

Progettare Grandi Birre La Guida Definitiva Per Produrre Gli Stili Classici Della Birra

Combining astrology, numerology, and pure psychic intuition, *The Secret Language of Birthdays* is a wholly unique compilation that reveals one's strengths, weaknesses, and major issues while providing practical advice and spiritual guidance. Many have suspected that your birthday affects your personality and how you relate to others. Nineteen years and over one million copies later, *The Secret Language of Birthdays* continues to fascinate readers by describing the characteristics associated with being born on a particular day. The 366 personality profiles are based on astrology, numerology, the tarot, and Gary Goldschneider's observations of more than 14,000 people. Your strengths, weaknesses, and major concerns will be illuminated while you are given practical advice and spiritual guidance. After you study your profile, it will be hard to resist examining those of family, friends, colleagues, and even celebrities.

The now-classic introduction to designing typography, handsomely redesigned and updated for the digital age!n This invaluable book, Karen Cheng explains the processes behind creating and designing type, one of the most important tools of graphic design. She addresses issues of structure, optical compensation, and legibility, with special emphasis given to the often-overlooked relationships between letters and shapes in font design. In this second edition, students and professional graphic designers alike will benefit from an expanded discussion of the creative practice of designing type—what designers need to consider, their rationale, and issues of accessibility—in the context of contemporary processes for the digital age.Illustrated with more than 400 diagrams that demonstrate visual principles and letter construction, ranging from informal progress sketches to final type designs and diagrams, this essential guide analyzes a wide range of classic and modern typefaces, including those from many premier type foundries. Cheng's text covers the history of type, the primary systems of typeface classification, the parts of a letter, and the effects of new technology on design methodology, among many other key topics.

Greg Noonan's classic treatise on brewing lagers, *New Brewing Lager Beer*, offers a thorough yet practical education on the theory and techniques required to produce high-quality beers using all-grain methods either at home or in a small commercial brewery. This advanced all-grain reference book is recommended for intermediate, advanced and professional small-scale brewers. New Brewing Lager Beers could be part of every serious brewer's library.

Everything needed to brew beer right the first time. Presented in a light-hearted style without frivolous interruptions, this authoritative text introduces brewing in a easy step-by-step review.

Between Memory and History

Designing Great Beers

Work for Money, Design for Love

Tasting Beer, 2nd Edition

Answers to the Most Frequently Asked Questions About Starting and Running a Successful Design Business

How to Brew

Exploring Styles and Contemporary Techniques

This text emphasizes a modern approach to microeconomics by integrating new topics in microeconomic theory and making them accessible to students. These topics include risk and uncertainty, assymmetric information and game theory. Traditional topics are also treated in a clear way with solid applications. Modifications have been made to the text in this edition, these include new information on the theory of the firm, specifically the coverage of cost, and examples are included throughout the text to reinforce the material presented.

Warm, vibrant illustrations combine with the steady reassurance "I'll take care of you" to introduce children to the cycles of nature and the gift of nurturing. A helpless, tiny seed finds itself lost in the world, but with care from the Sky, Earth, and Sun it grows up to be a beautiful apple tree. When the tree meets a bird in need of help, it offers its branches as shelter and shows little readers the magic of being cared for and taking care. This comforting tale celebrates the harmonious relationship between birds and trees, reveals the quiet wonder of our ecosystems, and helps little readers appreciate the care they receive from their family and friends every day. In return, children will learn that they can care for others too and cultivate empathy and kindness. With brightly beautiful illustrations and a timely message of love and community, I'll Take Care of You offers families a go-to soothing story for bedtime and tough days.

The use of wooden vessels for storage, transportation, fermentation or aging of beer is deeply rooted in history. Brewing luminaries Dick Cantwell and Peter Bouckaert explore the many influences of wood as a vessel for contributing tremendous complexity to beers fermented and aged within it. Brewers are innovating, experimenting and enthusiastically embracing the seemingly mystical complexity of flavors and aromas derived from wood. From the soring effects of microbes that take up residence in the wood to the character drawn from barrels or feeders, Wood & Beer covers not only the history, physiology, microbiology and flavor contributions of wood, but also the maintenance of wooden vessels.

Starting a successful brewery takes more than heart. The Brewers Association's *Guide to Starting Your Own Brewery* delivers essential industry knowledge to brewers aspiring to chart their own course. While America's craft beer renaissance continues, emphasis must remain on producing the highest quality beer—or the success of the entire industry is jeopardized. This comprehensive guide will help you plan and open a thriving, quality-oriented brewery. It reviews everything that matters, from site selection and branding to regulatory requirements, flooring choices and equipment considerations. Industry veteran Dick Cantwell of Elysian Brewing adeptly covers ingredients, financing, business plans, quality assurance, distribution, wastewater, sustainability practices and more, for prospective brewpub and packaging brewery owners alike. Cantwell walks the reader through the planning and execution required to turn craft brewing dreams into reality.

A Sociable History of Beer (Fully Updated Second Edition)

The Complete Joy of Homebrewing Third Edition

Progettare grandi birre

A Brewer's Guide

Producing Prosperity

National Geographic Atlas of Beer

The World's Great Beer Styles, Gastronomy, and Traditions

The homebrewer's bible—everything you need to know to brew beer at home from start to finish, including new recipes, updated charts on hop varieties, secrets to fermentation, beer kit tips, and more—from the master of homebrewing The Complete Joy of Homebrewing is the essential guide to understanding and making a full range of beer styles, including ales, lagers, stouts, pilseners, dubbels, tripels, and homerun specialty beers and meads. Everything to get started is here: the basics of building a home brewery, world-class proven recipes, easy-to-follow brewing instructions, and the latest insights in the art and science of brewing. Master brewer Charlie Papazian also explains the history and lore of beer, reveals the technology behind brewing, and shares countless tips on how to create your own original ales and lagers. This completely revised and updated edition

Includes: An expanded and updated Beer Styles and Homebrew Recipe Formulation chart with easy-to-understand descriptions of key flavor and aroma characters Ingredient information for fifty-three beer styles A list of more than seventy-five beer types describing strength, hop aroma, bitterness, flavor, color, sweetness, and alcohol percentage Expanded chart on sixty-eight hop varieties, descriptions, and uses Eighty brand-new and revised favorite beer and mead recipes Beer kit tips Key information about using and understanding hops Revealing reasons why homebrew is the best . . . and much more! Paired with the newly revised Homebrewer's Companion, Second Edition, this book will transform you from beginning brewer to homebrewing expert.

Packed with recipes, expert advice, step-by-step photos, and more, this official guide from Brew Your Own is a necessity for anyone who's into homebrew. For more than two decades, America's homebrewers have turned to Brew Your Own magazine for the best information on making incredible beer at home. From well-tested recipes to expert advice, Brew Your Own sets the standard for quality. Now, for the first time, the magazine's best homebrew guides, recipes, troubleshooting, and tips are brought together in one book. The Brew Your Own Big Book of Homebrewing is the ultimate all-in-one homebrew book. It's a first-time homebrewer's best friend, explaining the entire brewing process from start to finish with step-by-step photography. Yet it has plenty for the experienced homebrewer as well, including: - Fully-illustrated guides for making the jump to all-grain brewing and for setting up your first kegging system - More than 50 sought-after recipes to craft your favorite breweries' beers - A deep dive on brewing ingredients - The most useful troubleshooting features and tips from the pros from two decades of the magazine Whether you're looking to get into brewing, up your game, or find inspiration for your next brew day, this book has what you need.

Craft Beer is about innovation, discovery and interpretation. Homebrewing is about all that and more! As the beer scene evolves, so do the beer styles we know and love. In *Modern Homebrew Recipes*, Grandmaster Beer Judge and author Gordon Strong takes you on a guided journey of brewing discovery that includes information about some of the latest BJCP style changes. Following a primer on specific mashing and hopping techniques, recipe formulation fundamentals and how to adapt recipes to your system, Strong shares more than 100 distinctive recipes.Strong also provides specific advice and sensory profiles for each Beer. Strong's recipes are provided as-brewed, with delicious variations to get the creative juices flowing. *Modern Homebrew Recipes* is more than a book of recipes; it's a book that sets brewers on the path to discovering what's new in the world of homebrewing.

ØThis book describes a number of different empirical studies and evaluations of the international brewery industry. This industry has recently undergone two climactic changes within a ten to fifteen year time period. These are a significant industry-wide consolidation of firms and market shares accompanied by the internationalization of what was previously a largely local industry. Understanding the drivers and implications of such abrupt and massive change in the competitive environment of an industry is of great interest to international and strategic management scholars. Most of the book's chapters address this issue, some at the global industry level, some at a regional level, and some at the level of a specific country. Taken together, they comprise an insightful case study of an interesting industry at its most interesting point in time.Ø William G. Egelhoff, Fordham University, US ØThe individual contributions in this volume paint a varied and rich picture of strategies and rivalries, the role of environments and institutions, leadership and also customer approaches in both global and local brewery industry. Some of the analysed phenomena are more standard to an IB audience, like consolidation, technological development, and shifts in global markets, but they get a specific flavor and color through this industry focus, while other topics definitely seem more specific (like ØBierstrasseØ on Mallorca). For readers with good taste.Ø ð Rian Drogendijk, Uppsala University, Sweden This unique book explores some of the key topics of international business through the context of a global industry, focusing on the challenges brewery companies face as they operate in globalized markets. It examines the strategies of individual firms to develop markets and explores new insights into recent company rivalries, both globally and locally. In addition, it offers detailed analysis of some of the major players in the industry through longitudinal studies. Drawing on a range of perspectives, the contributing authors explore six overarching themes: international market developments and firm performance; host country institutional effects; multi-point competition and rivalries; cross-border M&A integration and subsidiary development; leadership and internationalization; and boundless customer interfaces through such elements as social media and tourism. The Global Brewery Industry will prove insightful for scholars across international business, as well as providing an appealing case study for advanced students. It will be invaluable to those investigating the brewery sector specifically, or working with brewing firms.

Wood & Beer

Craft Beer for the Homebrewer

Brewing Better Beer

Brewing Bad

Everything you need to know to brew beer right the first time

Organizzazione aziendale

Modern Homebrew Recipes

This essential guide to the AP Calculus AB exam offers a full content review, special practice assignments with self-grading guidelines, hundreds of practice questions with thorough answer explanations, and more. Charts & diagrams.

Brown ale has come a long way since its murky beginnings as the first beer style ever produced. Jam-packed with historical and technical brewing information, *Brown Ale* is not only an excellent reference, but a fascinating read as well. The Classic Beer Style Series from Brewers Publications examines individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques, and commercial examples.

Brewing Better Beer is a comprehensive look at technical, practical and creative homebrewing advice from Gordon Strong, three-time winner of the coveted National Homebrew Competition Nikkasi Award. Discover techniques, philosophy, recipes and tips that will help you take your homebrew to the next level.

Fully revised and expanded, *How to Brew* is the definitive guide to making quality beers at home. Whether you want simple, sure-fire instructions for making your first beer, or you're a seasoned homebrewer working with all-grain batches, this book has something for you. Palmer adeptly covers the full range of brewing possibilities—accurately, clearly and simply. From ingredients and methods to recipes and equipment, this book is loaded with valuable information for any stage brewer.

The Craft Beer Book

A Globe-Trotting Journey Through the World of Beer

Everything You Need to Know to Brew Great Beer Every Time

Storia, caratteristiche e abbinamenti degli stili di birra

Apex AP Calculus AB

History, Brewing Techniques, Recipes

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 trappist and other abbey beers, and golden ales.

This completely updated second edition of the best-selling beer resource features the most current information on beer styles, flavor profiles, sensory evaluation guidelines, craft beer trends, food and beer pairings, and draft beer systems. You'll learn to identify the scents, colors, flavors, mouth-feel, and vocabulary of the major beer styles — including ales, lagers, weissbeirs, and Belgian beers — and develop a more nuanced understanding of your favorite brews with in-depth sections on recent developments in the science of taste. Spirited drinkers will also enjoy the new section on beer cocktails that round out this comprehensive volume.

As the craft beer craze continues to sweep the nation, more and more people are deciding to try their hand at creating their own perfect brew. In *Craft Beer for the Homebrewer*, beer writer and certified cicerone (think sommelier for beer) Michael Agnew merges the passions of consumption and creation into one definitive guidebook, designed for the craft beer lover who also happens to be a homebrew enthusiast. Agnew presents dozens of recipes adapted by craft brewmasters for the homebrewer to make in his or her own kitchen, basement, garage, or patio. Based on the actual production beers of featured breweries, these recipes cover the entire range of beer styles—ambers and pales, IPAs, stouts and porters, Irish and Scottish ales, Belgians, and wheats—representing craft breweries from across the United States. Each recipe is accompanied by full-color photography, an ingredient list, instructions for both the mash and extract brewer, and historical and anecdotal notes about the brewery that provided it. Agnew prefaces the book with an introduction to the craft beer industry, briefly discussing the major ingredients and required equipment that homebrewers will encounter inside. With its meticulous selection of delicious beer varieties, *Craft Beer for the Homebrewer* offers a beautifully designed collection of microbrews for the homebrewer on the cutting edge of the craft beer scene.

This atlas is the ultimate beer lover's guide to the world, filled with stunning photography, great storytelling, intriguing beer destinations, fascinating historical perspectives, and firsthand accounts from brewers and bar owners around the globe. The most visually stunning and comprehensive beer atlas available, this richly illustrated book includes more beers and more countries than any other book of its kind. Including beer recommendations from Garrett Oliver, the famed brewmaster of Brooklyn Brewery, and written by "beer geographers" Nancy Hoalst-Pullen and Mark Patterson, this indispensable guide features more than 100 illuminating maps and over 200 beautiful color photos. The fascinating narrative explores beer history, geography, trends, and tasting on six continents (and how to order a beer in 14 languages!). Travel tips include the best breweries, beer festivals, and pubs in each location. Smart, compelling, and practical, this elegant book will help you discover the best beer wherever you are.

The Most Comprehensive Book for Home and Microbrewers

The Ultimate Guide to Brewing Classic Beer Styles

Featuring 300 Homebrew Recipes from Your Favorite Breweries

Seven Barrel Brewers' Brewers' Handbook

Why America Needs a Manufacturing Renaissance

The New Science of Personal Achievement

Recipes from America's Top Brewmasters

It's an extraordinary time of yeast-obsessed monks and teetotal prime ministers; of how pale ale fuelled an Empire and weak bitter won a world war; of exploding breweries, a bear in a yellow nylon jacket and a Canadian bloke who changed the drinking habits of a nation. It's also the story of the rise of the pub from humble origins through to survive misunderstanding, bad government and misguided commerce. The history of beer in Britain is a social history of the nation itself, full of catastrophe, heroism and an awful lot of hangovers. 'a pleasant antidote to more po-faced histories of beer' Guardian 'Like a good drinking companion, Brown tells a remarkable story: a stream of pub-related urban phenomena' TLS 'Packed with bar-room bet-winning facts and entertaining digressions, this is a book into which every pub-goer will want to dip.' Express

Manufacturing's central role in global innovation Companies compete on the decisions they make. For years—even decades—in response to intensifying global competition, companies decided to outsource their manufacturing operations in order to reduce costs. But we are now seeing the alarming long-term effect of those choices: in many capabilities go away, so does much of the ability to innovate and compete. Manufacturing, it turns out, really matters in an innovation-driven economy. In *Producing Prosperity*, Harvard Business School professors Gary Pisano and Willy Shih show the disastrous consequences of years of poor sourcing decisions and underinvestment in manufacturing. They reveal how today's undervalued manufacturing operations often hold the seeds of tomorrow's innovative new products, arguing that companies must reinvest in new product and process development in the US industrial sector. Only by reviving this "industrial commons" can the world's largest economy build the expertise and manufacturing competitive advantage. America needs a manufacturing renaissance—for restoring itself, and for the global economy as a whole. This will require major changes. Pisano and Shih show how company-level choices are key to the sustained success of industries and economies, and they provide business leaders with a framework for understanding manufacturing and innovation that will enable them to make better outsourcing decisions. They also detail how government must change its support of basic and applied scientific research, and promote collaboration between business and academia. For executives, policymakers, academics, and innovators alike, *Producing Prosperity* provides compelling account yet of how the American economy lost its competitive edge—and how to get it back.

Unlike other dry business books, this refreshing, straightforward guide from Logo Design Love author and international designer David Airey answers the questions all designers have when first starting out on their own. In fact, the book was inspired by the many questions David receives every day from the more than 600,000 designers w Design Love, Identity Designed, and DavidAirey.com) each month. How do I find new clients? How much should I charge for my design work? When should I say no to a client? How do I handle difficult clients? What should I be sure to include in my contracts? David's readers—a passionate and vocal group—regularly ask him these questions and launch and run their own design careers. With this book, David finally answers their pressing questions with anecdotes, case studies, and sound advice garnered from his own experience as well as those of such well-known designers as Ivan Chermayeff, Jerry Kuyper, Maggie Macnab, Eric Karjaluoto, and Von Glitschka. Designers just starting this book invaluable in succeeding in today's hyper-networked, global economy.

Cheers to beer design! The days of boring, mass-produced yellow fizz-water are all but over. These days, independent beer makers are creating a wide variety of interesting beers that exhibit a vast range of depth and flavor. Beer is more than a beverage—it's an artisan craft championed by talented people devoted to quality and good taste. Brewing continues to grow by leaps and bounds, the culture of beer has made the shift from big business to an industry filled with people who truly care about what they make. And that attention to detail goes for the art and packaging as well as the brews themselves. *Cool Beer Labels* explores the art and design of beer culture from lab to bottle. Inside you'll find: more than 400 full color examples of beer labels from craft and small breweries around the world Case studies from working designers Interviews with brewery owners and master brewers An exploration of breweries by region And more Whether you are a visual creative looking for packaging design inspiration or simply a people who enjoy home brewing, craft beers and beer culture, you're sure to enjoy cracking open a cold one and settling back to enjoy this art-filled celebration of beer.

New Brewing Lager Beer

Fully Revised and Updated

Smoked Beers

The Brewers Association's Guide to Starting Your Own Brewery

How To Brew

Barley & Hops

Your Complete Personology Guide for Each Day of the Year

Charlie Papazian, master brewer and founder and president of the American Homebrewer's Association and Association of Brewers, presents a fully revised edition of his essential guide to homebrewing. This third edition of the best-selling and most trusted homebrewing guide includes a complete update of all instructions, recipes, charts, and guidelines. Everything you need to get started is here, including classic and new recipes for brewing stouts, ales, lagers, pilsners, porters, specialty beers, and honey meads. The Complete Joy of Homebrewing, third edition, includes: Getting your home brewery together; the basics – malt, hops, yeast, and water Ten easy lessons for making your first batch of beer Creating world-class styles of beer (IPA, Belgian wheat, German Kölsch and Bock, barley wine, American lagers, to name a few) Using fruit, honey, and herbs for a spicy, more festive brew Brewing with malt extracts for an unlimited range of strengths and flavors Advanced brewing techniques using specialty hops or the all-grain method or mash extracts A complete homebrewer's glossary, troubleshooting tips, and an up-to-date resource section And much, much more Be sure to check out Charlie's *The Homebrewer's Companion* for over 60 additional recipes and more detailed charts and tables, techniques, and equipment information for the advanced brewer. These beers represent a new authenticity and way of life.

Looks at the history of beer, describes different types of beer made around the world, and shares recipes that feature beer.

A total institution is defined by Goffman as a place of residence and work where a large number of like-situated, individuals, cut off from the wider society for an appreciable period of time, together lead an enclosed, formally administered round of life. Prisons serve as a clear example, providing we appreciate that what is prison-like about prisons is found in institutions whose members have broken no laws. This volume deals with total institutions in general and, mental hospitals, in particular. The main focus is, on the world of the inmate, not the world of the staff. A chief concern is to develop a sociological version of the structure of the self. Each of the essays in this book were intended to focus on the same issue—the inmate's situation in an institutional context. Each chapter approaches the central issue from a different vantage point, each introduction drawing upon a different source in sociology and having little direct relation to the other chapters. This method of presenting material may be irksome, but it allows the reader to pursue the main theme of each paper analytically and comparatively past the point that would be allowable in chapters of an integrated book. If sociological concepts are to be treated with affection, each must be traced back to where it best applies, followed from there wherever it seems to lead, and pressed to disclose the rest of its family.

Un birraio in cucina

Man Walks Into A Pub

Brown Ale

An Insider's Guide to the World's Greatest Drink

Microeconomics

Progettare grandi birre. La guida definitiva per produrre gli stili classici della birra

Beer Beyond the Influence of Brewer's Yeast

Author Roy Daniels provides the brewing formulas, tables, and information to take your brewing to the next level in this detailed technical manual.

Explores the world of Lambics, Flanders red and Flanders brown beers as well as the many new American beers produced in the similar style.

Un libro che accompagna alla scoperta dell'evoluzione degli stili di birra, partendo dagli albori per arrivare fino alla rivoluzione artigianale che sta vivendo oggi la sua primavera. Un birraio in cucina insegna a conoscere e riconoscere i vari tipi di birra, ad abbinarli con soddisfazione al cibo e a dar loro la giusta collocazione in una delle cucine più amate al mondo, quella italiana. Completano il volume appendici su bicchieri, birrifici e birre artigianali italiane, cocktail con la birra e guida ai luppoli.

The recent wave of interest in oral history and return to the active subject as a topic in historical practice raises a number of questions about the status and function of scholarly history in our societies. This articles in this volume, originally published in 1990, and which originally appeared in *History and Anthropology, Volume 2, Part 2*, discuss what contributions, meanings and consequences emerge from scholarly history turning to living memory, and what the relationships are between history and memory.

The Brew Your Own Big Book of Homebrewing

Unlimited Power

Master Lesson for Advanced Homebrewers

Second Edition

The Great Beers of Belgium

The Brew Your Own Big Book of Clone Recipes

Essays on the Social Situation of Mental Patients and Other Innates

Progettare grandi birre. La guida definitiva per produrre gli stili classici della birraProgettare grandi birreDesigning Great BeersThe Ultimate Guide to Brewing Classic Beer StylesBrewers Publications

For more than two decades, homebrewers around the world have turned to Brew Your Own magazine for the best information on making incredible beer at home. Now, for the first time, 300 of BYO's best clone recipes for recreating favorite commercial beers are coming together in one book. Inside you'll find dozens of IPAs, stouts, and lagers, easily searchable by style. The collection includes both classics and newer recipes from top award-winning American craft breweries including Brooklyn Brewery, Deschutes, Firestone Walker, Hill Farnstead, Jolly Pumpkin, Modern Times, Maine Beer Company, Stone Brewing Co., Surly, Three Flounds, Tröegs, and many more. Classic clone recipes from across Europe are also included. Whether you're looking to brew an exact replica of one of your favorites or get some inspiration from the greats, this book is your new brewday planner.

For centuries smoke-flavored beers, also known as rauchbier, survived modernization in a small enclave centered around Bamberg, Germany. Today new examples are being made by brewers throughout the U.S. Enjoy the history, culture, and brewing of these wonderful beers with this informative volume. Geoff Larson, founder of Alaskan Brewing Company in Juneau, Alaska has been working with smoke to create Alaskan Smoked Porter since 1988. It continues to be one of the classic American examples of the style. The Classic Beer Style Series from Brewers Publications examines individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques and commercial examples. The Classic Beer Style Series from Brewers Publications examines individual world-class beer styles, covering origins, history, sensory profiles, brewing techniques and commercial examples.

The Seven Barrel Brewery is an award-winning craft brewery in New Hampshire. This BREWERS' HANDBOOK shares the Seven Barrel's knowledge of the brewing arts with those who want to learn the secrets of brewing in their own kitchens. Step-by-step instructions make it easy to brew over 130 recipes, for everything from Dartboard Pale Ale to Rocktoberfest Lager to R.I.P.XXX Stout.

Wild Brews

The Global Brewery Industry

Designing Type

The Best Art & Design from Breweries Around the World

The Secret Language of Birthdays

Michael Jackson's Beer Companion

The Complete Joy of Homebrewing Fourth Edition

This self-help guide shows the reader step-by-step how to perform at their peak while gaining emotional and financial freedom, attaining leadership and self-confidence, and winning the confidence of others. It should enable the reader to gain the knowledge and courage to remake themselves.

All-Grain and Extract Brewing * Kegging * 50+ Craft Beer Recipes * Tips and Tricks from the Pros

I'll Take Care of You

Asylums

Cool Beer Labels