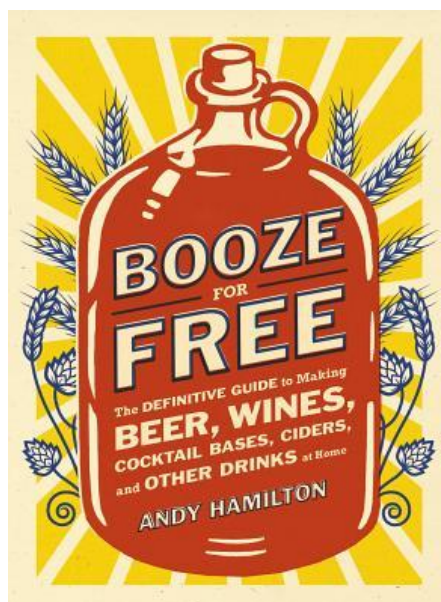




Booze for Free: The Definitive Guide to Making Beer, Wines, Cocktail Bases, Ciders, and Other Drinks at Home

Andy Hamilton

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Your bar tab doesn't have to break the bank. Learn how to grow, forage, and brew your way to good spirits!

A single cocktail can cost you \$15 in a bar or restaurant. But home brewer and self-sufficiency expert Andy Hamilton can show you how easy and economical it can be to make simple hop brews, exquisite wines, and delicious infused spirits—all from easily grown or foraged ingredients. *Booze for Free* shares a wealth of valuable information, including:

- Home-brewing 101
- How to turn your garden into a drinker's paradise
- Where and how to forage with success
- How to make more than 100 delicious drinks to your preferred taste and strength--quickly, cheaply and with minimum fuss
- And more!

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Author : Andy Hamilton

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Augustinas Vee says

Definitely feel like this book can get you into brewing, and indeed for cheap/free. I really wish I read this book before we went out and bought all brand-new, expensive equipment straight from the brew store!

Really looking forward to trying a few of the more esoteric 'foraging' recipes for alcohol- It's going to be an interesting summer!

Tiffany Myers says

If you are new to home brewing and spirits making, then this is the only book you will need to get started. I was one of the lucky few to win an advanced copy of this work, and I am more than thankful for it! I have not yet had the chance to successfully brew anything; I, too, am a mere beginner. Here is what I do know: this book is well organized, and logical. It provides history and important information without rambling or becoming boring. The author is very budget minded, and offers cheaper alternatives with which to begin; citing high end equipment need not be purchased until familiarity with the process is achieved. While this book is incredibly concise, the author realizes he may not have the end-all guide, and willingly refers the reader on to more resources. Simply the best, and most fun DIY book I have ever read!

Linda C says

A great fun read, with lots of great information!

Kit says

Lots of interesting recipes, of which I'm not sure what I'll end up making. Surprisingly, does NOT have a recipe for mead (honey wine. Very odd.

David Sollmann says

Very interesting how the author tells you about the free ways to "forage" ingredients for the booze. Many of the ingredients i had never heard of but i can't wait to see how some of these ideas turn out.

Amy Bradley says

A variety of information, broken down by season into plants, with hints for foraging and growing. Mostly focuses on beer/ale and non-grape wines, called country wines in the book. A bit on ciders and a couple of mead recipes. Felt very conversational in tone, like someone talking fermentation over a drink.

Gave me a few ideas to try, but I felt a bit underwhelmed, partially because beer isn't really my thing, partially from other reading on foraging and fermentation.

Did have some useful tidbits as to why various things are used in wine / beer / cider making processes, and what purpose they serve. Although, I was left wondering about the function of bananas in a bunch of the country wines, even in recipes that use grapes or raisins.

One frustration: the ebook version I was reading from, the index in app only had major sections as parts of the book I could skip to, rather than recipes. Index within the book at the end was not linked, but page numbers, which was not useful with ebook edition, as page numbers within app were relative to section of the book and text size.

Jared says

Really hope to win this book. I have started to really get into homebrewing with my brother in law as a way to honor and remember my father in law.

Rob Wiltsher says

Very inspiring, especially since many of the ingredients can be found within a mile of where you live for free...

Jace says

Some really great info on foraging and gardening, and recipes that can be easily adapted.

Amanda Richards says

I really enjoyed reading this one, and was very excited to get an advanced copy through FirstReads. The style of writing was great and the recipes sounded phenomenal.

My husband has been wanting to brew his own beer for a while now but we didn't really know where to start. But after reading this I felt more comfortable choosing a brewing kit (or at least the items needed for brewing) and figuring out what kinds of beer to try.

I also love that it didn't focus on just beer! There were recipes for CHAMPAGNE!! Well Sparkling Wine (I

won't be brewing it in Champagne...lol) and recipes for cider and wine. It was very comprehensive and I liked the history and health notes added in.

Overall a really great guide for beginners or a great recipe book for the advanced. I highly recommend it!

Jackie says

The recipes are arranged in seasons, suitable for foragers. They are simple, with not too many ingredients and the quantities are kept small, usually to one demi-john. I like the way the author provides ideas for cheap alternatives to some of the 'essential' equipment. I'm currently brewing up a 'sort of' cider, sloe gin and vodka and have made blackberry cordial very successfully. I can see this book becoming a well-thumbed favourite. My only criticism is with the index, for some reason I find it hard to locate the pages I'm looking for, and have numerous bookmarks sticking out of it.

Andrew says

Ok I am not sure if I should put a condition on this rating or not - I love to cook and create from fruit and vegetables donated from family and friends gardens (and some times from the hedge row). its something I grew up with from my parents living out in the villages.

So back to the conditional rating - I have not made anything from this book as yet but I am great encouraged to do so and so feel that depending on my success should depend on what I do with the rating.

No joking aside this is a fun read with a light hearted approach to the subject - it does not just cover alcoholic drinks but all kinds of cordials and drinks. It contains many of the authors own creation, while others that have been shared with him over the years. Its a fascinating read and just goes to show what you can create out there - but the knowledge of which appears to be sadly slowly slipping away.

Paul Christensen says

If shtf, or if normies get the Zombie Apocalypse they so desperately desire, there won't be any more commercial bottle shops, so this book will come in handy, provided you stock up on equipment in advance (airlocks, demijohns, cider press etc, as outlined in the book).

It contains over 100 recipes, including **gorse flower wine**, **broad bean wine**, **birch sap wine**, **pumpkin beer**, **crab apple liqueur**, **nettle ale**, and, for the real masochists, **horse radish vodka** (said to be good for colds).

Happy brewing...
