

brewing from unique and sometimes overlapping historical, economic, cultural, environmental and physical viewpoints. Topics from authors – both geographers and non-geographers alike – have examined the influence of beer throughout history, the migration of beer on local to global scales, the dichotomous nature of global production and craft brewing, the neolocalism of craft beers, and the influence local geography has had on beer's most essential ingredients: water, starch (malt), hops, and yeast. At the core of each chapter remains the integration of spatial perspectives to effectively map the identity, changes, challenges, patterns and locales of the geographies of beer.

Organized around London boroughs from North to South, East to West, every corner is full of hidden gems to discover. Find new favorite brews with descriptions of the best to taste at each location, and pairings notes to enjoy alongside food. Meticulously plotted and illustrated maps provide walking tour ideas to create the ultimate pub-crawl in each area. As well as the beer itself, this guide gives you unique insight into the people behind the casks, with exclusive interviews and photography that reveal the history and personality behind each sip. From mango-like IPAs to chocolaty stouts and crisp, puckering sour beers this is the ultimate guide for craft beer converts and those looking to find off-the-beaten-track tastes and flavors. Whether you're a Londoner looking for your new local, or a visitor hoping to navigate the city's best craft-brewing spots, The London Craft Beer Guide will provide plenty of inspiration.

A thirst-quenching guide to B.C.'s craft brewers and their beers from the province's favourite beer writer. Canada's microbrewing movement began in British Columbia with the founding of Horseshoe Bay Brewing in 1982. Three decades later, B.C. is home to more than fifty breweries, including a dozen brewpubs. Beer tourists are coming in droves, and private liquor stores are selling exclusive bottles of beer at prices previously reserved only for fine wine. With profiles of each of B.C.'s craft breweries, as well as maps, tasting tours and an insider's look at the people behind the kegs and casks, Craft Beer Revolution is the definitive guide to British Columbia's booming craft beer scene, from the movement's early founders still thriving today-Spinnakers, Granville Island and Vancouver Island-to the current industry leaders-Central City, Howe Sound and Driftwood-as well as the most remote-Tofino Brewing, Townsite in Powell River, and Plan B in Smithers. Each brewery has a tale to tell, and Joe Wiebe, the Thirsty Writer, has heard them all. B.C.'s leading beer writer, he has spent the last decade travelling throughout the province, sampling craft beer wherever he can find it. His irreverent guide will be an indispensable companion for beer nerd and novice alike.

CAMRA's Good Beer Guide is fully revised and updated each year and features pubs across the United Kingdom that serve the best real ale. Now in its 45th edition, the guide is completely independent, with listings based entirely on evaluation and nomination by CAMRA members. The unique Breweries section contains a full listing of Britain's breweries - from national to micro - with information about their core beers.

Beer in the United States has always been bound up with race, racism, and the construction of white institutions and identities. Given the very quick rise of craft beer, as well as the myopic scholarly focus on economic and historical trends in the field, there is an urgent need to take stock of the intersectional inequalities that such realities gloss over. This unique book carves a much-needed critical and interdisciplinary path to examine and understand the racial dynamics in the craft beer industry and the popular consumption of beer.

"Features more than 1,100 A-Z entries written by 166 of the world's most prominent beer experts"--Provided by publisher.

A Guide to Craft Brewing explains how to brew your own beer in clear and straightforward terms, making this popular and rewarding hobby accessible to all. This practical book covers twenty-eight types of malts, thirty-one adjuncts and thirty-three hops, and includes how to treat water to match a beer type and yeast necessary to create your own unique style. It explains each step for the novice with tips and advice, but also includes advanced techniques and ideas for the more experienced home brewer.

This is not a recipe book. It is a database of ingredient information that should assist the home or craft brewer in creating their own recipes in order to attempt the replication of commercial beers. Instructions on how to convert the supplied ingredient information into recipes customised to the brewer's own equipment and technique are provided. This book also provides inspiration to brewers wishing to experiment with different ingredients since it gives an interesting insight into how professional brewers have used them in their own brews. Finally, this book should also be of interest to the discerning beer enthusiast who is curious about what goes into their favourite drink. This second edition provides substantially more data than the well-received first edition.

The burgeoning field of drinking studies, often ranging across and between disciplinary boundaries, explores the place of alcohol in human societies from a very diverse range of perspectives. Whilst some scholars have examined the cultural meanings and social practices associated with alcohol consumption, and its relationship to various forms of identity and community formation, others have focused on attempts to regulate or tax it, its role as a trade commodity, or its medical and psychological effects on consumers. The sheer diversity of issues upon which the study of alcohol and drinking can shed light is undoubtedly part of the strength of the field of drinking studies. At the same time, however, it can make it difficult for these different strands to consistently and fully engage with one another. This book offers an innovative methodology that will help to facilitate fruitful interactions between scholars approaching the study of alcohol from different perspectives: the "biographies of drink" approach. Drawing inspiration from, but also going beyond, work on the "social lives of things," this collection of essays showcases an approach in which each author constructs a "biography" of a particular drink, drinking place, or idea associated with drink, in a tightly-focused historical context. The "biographies" included range from the drinking vessels of Roman Britain to a whisky advertising campaign in 1950s America, and deal with diverse themes, from the associations between alcohol and national identity to the relationship between drinking and Existentialism. The book brings together scholarly approaches from classics, design theory, literary studies and history within the "biographies" framework. This allows for the emergence of important areas of comparison and contrast, as well as several overarching themes, such as the close associations between different drinking patterns and notions of tradition and modernity that occur in a wide range of cultural and historical contexts. Not only, then, does this book provide fascinating case studies of interest to scholars working in particular

fields or particular contexts, but it also showcases a productive new methodology which offers insights of relevance to anyone interested in the role of alcohol in any society. This volume applies a mix of qualitative and quantitative research and case studies to analyze the role that the craft beverage industry plays within society at large. It targets important themes such as environmental conservation and social responsibility, as well as the psychology of the craft beer drinker and their impact on tourism marketing. This volume advances marketing, hospitality, and leisure studies research for academics, industry experts, and emerging entrepreneurs.

Discover Rough Guides' home patch with the most incisive and entertaining guidebook on the market. Whether you plan to tuck into a balti in Birmingham, get your thrills at Blackpool Pleasure Beach or tackle Scotland's majestic North Coast 500, The Rough Guide to Great Britain will show you the ideal places to sleep, eat, drink, shop and visit along the way. - Independent, trusted reviews written with Rough Guides' trademark blend of humour, honesty and insight, to help you get the most out of your visit, with options to suit every budget. - Full-colour maps throughout - navigate the medieval lanes of York or Bath's Georgian streets without needing to get online. - Stunning images - a rich collection of inspiring colour photography. - Things not to miss - Rough Guides' rundown of Britain's best sights and experiences. - Itineraries - carefully planned routes to help you organize your trip. - Detailed regional coverage - whether off the beaten track or in more mainstream tourist destinations, this travel guide has in-depth practical advice for every step of the way. Areas covered include: London and the southeast; the Cotswolds; Bath, Bristol and the southwest; East Anglia; the Midlands and the Peak District; Leeds, Manchester and the northwest; Yorkshire; Newcastle and the northeast; Cardiff and South Wales; Snowdonia; Edinburgh and the Lothians; Glasgow and the Clyde; the Scottish Highlands and Islands. Attractions include: Hampton Court Palace; Oxford's colleges; the Eden Project; Manchester's Northern Quarter; Hadrian's Wall; the Lake District; Portmeirion; Welsh castles; Edinburgh Festival and the West Highland Railway. - Basics - essential pre-departure practical information including getting there, local transport, accommodation, food and drink, the media, festivals and events, sports and outdoor activities. - Background information - a Contexts chapter devoted to history and film, plus recommended books. Make the Most of Your Time on Earth with The Rough Guide to Great Britain.

From globally heralded beer-brewing authority Randy Mosher comes the ultimate guide to the craft for beginners and advanced brewers alike. Featuring plain-speaking, fun-to-read instructions, more than 150 colorful graphics and illustrations of process and technique, and 100 recipes for classic and popular brews, this handbook covers everything any brewer could ever want, from choosing ingredients and equipment to mashing, bottling, tasting, and serving. Mosher simplifies the complexities, inspiring and teaching today's burgeoning new league of home brewers.

This book investigates the birth and evolution of craft breweries around the world. Microbrewery, brewpub, artisanal brewery, henceforth craft brewery, are terms referred to a new kind of production in the brewing industry contraposed to the mass production of beer, which has started and diffused in almost all industrialized countries in the last decades. This project provides an explanation of the entrepreneurial dynamics behind these new firms from an economic perspective. The product standardization of large producers, the emergence of a new more sophisticated demand and set of consumers, the effect of contagion, and technology aspects are analyzed as the main determinants behind this 'revolution'. The worldwide perspective makes the project distinctive, presenting cases from many relevant countries, including the USA, Australia, Japan, China, UK, Belgium, Italy and many other EU countries.

London Craft Brewers Beers and Culture Ebury Press

The most trustworthy source of information available today on savings and investments, taxes, money management, home ownership and many other personal finance topics.

Includes a description of each pub, a location map, and a list of beers found along with the date of the author's visit. This guide also contains colour photographs, contact details, articles related to real ale and football and comments from the regulars of the pub, and a cultural guide to each town.

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