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MASHMAKER: A Citizen-Brewer's Guide to Making Great Beer at Home
You already know the basics of homebrewing, but want to take a master class in developing brews of your own. Citizens, Michael Dawson wants to help you become a mashmaker.

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January 26 @ 7:00 pm – 9:00 pm
Free. Calling all homebrewers!
Michael Dawson, of "Brewing TV" and
BYO Magazine, is joining Magers &
Quinn for a presentation of his debut
book, "Mashmaker: A Citizen-
Brewer's Guide to Making Great Beer
at Home.". In his book, Dawson

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compiles recipes and techniques that will embolden your own recipe development as a brewer, with detailed explanations of why each ingredient is chosen.

Events – Mashmaker Book

Michael Dawson presents Mashmaker: A Citizen Brewer's Guide. Public ·

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Michael Dawson presents Mashmaker: A Citizen Brewer's Guide

This recipe appears in Michael

Dawson's book, "Mashmaker: A

Get Free Mashmaker A Citizen Brewers Guide To Citizen-Brewer's Guide to Making

Great Beer at Home.” Learn more at mashmakerbook.com. In his book “The Brewmaster’s Table,” author and brewer Garrett Oliver lauds the versatility of Bavarian weissbier as a pairing companion for a wide range of dishes and cuisines.

Homebrew Recipe Archives | Page 2 of 3 | Growler Magazine

This recipe appears in Michael Dawson’s book, “Mashmaker: A Citizen-Brewer’s Guide to Making Great Beer at Home.” Learn more at mashmakerbook.com. From one mash, two beers: a strong, hop-bursted, piney-slash-caramelly, dry-hopped West Coast-style red ale, and a putatively sessionable stout-slash-black IPA type of deal.

Get Free Mashmaker A Citizen Brewers Guide To Michael Dawson, Author at Growler

Magazine | Page 2 of 4

This recipe appears in Michael Dawson's book, "Mashmaker: A Citizen-Brewer's Guide to Making Great Beer at Home." Learn more at mashmakerbook.com. Citizens, a disclaimer: even with St. Patrick's Day almost upon us, this is not going to be about homebrewed Irish Red Ale. Well, it is, but only insofar as to frame up some guidelines ...

Michael Dawson Archives | Growler Magazine

This recipe appears in Michael Dawson's book, "Mashmaker: A Citizen-Brewer's Guide to Making Great Beer at Home." Learn more at mashmakerbook.com. This month, citizens, we're going to revisit our kettle-souring regimen for a beer

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inspired by Florida weisse—a riff on Berliner weisse that nontraditionally incorporates fruit (specifically local/tropical types like guava, passionfruit, and dragon fruit) ...

[Michael Dawson, Author at Growler Magazine](#)

Mashmaker. 297 likes. Mashmaker: A Citizen-Brewer's Guide for Making Great Beer at Home contains 64 all-grain homebrew recipes and sage brewing advice...

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local/tropical types like guava,
passionfruit, and dragon fruit) ...

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Growler Magazine](#)

In honor of the official release of
“Mashmaker: A Citizen-Brewer’s
Guide to Making Great Beer at Home”
by Michael Dawson, Gray Duck Media
is inviting homebrewers to a week of
“Mash Rallies” across Minnesota.

Take your homebrewing to the next
level, citizens.

Traditional craft-brewed beer can
transform a meal from everyday to

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extraordinary. It's an affordable, accessible luxury. Yet most people are only familiar with the mass-market variety. Have you tasted the real thing? In *The Brewmaster's Table*, Garrett Oliver, America's foremost authority on beer and brewmaster of the acclaimed Brooklyn Brewery, reveals why real beer is the perfect partner to any dining experience. He explains how beer is made, relays its fascinating history, and, accompanied by Denny Tillman's exquisite photographs, conducts an insider's tour through the amazing range of flavors displayed by distinct styles of beer from around the world. Most important, he shows how real beer, which is far more versatile than wine, intensifies flavors when it's appropriately paired with foods, creating brilliant matches most people

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have never imagined: a brightly citric Belgian wheat beer with a goat cheese salad, a sharply aromatic pale ale to complement spicy tacos, an earthy German bock beer to match a porcini risotto, even a fruity framboise to accompany a slice of chocolate truffle cake. Whether you're a beer aficionado, a passionate cook, or just someone who loves a great dinner, this book will indeed be a revelation.

Water is arguably the most critical and least understood of the foundation elements in brewing beer. *Water: A Comprehensive Guide for Brewers*, third in Brewers Publications' *Brewing Elements* series, takes the mystery out of water's role in the brewing process. The book leads brewers through the chemistry and treatment of brewing water, from an overview of water

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sources, to adjusting water for different beer styles, and different brewery processes, to wastewater treatment. The discussions include how to read water reports, understanding flavor contributions, residual alkalinity, malt acidity, and mash pH.

Written and photographed by the team behind Slay to Gourmet, a Minneapolis-based catering service specializing in wild game, Venison takes readers through author, chef, and outdoorsman Jonathon Wipfli's technique for quickly and efficiently processing a deer, as well as a raft of contemporary recipes for venison dishes and accompanying sides. Wipfli describes and illustrates the breakdown of a deer, focusing on the fronts, middles, and rears before proceeding to more specific cuts like

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sirloins, shanks, ribs, loins, roasts, sausage scraps, and more. Whether the reader has been hunting for two years or for thirty, there's a good chance they've never approached processing by muscle groups. Wipfli demystifies them and in the process shows the value of individual cuts and how to maximize one's quarry. More than 50 recipes for venison and accompanying accoutrements and sides are beautifully photographed and presented. The result is a venison book like no other, sure to appeal to those new hunters as well as veteran outdoorspeople.

A poignant novel about a biracial girl living in the suburbs of Las Vegas examines the friendships that grow out of, and despite, her race.

Get Free Mashmaker A Citizen Brewers Guide To Making Great Sour Beers

One of the most exciting and dynamic segments of today'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 world'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 country's best known sour beer brewers.

Brewers often call malt the soul of

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beer. Fourth in the Brewing Elements series, *Malt: A Practical Guide from Field to Brewhouse* delves into the intricacies of this key ingredient used in virtually all beers. This book provides a comprehensive overview of malt, with primary focus on barley, from the field through the malting process. With primers on history, agricultural development and physiology of the barley kernel, John Mallett (Bell's Brewery, Inc.) leads us through the enzymatic conversion that takes place during the malting process. A detailed discussion of enzymes, the Maillard reaction, and specialty malts follows. Quality and analysis, malt selection, and storage and handling are explained. This book is of value to all brewers, of all experience levels, who wish to learn more about the role of malt as the

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Belgium is to beer what Burgandy and Bordeaux are to wine. With an introduction about Belgium and its traditions, Michael Jackson takes us on a tour of its ancient regions, such as Flanders and Brabant, and places the various brewing traditions in their local contexts. He describes the time honoured traditional ingredients: water; the yeasts; the hops; the varieties of barley and the various brewing techniques. He then takes the reader round the famous breweries, frequently monasteries, and the styles - lambic, gueuze, kriel, framboise, brown beers, wheat beers, fruit beers, the famous trappoist and other abbey beers, and golden ales.

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John Sutton sets out a unified theory that encompasses two major approaches to studying market, while generating a series of novel predictions as to how markets evolve. Traditionally, the field of industrial organization has relied on two unrelated theories—the cross-section theory and the growth-of-firms theory—to explain cross-industry differences in concentration and within-industry skewness. The two approaches are based on very different mathematical structures and few researchers have attempted to relate them to each other. In this book, John Sutton unifies the two approaches through a theory that rests on three simple principles. The first two, a "survivor principle" that says that firms will not pursue loss-making

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strategies, and an "arbitrage principle" that says that if a profitable opportunity is available, some firm will take it, suffice to define a set of possible outcomes. The third, the "symmetry principle," says that the strategy used by a new entrant into any submarket depends neither on the entrants identity nor on its history in other submarkets. This allows researchers to bring together the roles of strategic interactions and of independence effects. The result is that the considerations motivating the cross-section tradition and those motivating the growth-of-firms tradition both drop out within a single game-theoretic model. This book follows Sutton's *Sunk Costs and Market Structure*, published by MIT Press in 1991.

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