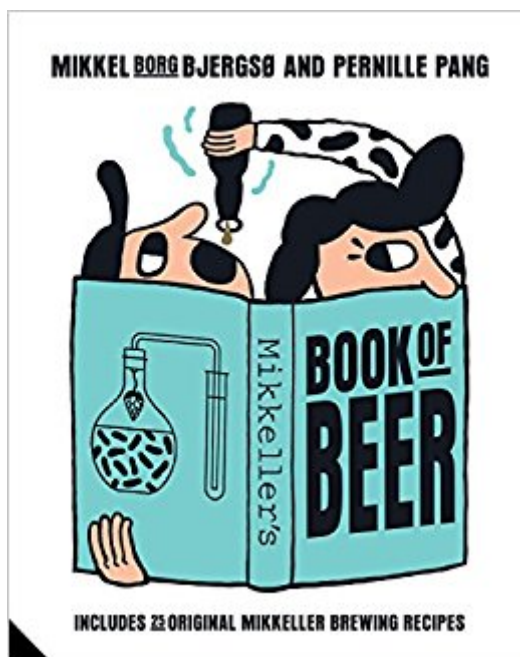


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# Mikkeller's Book Of Beer



## Synopsis

The man behind Mikkeller brewery offers his guide to the best beers. Discover how he got started in the business, and learn about the ever-growing Nordic beer revolution with its fascinating origins. Then find out everything you have ever wanted to know about this highly versatile drink with an in-depth look at various beer types and the intrinsic differences between them. Drawing on his years of experimenting with tastes, textures and techniques in the art of beer brewing, Mikkel offers you his own extraordinary insights into the processes behind your favourite beers. Starting with the basics, discover how to make beer at home with easy-to-follow recipes that cover many of the sought-after brews that Mikkeller and his friends have become known for. In addition to this, learn about how to taste beer and understand its flavours. With a chapter dedicated to food, Mikkel offers an alternative to wine with meals and teaches us which beers work best with what foods, as well as providing us with a few tasty recipes of his own.

## Book Information

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## Customer Reviews

**Mikkel's Notes** A witbier is very similar to a weissbier, but it is easier to experiment with because it has a lighter, fresher character that can tolerate the addition of various hops and spices. You can also modify the alcohol content without the beer losing its wit character.

**Hops** The hop plant, *Humulus lupulus*, is a perennial creeper of the hemp family. It only grows wild in Europe and North America, although it is cultivated for beer brewing in many other parts of the world. The biggest producers are Germany, the USA, the Czech Republic and Belgium, while

Australia, New Zealand, China and Japan also boast a considerable level of hop production. For brewing purposes, the mature flowers of the female plant are used. These are called cones because they resemble small fir cones in shape. The hop cones contain a yellowish powdery substance, lupulin that contains resin. This is what gives hops their bitterness. The lupulin also contains a large number of essential oils, which are vital for the beer's eventual taste and aroma.

**Equipment** The following tools are an excellent investment if you are planning to brew on a regular basis. Fortunately, brewing equipment is relatively cheap compared to a lot of other hobby equipment, and if need be you can get by with less. If you are bitten by the homebrew bug, however, it is certainly advisable to invest in more advanced equipment, which will make the brewing process considerably easier.

**Beer Geek Brunch** Beer Geek Brunch was the follow-up to our classic Beer Geek Breakfast, which has a very special place in the history of Mikkeller as it was this beer that provided us with our breakthrough through on the international beer stage. The brunch version is made with a unique coffee from Vietnam that I came across during a trip many years ago. The special thing about this coffee is that it has passed through the stomach of a civet (a weasel-like animal), which eats the red coffee cherries. During the process, the coffee is fermented by the animal's digestive enzymes and ends up with a taste and smell all of its own – all the bitterness has gone and for the most part only thick chocolate notes remain. Subsequently, we also made Beer Geek Bacon, which has smoky characteristics, Beer Hop Breakfast, with extra hops, and Beer Geek Vanilla Shake, a sweet dessert-like version of the beer.

**What Beer Should You Drink With Your Food?** Here are some general guidelines for what types of beer go with what types of food. But experiment for yourself. And if you have dinner guests and are in doubt, try serving both wine and beer with your meal. This could also generate some interesting debate on the subject. Remember that the accompaniments are just as important in relation to the choice of beer as whether you are having fish or meat. And, finally, also remember that if you want to serve beer with several courses, it is important not to begin with the strongest, heaviest beers but to slowly increase the intensity to create cohesion in your meal.

**Mission Chinese** In connection with Mikkeller's bar opening in San Francisco, I visited the city on a number of occasions. Each time, I ate out at the restaurant Mission Chinese because I love their fresh approach to Chinese cuisine and because I really like the special laid-back set-up and atmosphere at the restaurant, which is rather unique. Many times I ended up sitting and drinking beer with the staff after closing time, and that resulted in a collaboration, Mission Chinese, a smoked lager with sichuan pepper.

'Strongly recommended... beer book of the year.' 'marvellous. a superb book for the knowledgeable beer geek and the novice alike.' 'excellent production values and beautiful photography... Anyone looking to learn more about beer, and about homebrewing, will get a great deal out of it' 'a well written and attractively illustrated book. I would recommend it to any brewer who wants to widen his or her brewing (or even just drinking!) horizons' 'highly informative, beautifully illustrated and elegant.... Fascinating and visually stunning' 'Strongly recommended... beer book of the year.' 'excellent production values and beautiful photography... Anyone looking to learn more about beer, and about homebrewing, will get a great deal out of it' 'highly informative, beautifully illustrated and elegant.... Fascinating and visually stunning'

MIKKEL BORG BJERGSÅ is the founder of one of Denmark's first microbreweries, Mikkeller. After working as a Maths and Physics teacher, Mikkel decided to use his skills to experiment at home making a variety of different beers. From there, stemmed a world-acclaimed company exporting their beers to 40 different countries, making bespoke beers for some of the most prominent restaurants in Denmark and collaborating with innovative microbreweries around the world, including Three Floyds and Anchorage. After mastering the brewery side of the business, Mikkel has expanded, setting up his own bars and shops, that can now be found in large cities across the globe, from Bangkok to his home city of Copenhagen. PERNILLE PANG spent five years working in journalism, including writing for the Danish newspaper, Politiken, before becoming a freelance writer in 2010. Since then she has written on various topics spanning from China to local cultural news writing for an array of companies such as Mikkeller, the Royal Theatre and Stella.

I was really excited about the recipes in the book, but found that I had to google around a bit to address some of the mistakes in them. (Thanks to this random tweet for some direction: [https://twitter.com/thirsty\\_boys/status/580711797721829377](https://twitter.com/thirsty_boys/status/580711797721829377)) Flaked Mats -> Flaked Oats (Beer Geek Breakfast, Beer Geek Bacon) Second Carapils listed -> Flaked Oats (All Other Pale Ales) Guessing to add an extra 1oz to each of the hop additions to get the 100+ IBUs (Stateside IPA) and so on... Really a cute book, but I wish the recipes had been proofed a bit better. If you're looking for recipes ready to brew, have beersmith handy and godspeed.

My son is a rep for a major craft brewery and has a collection of books on beer. This one is a favorite. Always learning something new. He has been a fan of both Mikkel and Keller for a long

time.

I mainly picked up this book because I love Mikkeller. As a very avid home brewer most of the book is very basic. I know all the styles and know how to brew so about 90% of the content is sort of useless. The cool parts are the first few chapters that tell his story of founding the brewery and of course the recipes. I am looking forward to trying some of them out. I was also surprised to see a recipe in the book for FSW Wookey Jack!.

Nice recipes

Excellent book. Full of usefull information and some great recipes.

great book!!!

Satisfied!

I bought Mikkeller's Book of Beer primarily for the recipes. The book delivers in that department! It's also nice to get a history of Mikkeller. The section on beer types is a bit elementary, but could be useful to those who haven't read John Palmer's How to Brew. The layout and art are pleasant and I think it's a nice beer table (see what I did there) book that even the casual beer appreciator will enjoy flipping through.

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