

JEROME ZIMMERMAN

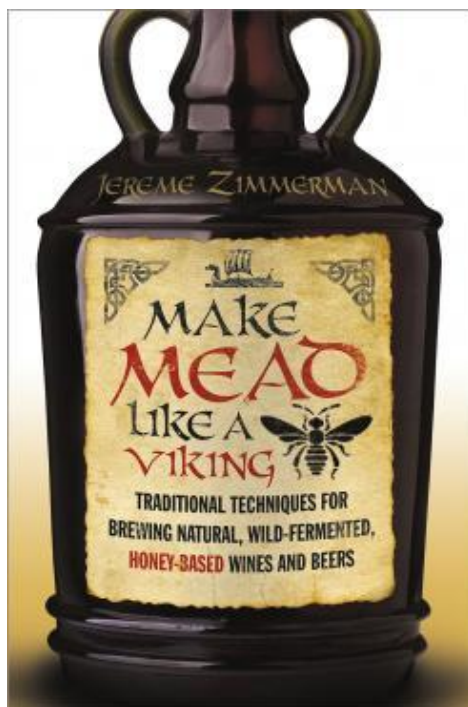


MAKE
MEAD
LIKE A
VIKING



TRADITIONAL TECHNIQUES FOR
BREWING NATURAL, WILD-FERMENTED,
HONEY-BASED WINES AND BEERS

* Make Mead Like a Viking: Traditional Techniques for Brewing Natural, Wild-Fermented, Honey-Based Wines and Beers *



Books Details

Author : Jereme Zimmerman Pages : 240 pages Publisher : Chelsea Green Publishing Company Language : ISBN-10 : 1603585982 ISBN-13 : 9781603585989

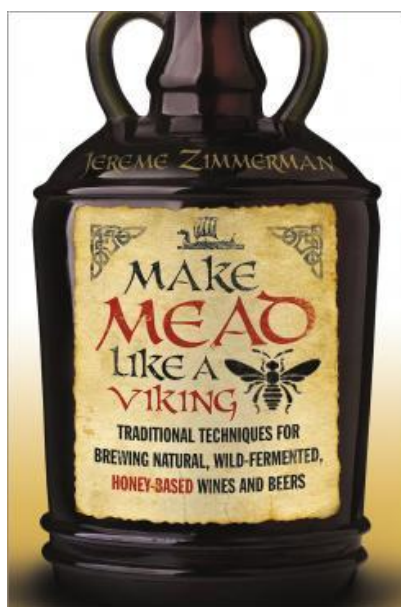
Books Descriptions

A complete guide to using the best ingredients and minimal equipment to create fun and flavorful brews Ancient societies brewed flavorful and healing meads, ales, and wines for millennia using only intuition, storytelling, and knowledge passed down through generations--no fancy, expensive equipment or degrees in chemistry needed. In Make Mead Like a Viking, homesteader, fermentation enthusiast, and self-described "Appalachian Yeti Viking" Jereme Zimmerman summons the bryggjemann of the ancient Norse to demonstrate how homebrewing mead--arguably the world's oldest fermented alcoholic

beverage--can be not only uncomplicated but fun. Armed with wild-yeast-bearing totem sticks, readers will learn techniques for brewing sweet, semi-sweet, and dry meads, melomels (fruit meads), metheglins (spiced meads), Ethiopian t'ej, flower and herbal meads, braggots, honey beers, country wines, and even Viking grog, opening the Mead Hall doors to further experimentation in fermentation and flavor. In



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