book. I used Wyeast 5335 and Wlp 644 for the fermentation. Very strange looking spent grain in the mash tun! I look forward to using this book as my guide through my Sour Beer journey. Regards, Jon Permen

You will see recipes, but it is not a recipe book. Provides a lot of information and ideas without making it seem overwhelming to brew your own sour. I found it enjoyable to read all the way through. Very interesting insight into the processes of many of your favorite funky breweries! It gave me the confidence to decide on what my own techniques would be to try my first sour. I just tapped my Oud Bruin, 8 months after brewing, and everyone loves it! Easily as good as commercially available Bruins. As Bootsy would say: make it funky now!

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