Additional Brewing Resources

After brewing a time or two, you may quickly decide that you want to learn more about the brewing process. While we post as many tips and guides as we can, we are by no means the only resource. Brewing is highly collaborative, and sometimes a different perspective or explanation can make all the difference in understanding some of these concepts. We have included some of our favorite resources, and have listed them based on expense and skill level. You do not need the most expensive and in-depth courses to make delicious beer. We would recommend you work your way through the cheaper options before venturing into the expensive ones.

Disclaimer: Some of the links are affiliate links, which means we will get a small commission if you decide to purchase through the links at no extra cost. Although this product was chosen based on quality, for full transparency we have placed an asterisk next to the affiliate links.

Books

If you are looking for an affordable way to improve your brewing, then books are the way to go. If you are new to brewing, we recommend starting with one of the first two books on our list. Both of these guide you through the brewing process step-by-step. If you are more advanced, you can move down to yeast and water books. These are much more specialized, and it helps to have some experience before reading these.

How To Brew - John Palmer

John Palmer is widely renowned within the homebrewing community and has published a number of excellent books. This is the first book we would recommend you read. It includes everything you need to know in order to brew a high-quality batch of beer. None of the terms used are too technical, and everything is easy to read. You can order this book from Amazon here*.

The Complete Joy of Homebrewing - Charlie Papazian

You would be hard-pressed to find a list of homebrewing books without this one on it. It is an excellent book that covers all aspects of the brewing process. It also contains some sample recipes that you can refer to. You can find this book on Amazon here*.

Designing Great Beer - Ray Daniels

This book is a good introduction to the intermediate category as it goes in-depth into how you should design your recipes. Similarly to what we briefly did a few emails back, Ray Daniels goes through the brewing ingredients and calculations to determine things such as color, bitterness, and gravity. It is an older book, as it was published in 1998, so the guidelines have changed and

new hops, yeasts, and malts have been developed, but the process you go through to design a recipe has not. You can find this book on Amazon here*.

Yeast: The Practical Guide to Beer Fermentation - Chris White

Moving into the intermediate section, this book is a great resource as you start to branch out with your yeast. The author, Chris White, is the founder and CEO of White Labs. White Labs is the company we use heavily for yeast. This book includes tips on working with different strains, as well as lab practices to keep your yeast healthy to continue producing great beer. You can find this book here*.

Water: A Comprehensive Guide for Brewers - John Palmer

Bringing it back to John Palmer, this book is an excellent resource for getting the right water profile. This is not an easy book, be prepared for a decent amount of chemistry as you work through water composition and how to make changes. This, paired with the free software Bru'n Water, will have your water profile perfect in no time. You can find the book here*.

Courses

Brewing courses are by no means required to make good beer. They quickly add up in cost, and are more geared towards those who are either in the brewing profession, or are looking to enter the profession. The first one the list is the most applicable to homebrewing, as it has courses designed specifically for beginners.

Craft Beer and Brewing Online Courses

We have mentioned the Craft Beer and Brewing courses before, but we are bringing them back up because they provide you with a number of quality courses at a reasonable price. You can purchase courses individually at $30 each, or subscribe to have unlimited access starting at $100 a year. They have a 7-day free trial and a 30-day money-back guarantee so you can try out some of the courses before deciding. You can access these courses here*.

Foundations in Brewing - Institute of Brewing and Distilling

This is the transition point from intermediate to advanced. This is the first of two Institute of Brewing and Distilling courses we will recommend, and it is designed for future brewing professionals who have limited prior knowledge. It is not cheap, coming in at around $430, but if you are considering a career in brewing and have not taken any brewing science courses, we recommend this. You can access it here.

General Certificate in Brewing - Institute of Brewing and Distilling

This is a more advanced course offered by the Institute of Brewing and Distilling and goes much more in-depth into the entire brewing process. The course and exam cost around $615 and the exam is only offered twice a year. This course, along with the next one, is really only applicable

if you are considering a career in the brewing industry. You do not need prior knowledge for this course, but we would recommend it. You can access it here.

WBA Concise Course in Brewing Technology - Siebel Institute

This is the most comprehensive course, as well as the most expensive. They offer both an online and in-person version. It comes in at $3,980 and we would only recommend this one if you are considering a career in brewing. Siebel is a highly respected institution in the brewing community and this course is a great way to get your foot in the door. You can find this course here.

Closing

While these are our favorites, there are numerous options that can expand your brewing knowledge. And while these books and courses will help, there aren't many better ways to learn than with practice. Don't become too worried about learning everything before brewing. As with everything new you will make mistakes, but each one will lead you in the direction of making your best beer. So keep pushing, and you will be making beer like a pro in no time.