

Making Everything Easier!™

2nd Edition

Beer

FOR

DUMMIES®

Learn to:

- Familiarize yourself with various styles of beer from around the world
- Grasp the ingredients and processes that brewers use to make beer
- Buy, serve, and enjoy beer wisely

Marty Nachel

Certified beer judge and author of Homebrewing For Dummies

with Steve Ettlinger

Author and beer enthusiast

Foreword by Jim Koch

Brewer, Samuel Adams



Beer For Dummies[®], 2nd Edition

Visit www.dummies.com/cheatsheet/beer to view this book's cheat sheet.

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Cheat Sheet

Beer For Dummies[®], 2nd Edition

by Marty Nachel with Steve Ettlinger

Foreword by Jim Koch

Brewer, Samuel Adams Boston Lager



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About the Authors

The course of **Marty Nachel's** life took a portentous turn in 1982, when a spontaneous road trip to Toronto led to an even more spontaneous tour of the Molson Brewery. Never before had Marty tasted beer so fresh and so diverse. With that new and wonderful sensory experience, the die was cast. Life had changed for the better.

Marty went on to visit many more breweries — somewhere in the neighborhood of 250+ in North America and Europe. More importantly, he started brewing his own beer at home (1985). Not satisfied with just tasting his own brew, he chose to become a Certified Beer Judge so he could taste others' beer as well (1986).

All the while Marty was brewing beer, judging beer, and touring breweries, he also furthered his career as a freelance writer on these topics. After his first article was published in *All About Beer* magazine (1987), there was no looking back. Marty's articles began appearing in many beer and food publications — in print and online.

By 1995, Marty had scored his first book contract, writing *Beer Across America*, which was based on the newsletters he wrote for the Beer of the Month club of the same name. The following year he authored the first edition of *Beer For Dummies*, followed immediately by *Homebrewing For Dummies*. Due to the ever-growing popularity of homebrewing, the second edition of *Homebrewing For Dummies* was written in 2008.

Never one to let his taste buds sit idle, Marty kept them busy by serving as a beer evaluator at the Beverage Testing Institute in Chicago from 1995 to 1998. That same year Marty got the call from Denver — he was invited to judge beer at the Great American Beer Festival and is now a regular there.

For several years now, Marty has been hosting beer tastings and leading beer appreciation classes as well as beer sensory classes for homebrewing groups in the Chicago area.

Always looking for new opportunities to promote good beer, Marty recently launched the Ale-Conner Beer Certification program, which allows beer enthusiasts to prove their knowledge, passion, and appreciation of craft beer. Check out www.beerexam.com.

Steve Ettlinger is the book producer/editor/agent/co-writer of more than 40 consumer-oriented books and the author of 7, most of which are food- and drink-related (he produced the best-selling *Wine For Dummies*). His first book, *The Complete Illustrated Guide to Everything Sold in Hardware Stores*, has been in print since 1988. His most recent book is *Twinkie, Deconstructed*. You can find more information on Steve at www.steveettlinger.com.

Dedication

Marty Nachel: Dedicating this book to my wife, Patti, is but one miniscule way of acknowledging her endless patience and forbearance as I've rabidly pursued my avocation these past 20-some odd years (some odder than others). For all the times she listened to me babble on about a great beer I tasted or brewery I visited or watched me jet off to another beer festival or beer junket, I owe her so, so much more.

I also want to dedicate this book to my children, Drew and Jill, both now in college. They've visited more breweries in their young lives than most people do in an entire lifetime. Mostly in the course of family vacations, I'd schedule brewery stops in between visits to national parks and theme parks. They patiently endured my mania so I might continue to pursue my love of writing about beer. I hope that someday they'll recognize snippets of their youth in the pages of my books.

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I consider myself fortunate to be one of the *For Dummies* authors. I'm indebted to book producer and co-writer Steve Ettlinger for opening the door to this opportunity way back in 1996, when we wrote the first edition of *Beer For Dummies*. Steve's focus and attention to detail helped make the book complete, but his wry wit added humor when and where it was needed most.

Grateful acknowledgments also go out to Candy Lesher, beer gourmand *par excellence*. Candy's contribution of original recipes in Chapter 14 of this book is invaluable. A huge thanks to her for lending her considerable talents and credentials to this effort. Also contributing to the success of this chapter on cooking with beer are recipe tester Emily Nolan and nutritional analyst Patty Santelli. They sure must enjoy their jobs.

Thanks also to the folks who provided permissions to use photos and artwork in this book, including Sarah Warman (on behalf of BrewDog), Eric Olson (PedalPub, LLC), Alastair Macnaught (Cask Marque), Steve Krajczynski and Mali Welch (Kona Brewing Co.), and Paul Virant and Jimmy McFarland (Vie Restaurant). Also, many thanks for the fantastic illustrations created by Liz Kurtzman.

Finally, the road that led to this book was long and enjoyable, and I had lots of company along the way. I'd like to acknowledge those individuals and organizations that have inspired, supported, or otherwise contributed to my passion for beer. They include the Bard of Beer Michael Jackson; Charlie Papazian; Randy Mosher, Ray Daniels, and many other long-time members of the Chicago Beer Society; Steve Kamp, Dick Van Dyke, and the Brewers of South Suburbia (BOSS); Robin Wilson; and all the neighbors, friends, and relatives who ever shared time with me in the pursuit and praise of good beer.

Steve Ettlinger: First of all, I'm eternally grateful to Marty Nachel for becoming my personal beer trainer, patiently explaining over and over again the intricate differences between the various beer styles. He taught me all I know about beer (my father taught me to appreciate it). I'm also in awe of Marty's sublime homebrewed beer.

Thanks to all those brewers and beverage salespeople who took time to answer my endless questions; to my sister, Betsy, and her pals for advice on beer appreciation; to my mother, Marge, for her editing as well as her testing of the beer-food recipes.

Special thanks go to CAMRA, in England, for research assistance, and to Tim Smith, my managing editor, for constant, patient revisions and fact-checking.

Thanks also to freelance editor Ted Scheffler as well as the knowledgeable Hercules Dimitratos of Fancy Grocery in New York City — my retail beer supplier.

Above all, I'm grateful to Dylan and Gusty (Chelsea, too) for their support and enthusiasm, especially when it came to extended deadlines and my having to burn so much midnight oil away from home.

Beer may be fun, but it took a lot of work to get here. I won't forget your help, all of you.

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We're proud of this book; please send us your comments at <http://dummies.custhelp.com>. For other comments, please contact our Customer Care Department within the U.S. at 877-762-2974, outside the U.S. at 317-572-3993, or fax 317-572-4002.

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Foreword

I love beer. My dad was a brewmaster, so I grew up in breweries and came to appreciate the kettles, the tanks, and the smell of a brewery. As a kid, I read the family beer recipes, which had been handed down over six generations.

In 1984, when I brewed my first batch of Samuel Adams beer, there was no need for a basic guide book like *Beer For Dummies*, especially in the U.S. Mass-produced beers had undergone 40 years of becoming lighter and blander. And beers from abroad, then the only widely available alternative, were often stale because of their long, transoceanic crossing and lengthy warehousing.

But today, beer lovers are in heaven. We are in the midst of a genuine renaissance in what's known as craft brewing. Literally hundreds of new brands and styles are crowding the shelves and the bar backs — pretty intimidating for the uninitiated unless they have a copy of *Beer For Dummies* with them. Personally, I love walking into a bar and seeing a dozen tap handles for great, interesting beer styles.

I grew up knowing that beer can have all the nobility and complexity of a fine wine, and it's fun to see more and more people acknowledging that today.

I think it has to do with education. The more you know about beer — its ingredients, its history, its brewing — the more respect you have for it. That's why I applaud Marty Nachel and Steve Ettlinger for writing *Beer For Dummies*.

In this book, Marty and Steve tell you what good beer is and how to find and enjoy it. I appreciate the opportunity to endorse *Beer For Dummies* and am sure it will entertain you, educate you, and make you thirsty for a really great beer.

Cheers,

Jim Koch

Brewer, Samuel Adams Boston Lager

Jim Koch is credited by many as the leader in the current craft-brewing renaissance. As a brewmaster, he continues a family tradition — six first-born sons in his family have become brewmasters. Jim's own experience with brewing started at the age of four, when he tasted his first beer. He loved it.

In 1984, armed with his great-great-grandfather's original recipe for Samuel Adams beer, Jim started the highly successful Boston Beer Company. At the time, he didn't dream that there'd be a market for more than one style of Samuel Adams. Today, the Samuel Adams family of beers comprises over 30 different brews.

Introduction

There once was a man named Stu —

About beer, he hadn't a clue.

At the behest of his chummies,

He read Beer For Dummies,

And now he's the Master of Brew!

Like many people, I first discovered beer while sitting on my father's knee. My earliest recollections of the beer that Dad drank were that it was always ice cold and foamed like soapsuds — probably an accurate taste descriptor as well. Too bad Dad bought the cheap stuff.

After years of unconsciously buying the cheapest beer, like my father did, I found that my regular beer started to become regularly boring and much less appealing. By chance, a tour of a famous brewery — Molson's, in Toronto — that made fresh, tasty beer in a number of traditional styles, opened my eyes to an undiscovered world of beery possibilities unavailable in the United States at that time. Beer drinking for me would never be the same again because I had discovered the secrets to true beer happiness: freshness and variety. From that point on, I went in search of good beer and got an education in the difference between it and mediocre beer (and worse).

Learning this difference wasn't only easy but also fun — so much fun, in fact, that I now make a living doing it! But even for the casual beer drinker, a little beer knowledge can turn a possibly daunting experience into an enjoyable one. Good beer, unlike fine wine, is widely available and relatively inexpensive, but choosing among all the various styles can be a little confusing without some help. If you've fallen in love with beer, you have plenty of ways to increase your beer appreciation. This book should be of help to neophyte and serious beer enthusiast alike. And the best news is that in the United States, good beer is being offered by more brewers every day.

And that's something to drink to!

About This Book

Beer For Dummies, 2nd Edition, is a reference tool above all. You don't have to read it from cover to cover (although I won't mind if you do); you can turn to any part, chapter or section that gives you the information you need when you need it. If you decide to read the book in order, you'll find that the information is presented in a logical

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