



The Oxford Companion to Beer

Garrett Oliver, Tom Colicchio (Contributor)

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For millennia, beer has been a staple beverage in cultures across the globe. After water and tea, it is the most popular drink in the world, and it is at the center of an over \$450 billion industry. With the emergence of craft brewing and homebrewing, beer is experiencing a renaissance that is expanding the reach of the beer culture even further, bringing the art of brewing into homes and widening the interest in beer as an important cultural item.

The Oxford Companion to Beer is the first reference work to fully investigate the history and vast scope of beer, from the agricultural makeup of various beers to the technical elements of the brewing process, local effects of brewing on regions around the world, and social and political implications of sharing a beer.

Entries not only define terms such as "spent grain" and "wort," but give fascinating details about how these and other ingredients affect a beer's taste, texture, and popularity. Cultural entries on such topics as drinking songs or beer gardens offer vivid accounts of how our drinking traditions have shifted through history, and how these traditions vary in different parts of the world, from Japan to Mexico, New Zealand, and Brazil, among many other countries. The pioneers of beer-making are the subjects of biographical entries; the legacies they left behind, in the forms of the world's most popular beers and breweries, are recurrent themes throughout the book.

Collectively the Companion has over 1,100 entries--written by 150 of the world's most prominent beer experts--as well as a foreword by renowned chef Tom Colicchio (star of television's *Top Chef*), thorough appendices, conversion tables, images throughout, and an index. Flipping through the book, readers will discover everything from why beer was first taxed to how drinkers throughout history have overcome temperance movements and how an "ale conner" determined the quality of a beer in the thirteenth century. (It involved sitting in a puddle of beer.)

The Companion is comprehensive, unprecedented, and of great value to anyone who has ever had a curiosity or appetite for beer.

The Oxford Companion to Beer Details

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From Reader Review The Oxford Companion to Beer for online ebook

Steven says

So much info in this book, but it's not one you'd want on the coffee table for browsing unless you're a brewer yourself. Still, lots of info and well done. For those with an interest in beer, this is a good read, but unless you're needing a scholarly tome/cyclopedia on beer, it's not an essential purchase (only because its price point doesn't lend it to being of broad appeal).

Ian Coutts says

I always love reviews that start: "If you read only one book this year, let it be..." Well, if you buy only one major beer reference book this year (or in this lifetime, come to that, let it be The Oxford Companion to Beer. This book is incredibly comprehensive -- from yeast to labels to pub games, it is all there. And it features knowledgeable contributors who can really write, including Canada's own Josh Rubin. I have to say I was particularly impressed by editor Garrett Oliver's contributions. The guy is already a great brew master -- who would expect him to write so elegantly as well? Anyway, if you love beer -- brewing it, learning about it or just plain drinking it -- this book is for you.

Bill Shannon says

Pretty much whatever you need to know about beer is contained within.

Stephen says

An always useful reference for all things beer. It has been invaluable to me in preparing for class and refining my notes.

Todd says

An incredible reference for those who love the art of brewing, and/or want to know more about their favorite beers.

LeslieNicoleS says

I'm just going to be constantly reading this as it's a reference work. So fascinating.

Elliot Fleming says

Dear Lord, 868 pages of small type in dual columns. Much more than you would ever want to know about every facet of beer, from chemistry to biographies of significant brewers to food pairings. Intermittently fascinating. I've borrowed a copy from the library. Probably don't need a permanent reference copy.

Greg says

I have a fuller review up on www.pourcurator.com, but the bottom line is it's a great work. Yes, there are some inaccuracies, so I suppose one could quibble with the five stars. But that's a different debate.

Mike says

I certainly have not read this all the way through in the one month I have owned it, but I have turned to it quite frequently. I have found it to be thorough, intelligent, and well crafted throughout. It is highly possible I will discover some terrible oversights or errors as I continue to use this tome that will change my 5 star rating, but it is just as highly improbable. One look at this Goliath and I knew I was going to love it; I am just glad it has, thus far, lived up to my beer geek/regular geek expectations.

Robsy says

If you want your head to explode from beer knowledge, this is the book for you. Not easy to carry around, but perfect for learning a little bit at a time.

Andrew Uys says

This was one heck of an epic read. A bit more advanced than I was prepared for, and a touch drier than necessary, it still made for an interesting (if slow) read. I'd be interested to know what a beer expert or aficionado thinks of this book, but it certainly made for a very educational read for me. Cheers!
