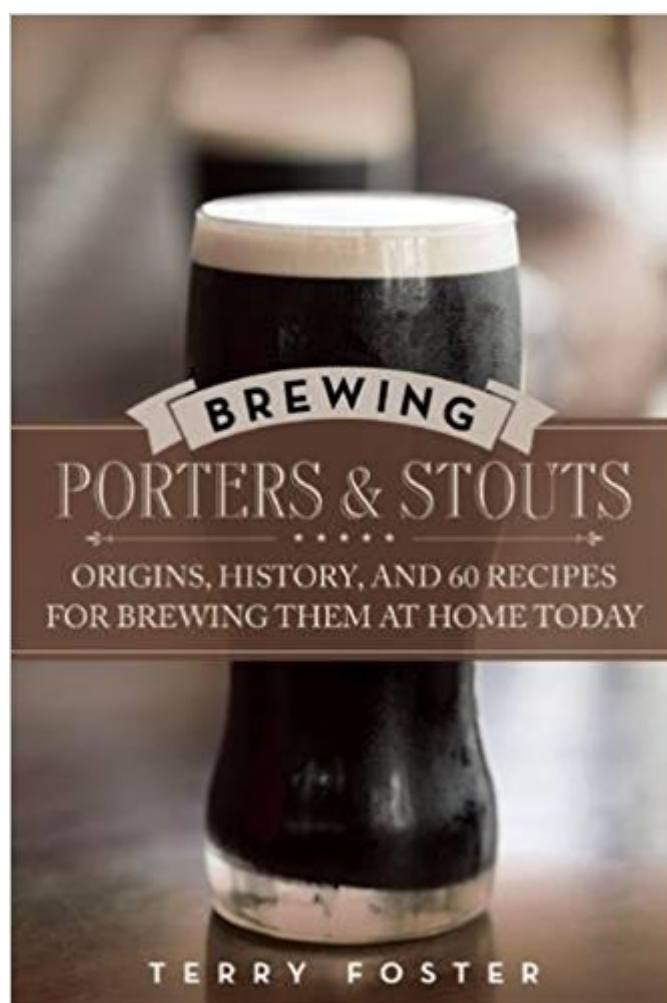


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Brewing Porters And Stouts: Origins, History, And 60 Recipes For Brewing Them At Home Today



Synopsis

From the enduring global dominance of Guinness to exciting new craft porters to the resurgence of Russian imperial stouts, porters and stouts are among the most popular beer styles today among homebrewers and craft beer drinkers alike. In *Brewing Porters and Stouts* widely respected beer and brewing writer Terry Foster presents the history and development of these styles as well as the guidance and expertise necessary to successfully homebrew them yourself. The book opens with the history of the styles, including the invention of porter in eighteenth-century England, how stouts were born from porters (stouts were originally bolder and stronger or stout porters), the development in the United Kingdom, and introduction to Ireland and eventually the United States, where they remained popular even as they fell out of favor in Britain and surged in popularity as the craft brewing revolution took hold. Foster then goes on to explore the many sub-styles of porters and stouts, providing commercial examples and showcasing some of the most exciting developments in craft brewing today, before breaking down the ingredients, including the various malts as well as special flavorings—such as vanilla, coffee, chocolate, and even bourbon—and finally the yeasts, hops, and waters that are well suited to brewing these styles. Finally, Foster provides a collection of sixty recipes—up to six for each sub-style—showcasing the variety and range of ingredients explored in the book and providing both extract and all-grain instructions. *Brewing Porters and Stouts* belongs in the library of every craft beer drinker or homebrewer. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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Customer Reviews

Terry Foster was born and educated in London and holds a PhD in organic chemistry from the University of London. He started brewing some fifty years ago and has been brewing at home ever since. He has written for several magazines, including Zymurgy, All About Beer, American Brewer, and Brew Your Own. Terry is the author of Pale Ale and Porter in Brewers Publications' Classic Beer Styles series, contributor of several pieces to The Oxford Companion to Beer edited by Garrett Oliver, and writer of a regular Techniques column for Brew Your Own. He live in Stratford, Connecticut.

I definitely enjoyed reading this book. There are two parts to it: the history of the porter beers and recipes for making a variety of them. The book is well written and held my interest. The recipes are easy to follow and provide enough information so that even a beginning home brewer should have no problem trying them out. I also enjoyed the references to available craft beers in the book and am making an effort to try as many of them as possible. I might even visit the brew pub the author helps at. :-)

The only thing this book lacks is a glossary. The author uses, without any attempt to define, a number of terms related to the science of beer brewing. I found it necessary on several occasions to stop reading and jump onto the internet to figure out what terms mean. (Even though I have been brewing at home for a number of years). A glossary with the definitions of those terms and parameters specifically related to the process of brewing would make this a perfect five-star book.

I have Terry's first book on Porter and wished for more information on this style. I have also notice that old time Porters and Stout recipes were almost interchangeable as though the naming of your beer as Stout or Porter was more of a marketing thing. Well, this book is much more in depth about Porters and Stouts, their origins and, perhaps a better way to distinguish between the two styles. A

great read and I thought that the inclusion of BU/GU information for each style/sub-style was extremely helpful. A book I will keep and use.

I've been reading a lot of brewing books lately, including a few based on styles, and some info is getting to be redundant, especially history. But this book is well written and conversational in tone and includes the authors experience at home brewing.

You will not regret spending money on this book. There are several homebrewing books I've purchase that I wish I could return but this is not one of them. The author gives historical facts laced heavily with his own opinions which he points out are his opinions. He is honest when he injects his opinion and uses solid common sense along with facts to debunk several commonly believed myths about the styles. The book offers up best ingredients per style with several recipes tested by the author. I used this information to tweak a porter I brew every year and it's a definite improvement.

really enjoyed this on my favorite beer styles

Good book

Very good!!

A bit heavy on specific dates and the history of long-past breweries but a good read overall with pointers for putting together balanced stouts and porters. The diverse collection of recipes in the latter part of the book are worth the price alone.

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