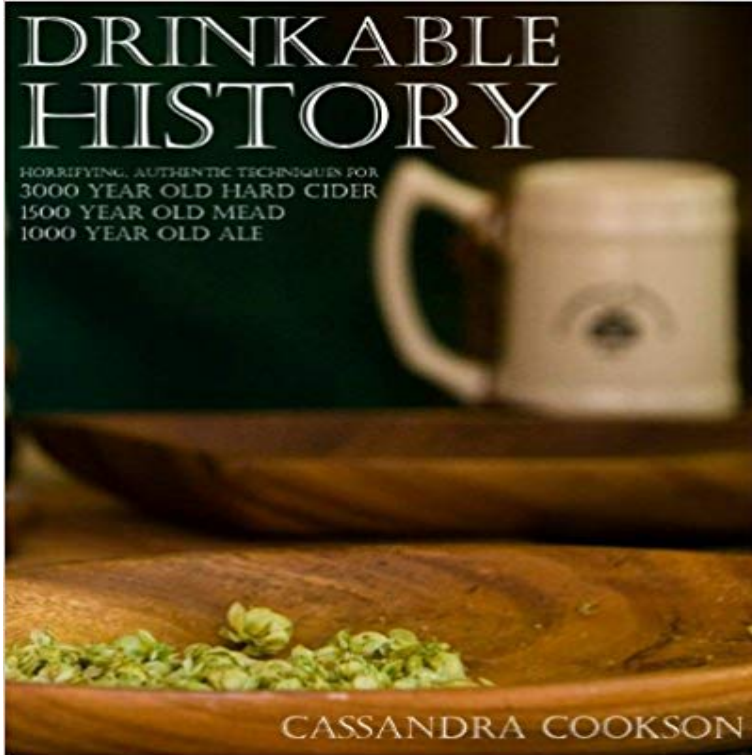


Drinkable History: Horrifying Authentic Techniques for 3000 Year Old Hard Cider, 1500 Year Old Mead, and 1000 Year Old Ale



This isnt a book about the artistry of modern homebrewing. Its a rough, primitive, downright scary way to walk through the life of an ancient brewer. You wont find modern clone recipes for creating flavors inspired by the ancient world. Instead, youll find the actual techniques people used 3000 years ago to make hard cider, 1500 years ago to make mead, and 1000 years ago to make ale. If youre in the mood for some armchair archaeology, you can still brew this way today. These are some of the oldest human recipes for alcohol. The cider predates the invention of steel. All of the techniques predate modern brewing. The ancients didnt have ways to measure specific gravity or alcohol content. They were more concerned with keeping bugs out and hoping their precious grains didnt rot before they fermented. Its humbling to learn how our ancestors brewed before the invention of fermenting chambers, airlocks, and all the modern conveniences which let people brew clean, clear, precise beers today. This book walks you through all the intimidatingly horrifying techniques people used to make their everyday staff of life. They didnt just survive on alcohol made using techniques that make modern homebrewers cry into their carboys - they thrived. Without primitive brewing, modern civilization wouldnt exist. Water has always been dangerous. The process of boiling combined with the presence of alcohol transformed the potentially deadly water into safe, hearty hydration with a nice buzz as an added bonus. With a belly full of these fortifying brews, people created western civilization as we know. That might explain a lot. This book is for foodies who wonder how people managed to make the epic quantities of alcohol that fueled the growth of western civilization. Most people from ancient times through the Industrial Revolution drank morning, noon, and night. In the spirit of

authenticity, you'll not only learn how to make your own hard cider, mead, and ale, but also how to make both yeast and malt from scratch. If you're ever accidentally flung back in time you'll be well equipped to console yourself with a hardy, fortifying drink. Here in the present, grab a nice, cold modern beer and get ready to read something that'll make you grateful to be alive today. This isn't brewing. It's Drinkable History.

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