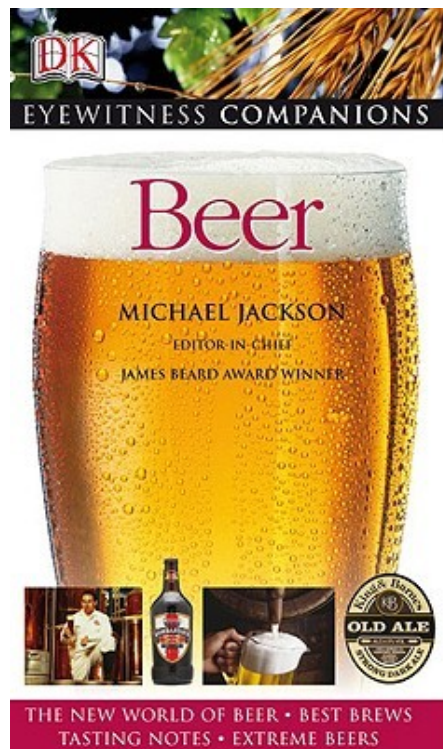




Beer

Michael Jackson (Editor)

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From fashionable bars to traditional pubs, a new generation of connoisseur is discovering the variety and diversity of beers from around the world, from the brewing heartlands of Europe to the new world beers of the Far East and Latin America. Whether you are looking to find out more about the brewing and history your favorite beer or want to discover a hidden gem that you've never tried, this book tells and shows you everything you need to know from comprehensive tasting notes to how to choose and serve each beer correctly.

Beer Details

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Elisala says

Un livre sur la bière écrit par Michael Jackson? Yes!

...

Ah. On me fait signe dans l'oreillette que c'est pas le même. Bon, c'est pas grave, je m'y plonge quand même. J'ai trouvé le ton un peu bof, un peu snobinard, comme un expert incapable de (ou réticent à?) vulgariser pour le commun des mortels. Sans parler des nombreuses comparaisons avec le vin, comme s'il essayait de justifier la valeur de la bière! The author *doth protest too much*.

Sinon, du contenu plutôt intéressant sur la fabrication, l'histoire de la bière. Je n'ai pas lu toute la partie détaillant les bières de chaque région du monde - vu le vocabulaire utilisé (cf. "snobinard" ci-dessus), je ne crois pas que ça m'aurait apporté grand chose...

Chris says

Catching up on the travels of Mr. Jackson and his beverage research. I breezed right through after I got a new pair of reading glasses.

Kasia says

Being one of the world's oldest beverages, beer was known to Egyptians and Mesopotamians, even written about by ancient Sumerians and still enjoyed to this day, the constant way of reinventing and flavor and introducing new brands can be overwhelming but not with this easy to read guide.

Sometimes there's more to beer than meets the eye. Like tea it's more of a simple, easy and relaxing beverage that lacks the arrogance of coffee and hard liquors and the overly sweetness of cocoa and some wines. Even though I like all the above beer is still an incredible invention, it's perfect for a weekend afternoon or chilled one or two for dinner when I just don't feel like cooking. I really do drink it because it like everything about it, not to get tipsy and forget everything, people tend to look down on it for some reason, but beer deserves some love and appreciation. Apparently one beer a day is good for the circulation, the hard part is having just one!

This book is more of a large pocket manual, but too thick to fit into any pocket, with each beer in alphabetical order taking places on each page, showing beautiful photos of the bottle, the proper glassware for serving and all sorts of flavor and history information. I can count on this to inform, entertain and show me beers that I will probably never tastes or find but at least I know to be on the lookout! I tend to like lighter beers, and the Asian ones always seem to tickle my fancy, currently Tiger beer just has my heart, and its extremely simple and non fussy I even love the name, which represents my favorite animal. Fruit flavored beers are also fun, but when I feel like something sweet. Currently having discovered great strawberry ale I am in search of new and untested brews.

This is a fun, sort of a mini encyclopedia for anyone who's a fan of the beverage and fan of history and the way different countries can interpret hops, malted barley, wheat, corn or even rice into their own distinct

beverages. So yeah you have to do a few more crunches but beer is worth it.

Nick says

Great photos!

Isil says

C'est une merveille. Les photos donnent envie de boire chacune des bières présentées. On n'y trouve ni la Kronenbourg, ni la 1664. Si on n'a bu que celles-ci, on peut croire que toutes les bières sont les mêmes. Or, il existe une quantité innombrable de bières différentes et il y en a pour tous les goûts. Selon l'auteur, il y en a même au goût de chocolat.

La première partie du livre explique les différences par le choix des céréales, des houblons... Contre toute attente, j'ai trouvé cette courte partie intéressante, à part peut-être la partie sur la dégustation (et son lexique) qui est vraiment pour ceux qui veulent devenir des spécialistes (au moins, l'avantage de la bière sur le vin, c'est qu'il ne faut pas recracher pour pouvoir l'étudier correctement).

Mais la plus grande partie de l'ouvrage est consacrée à un grand choix de bières. Les images de la bouteille et du verre correspondant rempli de la bière sont superbes, je pourrais les contempler pendant des heures à défaut de pouvoir les boire. Les bières sont présentées par thème (entre amis, bières de fête, pour la soif, pour lire le soir, si, si...), avec une petite fiche signalétique très simple indiquant la région d'origine, le style (Pilsner, IPA, lager, ale de froment...), la teneur en alcool et la température de dégustation. L'article qui les accompagne est court et en général intéressant. "La Bière" n'est pas une véritable encyclopédie, le choix des bières est assez arbitraire : à mon avis, il en manque quelques unes, comme la Hobgoblin, par exemple, mais celles qui sont dans le livre et que j'ai déjà goûtées sont en général excellentes. Beaucoup de belles bouteilles sont présentées. Mon seul regret est une grande sélection de bières américaines que je ne sais pas où trouver (si vous avez des pistes...)

La partie sur une sélection de bières pour accompagner des mets est très intéressante et quelques recettes font envie : moules à l'IPA, salade d'endives et vinaigrette à la krieg, truffes au chocolat et porter.

Le glossaire est très bien fait pour enfin différencier ale et lager, savoir ce que IPA signifie... Enfin, de bonnes adresses sont données (en France et à l'étranger).

Kristi Thielen says

THE book about beer: its history, variety, production - and the best places to find it. Not to mention ideas on what to eat while you're enjoying a brew.

The book can be read straight through, but information is set off in sections that can individually provide you with entertainment and education.

Drink up!

David says

<http://www.youtube.com/watch?v=ouYKee...>

Steven Peterson says

This is yet another volume in the current "Eyewitness Companions" series. Interested in the world of beer? This represents a nice introduction. As Michael Jackson, the author, says: "Like wine, beer is grown--it is an agricultural product, perhaps the first known to civilization."

The book begins with an introductory section, featuring a short history of beer. Back when humans were hunter-gatherers, when grain, water, and yeast interacted, this (Page 15) ". . .made people feel 'blissful.'"

The next section is called "From Grain to Glass." This part features the basic ingredients of beer, water, grain, and hops (among others)--plus yeast. Following this, "Beer Styles." Yummy! The reader finds out about Belgian wild beers, wheat beers (a nice variation!), porters and stouts, ales, and lagers. Next, "Enjoying Beer." One interesting discussion is on beer-hunting, finding really tasty, distinctive beers rather than the generic bland stuff most often drunk. As Jackson says (Page 62) ". . .ask for a beer, and the chances are you will get an insipid brew. . . ." So, one must "beer hunt" to find interesting varieties. The book also explores the linkage of food and beer (just as some wines go better with certain foods, so, too, with beer!). For example (Page 68), "Try a Munich-style dark lager with sausage or pastrami. . . ."

Finally, the heart of the book. An enumeration of beers by country and region. This is not exhaustive. Unless I missed these, two beers I have enjoyed in Paris and Geneva are not represented--Cardinal and Kronenbourg. Beers are listed and described for some of the following: Czech Republic, Germany, Belgium, British Isles, other European countries, the United States, Canada, Japan, and so on. For the most part, not much time is spent on any single beer. The tradeoff? Many more beers are described. So, one sacrifices depth with breadth.

In the end, this is a lot of fun! There are problems, such as some major beers not being covered (I may have missed it, but I did not see St. Pauli Girl) and very brief descriptions of different beers. But if you're interested in a look at the world of beer, this is a fine jumping off point

Erik says

DK books are stylish and this book is a great little primer for both international and domestic beers. Great maps, great little histories. A great gift.
