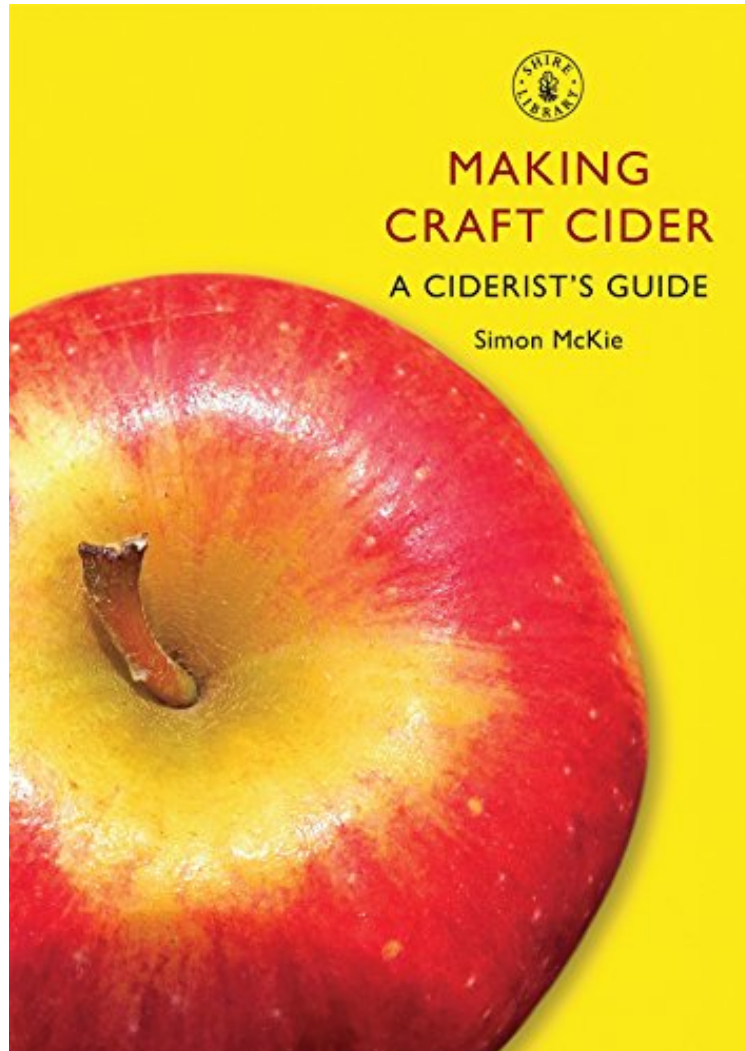


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Making Craft Cider: A Ciderists Guide (Shire Library)

Simon McKie

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Simon McKie : Making Craft Cider: A Ciderists Guide (Shire Library) before purchasing it in order to gage whether or not it would be worth my time, and all praised Making Craft Cider: A Ciderists Guide (Shire Library):

2 of 2 people found the following review helpful. Too "British" in content By A. Burchfieldto be of much use to most Americans. Everything is written for a European reader with metric measurements, the resources are all European (you can find at least some of the apples here in the U.S.) Lots of, mostly British, cider history.I'd recommend the home cider maker, in this country, get "Apples to Cider" by April White or "Craft Cider" by Jeff Smith (probably get both books) much better for the general user than McKie's book. Having said that, in this book you do get some useful tips rarely- if ever- found in "American" cider books. McKie's tip for testing the ripeness of your apples (using iodine) I've otherwise seen only in Drew Beechum's "The Everything Hard Cider Book" is perhaps the most important.Get White

and/or Smith this book might not "go it alone" even in Britain. 4 of 4 people found the following review helpful. Good overall view of craft cider making By MagicFox Simon provides a nice general overview of making craft cider. Some good trick in the book but doesn't get into too much detail about apple or cider yeast selection. I would recommend this book to anyone interesting in understanding more about cider and cider making. It's a quick read at only 90 pages or so. Best to enjoy with a glass of cider!

Small cider production is becoming a booming business as apple cider in all its varieties experiences seen a surge of popularity. Across North America, drinkers are enjoying imported ciders such as Magners, Bulmers and Strongbow, alongside national ciders such as Woodchuck and Original Sin. With this popularity also comes a rise in home cider making. Craft Cider Making explores all of these aspects of cider making, and much more, in a highly illustrated format. This book takes readers through the history and practicalities of cider making, and introduces the concepts and techniques of craft cider production. It looks at the different styles of cider, and the effect of fruit variety, climate and orchard location on the finished drink. Each step in the process of production is addressed and explained, including terroir, cider apples, scratting, pressing, measuring and adjusting, yeasts, fermentation, clarity, sweetening cider, and recipe/process experimentation. The book concludes with a suggested method for the home cider maker. This is the perfect introduction for anyone considering cider making, and a fascinating explanation of the history and process of real cider production for anyone who enjoys this complex and varied beverage on any level.

Even a novice ciderist can create a great tasting cider with the help of this book... The author's expertise in this field of making craft cider is apparent in the ways he has given detailed descriptions in all the chapters and the photos are even more helpful in understanding the subject. Seduce Your Tastebuds Anyone who enjoys cider or food history, or that is thinking about making cider, will appreciate this book. Valerie Gray, From Val's Kitchen... anyone interested in trying to craft a traditional British-style cider, in whatever location, will find this slim volume an invaluable resource and an endless source of inspiration. Sleeping Hedgehog About the Author Simon McKie, a Barrister and Chartered Accountant by profession, makes up to 200 a gallons of cider a year from his own orchards. He is the author of several books on tax planning.