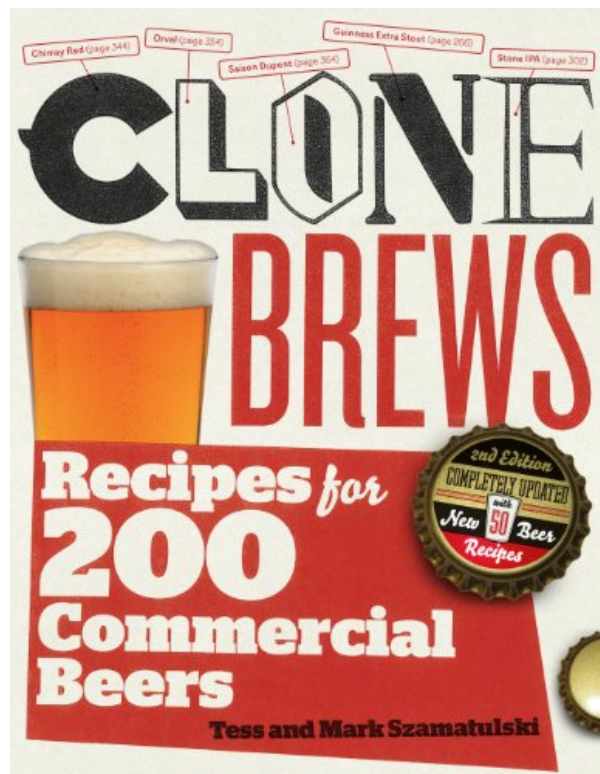
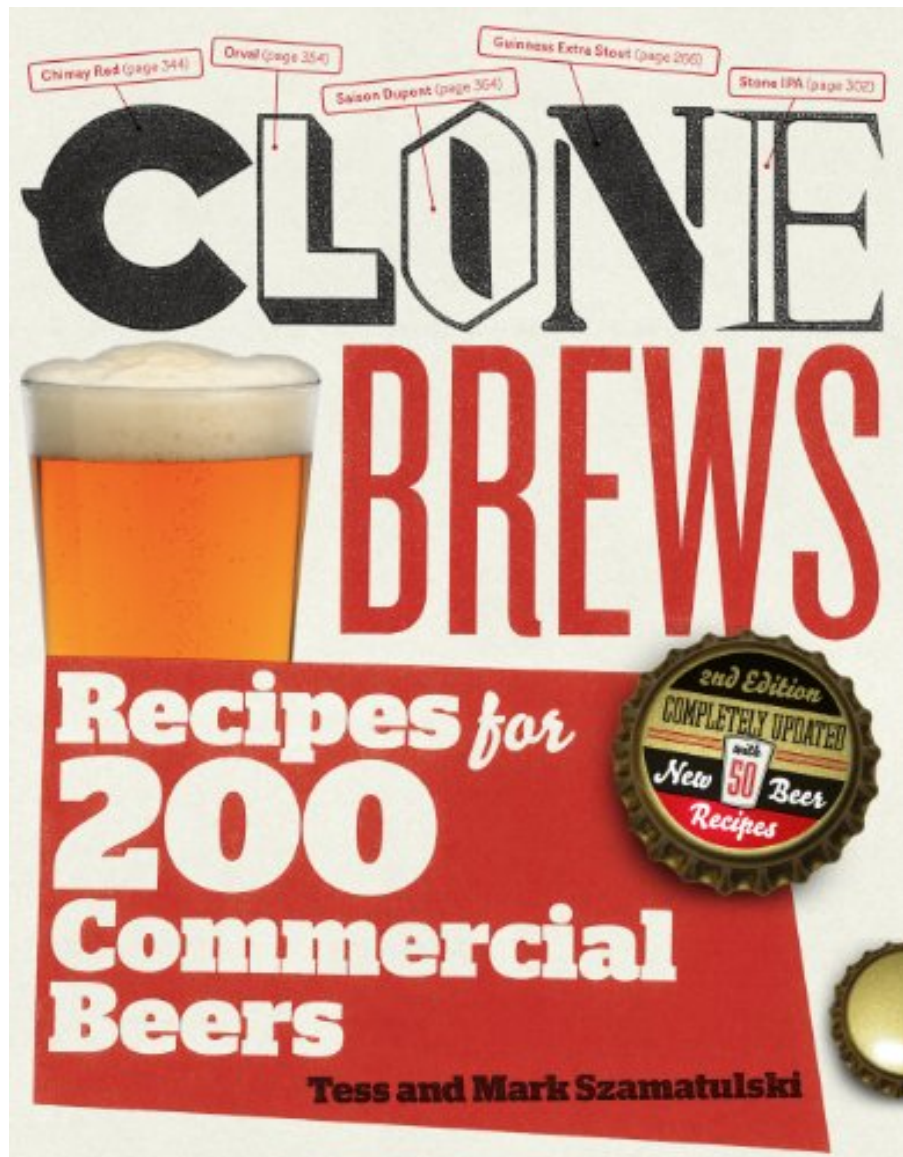


# CLONEBREWS, 2ND EDITION: RECIPES FOR 200 COMMERCIAL BEERS BY TESS AND MARK SZAMATULSKI



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From the Back Cover

You can now brew beer at home that tastes just like your favorite brands with this collection of 150 "cloned" recipes for premium beers from around the world, such as:

- Pilsner Urquell
- Pete's Wicked Ale
- Guinness Extra Stout
- Paulaner Hefe-Weizen
- Dos Equis
- Sierra Nevada Pale Ale
- Bass Ale
- Anchor Steam Beer
- Foster's Lager
- Chimay Red

All 150 recipes come with separate extract, mini-mash, and all-grain instructions. You'll also find tips for replicating any commercial beer so you can make your own clones when you discover a new favorite!

## About the Author

Mark Szamatulski has been the co-owner and operator of Maltose Express since 1990. He and his wife Tess have written the books *Clone Brews* and *Beer Captured*. These books each give homebrew recipes for commercial beers and help the home beer maker to brew great beers on the first attempt. Mark and Tess have written the Style column for *Brew Your Own* magazine, where they are on the Editorial Board, and have contributed many articles to the publication. Their beers have been awarded many medals in homebrew contests, and have had their beers put on the tap of a local brewery. Time.com has filmed their store for its website, and they were the subject of a Discovery Channel segment on homebrewing which was featured on the show "How Stuff Is Made."

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Brew your own clones of Magic Hat #9, Ithaca Brown, Moose Drool, Samuel Adams Boston Ale, and 196 more commercial beers! Revised, improved, and expanded, this second edition of CloneBrews contains 50 brand-new recipes, updated mashing guidelines, and a food pairing feature that recommends the best fare to match every beer. With basic brewing equipment and a bit of know-how, you can duplicate all of your favorite lagers and ales from home.

- Sales Rank: #93560 in Books
- Published on: 2010-05-05
- Released on: 2010-05-10
- Original language: English
- Number of items: 1
- Dimensions: 9.00" h x 1.00" w x 7.00" l, 1.82 pounds
- Binding: Paperback
- 439 pages

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#### Most helpful customer reviews

0 of 0 people found the following review helpful.

Very cool, lots of great recipes including my all time ...

By Greg Rodriguez

Very cool, lots of great recipes including my all time favorite Saison Dupont. But because of the way the book was bound, it's some what difficult to hold open, read, and brew all once. Kinkos has a very useful service where they'll cut off the spine, and install a spiral binding for about \$7. There's also a pretty useful crash course in the beginning of the book where they teach you how to reverse engineer pretty much any beer. Great book, highly recommend.

0 of 0 people found the following review helpful.

not the best of brews

By Christopher Davis

not the best of brews, but some good ones for sure and also an idea on a variety of alternatives to various styles that you may not have thought about. Pretty good info and I do like the way partial mash and all grain approaches are mentioned. Eventhough the way the hop additions are stated it could be a bit confusing at first, so read carefully.

44 of 48 people found the following review helpful.

Sloppy editing

By David in Massachusetts

I am a big fan of this book, as I am a relatively new home brewer and the many recipes here give me ample examples to select from. I also am learning what ingredients go with what style of beer, so I can create my own. My son-in-law had this book, and I bought an on-line copy so we didn't keep fighting over who got to keep Brian's dog-eared copy. This book was delivered as scheduled. I like the appendices in the book: examples major types of grains (too few, actually) and additives/specialty grains. The hops table that provides some alternatives to hops in case of missing items is especially useful (though this table does not agree with many on-line resources).

My issue is that there are missing bits and pieces to this e-book compared to the actual printed book. To a home brewer, these are critical issues. My first brew that I used this book on was a Duvel. Compare the Duvel from the hard copy and the soft copy. Important information missing from the soft copy. I brew using all-grain, not extract, and this Duvel leaves out the important section on what base grains to use in place of the less satisfactory (to my tastes) and more expensive (no argument here) DME extracts. The printed

version has a nice section following each recipe discussing what all grain brewers should use in terms of base grains.

If this is my first attempt at using the book, and there are issues that make me run down my hard copy again, I fear that there are many more. This book needs to be re-edited and then re-published electronically, at no cost to those of us who bought this book in e-book format.

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