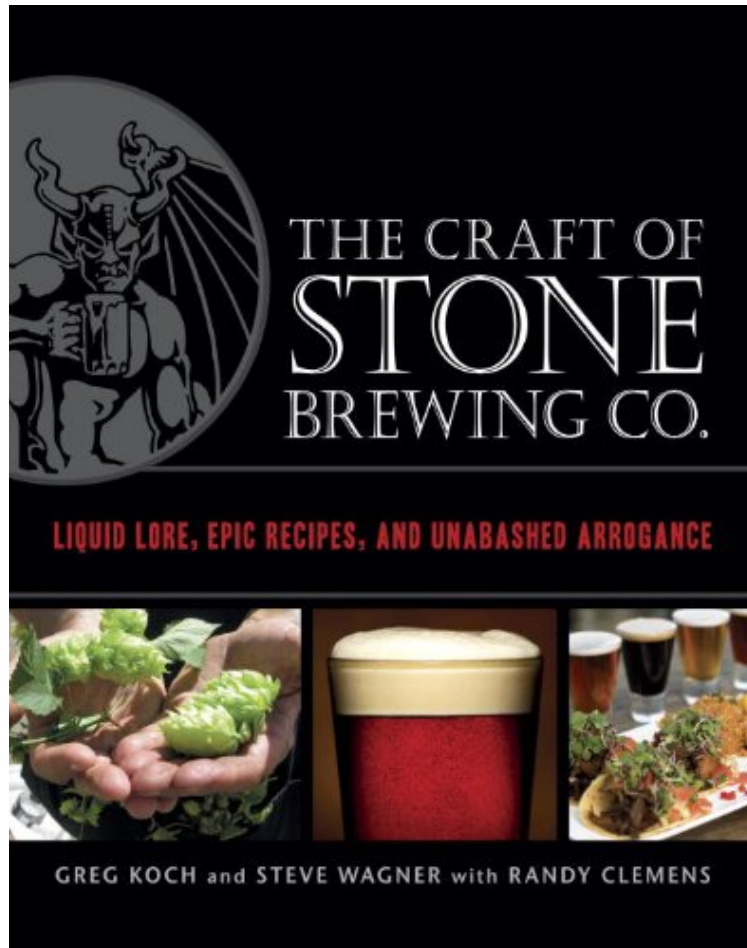


(Pdf free) The Craft of Stone Brewing Co.: Liquid Lore, Epic Recipes, and Unabashed Arrogance

## The Craft of Stone Brewing Co.: Liquid Lore, Epic Recipes, and Unabashed Arrogance

*Greg Koch, Steve Wagner, Randy Clemens*

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**Greg Koch, Steve Wagner, Randy Clemens : The Craft of Stone Brewing Co.: Liquid Lore, Epic Recipes, and Unabashed Arrogance** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Craft of Stone Brewing Co.: Liquid Lore, Epic Recipes, and Unabashed Arrogance:

41 of 44 people found the following review helpful. Coolest. Beer book. EVER! By Terry Sunday There are two kinds of beer drinkers in the world--those who are rabid fans of Stone Brewing Company, and those who don't like it at all. I've never met anyone who's neutral about Stone beers. I've never seen anyone take a trial sip of a Stone beer and say, "Well, I guess it's all right." No, the response is either, "Wow, that's great! Pour me another!" or "That's the worst beer I've ever tasted. Gimme a glass of one of those fizzy yellow beer-like substances instead." For those of us who ARE fans of extreme beers, those that go far beyond any reasonable limits of flavor, strength and hoppiness, Stone is a beer geek's Nirvana. I first learned about Stone in 1998 at a beer festival in Tucson, Arizona, two years after founders Greg Koch and Steve Wagner started the company in San Marcos, California. At the Stone table was an intriguing beer I'd

never heard of called "Arrogant Bastard." "I gotta try me some of that," I thought. But it wasn't that easy. Before the staff would serve it, one had to prove to them that one was "worthy" enough to drink such a powerful beer. That was a stroke of marketing genius (as is the label on AB bottles, by the way, which starts out, "This is an aggressive beer. You probably won't like it."). Anyway, I don't remember how I proved I was worthy, but after just one sip of AB, I was hooked. And I really mean hooked. For the next ten years, my wife and I (we have identical beer tastes) flew or drove 1,700 miles round trip from our home in El Paso, Texas, to southern California specifically to attend Stone's annual anniversary parties. We got to know Greg a little--at first, he couldn't believe we'd traveled so far just to drink a few of his beers, but then he got used to seeing us there every year. We only stopped going recently because the parties got crazy busy, tickets became hard to get if you didn't live in the area and our tolerance for jostling crowds of thousands has declined. But we still consider Stone beers to be among the best available anywhere, and there are always dozens of them in our dedicated beer refrigerator. So if you like Stone, you know what I'm talkin' about. Now, how about this book, "The Craft of Stone Brewing Company." Well, it's everything Stone represents, and then some. Exquisitely designed, well-made, very readable (in Greg's inimitable style--think a book-length beer label!), superbly illustrated and packed with useful and fascinating insider information. It's a volume that EVERY fan of Stone beers, or even beer or brewing in general, should pick up immediately, no questions asked. Here's what you'll find inside the covers. Kicking off is a 14-page section called "The Nature of Beer" that tells what it is, what goes into it and how it's made. It's fairly basic stuff, but still a useful refresher, and the sidebar insights of the Stone guys here and throughout the book are fascinating. The next eight-page section, "Beer Through the Ages," looks at the evolution of brewing in Europe and America and the emergence of the craftbrewing industry. Then comes the 38-page "A Story Called Stone." This section tells all about the founding and growth of Stone. The fascinating historical narrative is filled with anecdotes and trivia about the company, the key employees, the facilities, the brewing process, the marketing and much more. For example, I'll bet you don't know some of the other names Greg and Steve considered for the company before they settled on "Stone" (See page 35). The next section, at about 30 pages, describes more than 50 Stone beers, including their styles, release dates, availabilities, hop profiles, strengths and IBU ratings, along with an interesting paragraph or two for each. So many beers, so little time... Next comes "'Dr' Bill Presents: Beer How-To's," a 12-page guide to buying, storing, aging, pouring and serving fine craft beer. Don't gloss over this section, even if you think you're an expert on the subject. You'll still probably learn something. The next 36 pages contain 19 selected recipes from the kitchen at the Stone Brewing World Bistro and Gardens, the new facility that the company moved into in November 2006. Yes, not only is this a beer book, it's also a cookbook! But wait, there's more! If you're a homebrewer (I'm not), you'll be enthralled with the last section of the book, which features recipes for five-gallon batches of 18 selected Stone beers. Did I mention that you should buy "The Craft of Stone Brewing Company" right away? What are you waiting for? In the meantime, I'm going to go crack open an Old Guardian... 2 of 2 people found the following review helpful. Stone Brewing Book?! YES By BigB71 Its from Stone. That says it all. Ok, if you are unfamiliar with Stone and you are a craft beer drinker, stop what you are doing and go buy some of their beer. Ok, now that you have sampled the mastery of brew craft known as Stone's you will understand why you need this book. It is wonderfully done, with gorgeous pictures, recipes for both beer and food, Stone history and so much more! Buy this. Now. 0 of 0 people found the following review helpful. Stick to your sissy yellow beer books By Kevin M. Staples The first thing I did when I received this book was make the brussel sprouts. I swear, if they can make them taste amazing, than that, in and of itself, is a heroic feat. I'll be honest though, you are going to hate this book. Page after page, it describes beer that has flavor and aromas. You probably do not like to taste hops in your beer, so I can imagine that you shouldn't buy this book. Save yourself now, stick to your sissy yellow beer and stay happy. I would recommend some orange food and a Schlits and stop yourself from wasting any more money on this investment. The food and beer recipes all involve way too much effort. Stay safe, and leave this book alone. You will thank me later.

Since its inception in 1996, Stone Brewing Co. has been the fastest growing brewery in the country; Beer lovers gravitate to its unique line-up which includes favorites such as Stone IPA and Arrogant Bastard Ale. This insider's guide focuses on the history of Stone Brewing Co., and shares homebrew recipes for many of its celebrated beers including Stone Old Guardian Barley Wine, Stone Smoked Porter, and Stone 12th Anniversary Bitter Chocolate Oatmeal Stout. In addition, it features recipes from the Stone Brewing World Bistro Gardens like Garlic, Cheddar, and Stone Ruination IPA Soup, BBQ Duck Tacos, and the legendary Arrogant Bastard Ale Onion Rings. With its behind-the-scenes look at one of the leaders of the craft beer scene, The Craft of Stone Brewing Co. will captivate and inspire legions of fans nationwide.

.com Featured Recipe: Stone Pale Ale and Garlic Stir-Fried Brussels Sprouts Serves 2 as a main course or 4 as a side dish  
Ingredients 1 pound brussels sprouts (about 4 cups) 1/4 cup canola or vegetable oil 1/4 pound pancetta, diced 6 cloves garlic, minced 1 1/2 cups (12 fluid ounces) Stone Pale Ale 1/4 cup vegetable stock Salt Freshly ground black pepper Finely diced tomato, for garnish Shaved or grated Parmigiano-Reggiano cheese, for garnish  
Instructions Set up a steamer with 1 to 2 inches of salted water and bring the water to a rolling boil. Put the brussels sprouts in the

steamer, cover, and cook until slightly tender, about 4 minutes. Drain and immediately transfer the Brussels sprouts to a large bowl of ice water to halt the cooking and preserve their bright green color. Let them cool in the ice water for about 1 minute, then drain. Lay them on a clean dish towel and pat dry. Cut them in half vertically, right through the core. In a large wok or cast-iron skillet, heat the oil over high heat until it begins to shimmer. Turn the heat down to medium. Add the pancetta and cook, stirring occasionally, until it begins to brown. Stir in the garlic and cook until fragrant, about 30 seconds. Turn the heat up to high, add the brussels sprouts, and cook, stirring occasionally, until lightly browned, 4 to 5 minutes. Add the beer and continue to cook over high heat until the liquid is mostly evaporated. Deglaze the pan by adding the vegetable stock, stirring and scraping up any browned bits that may be affixed to the pan. Season with salt and pepper to taste. Garnish with the tomato and Parmigiano-Reggiano. Serve immediately.

Owners and co-founders Steve Wagner and Greg Koch share their story of how they got into beer making and ultimately founded Stone Brewing. The story is fascinating and written like they are just sitting on the bar stool next to you. —Seattle Weekly, Cooking the Books, 1/30/12

The advice sections of the book are exceptionally strong. The beer-food pairing section is insightful, giving examples of what and what not to do. The cellaring tips explain how to properly age your beer without turning your bottles into a skunky mess. This would make a great gift for a home brewer or beer snob in your life. The writing is easy to read, and it's like a knowledgeable friend is guiding you through the world of beer. —City Book, 1/13/12

One of this fall's most interesting beer books, *The Craft of Stone Brewing Co.*, tells the story of how Stone's founders, Steve Wagner and Greg Koch, created the aggressively hopped, intensely flavored beers that turned their San Diego company into one of America's iconic craft breweries. —Food Wine, 10/13/11

Greg and Steve do more than just brew the best beer in the world: they are an inspiration to ignore conventional wisdom, take creative risks, and make awesome things. This book is more than an inside look at how they used that philosophy to found Stone Brewing; it's filled with food recipes from their Bistro and beer recipes from their brewery. Whether you're a novice homebrewer, or routinely make 10 gallon batches with hops you grew in your back yard, this book will inspire you to make epic beer, epic food, and unleash your inner arrogant bastard. —Wil Wheaton Actor, Author, Homebrewer

It's a fantastic cookbook, and if you're crazy for the flavors of that certain chili sauce then you really need the book. Really. It's wonderful. Get it and make the Piquant Pulled Pork right away. You won't regret it. —Matt Armendariz, One for the Table, Must Buy Cookbooks of 2011

All-Time Top Brewery on Planet Earth. The most popular and highest-rated brewery . . . ever. —Beer Advocate

Not for the faint of heart, [Stone's] bold brews have a strong and fast-growing fan base. —Bon Appetit

Stone Brewing makes aggressive beer—good news for those tired of the fizzy yellow stuff. —Los Angeles Times

San Diego [is] the new beer capital of the United States. Stone exemplifies the local approach, with aggressively hopped but completely drinkable brews. —Men's Journal

Stone Brewings' extreme beers are like standard ales in overdrive. —Food Wine

[Stone] has no interest in going mainstream if that means watering down the product. —Inc.

[Stone] is one of the best-known West Coast brewers with one of the most devoted cult followings this side of The Grateful Dead. —Beverage World

Stone Brewing Company from San Diego is arguably the most notorious player on America's exhilarating craft brewing scene . . . —The Publican

About the Author Greg Koch and Steve Wagner are mad passionate about great beer. As the co-founders of Stone Brewing Co., they've become recognized leaders in the craft brewing industry. Visit [www.stonebrew.com](http://www.stonebrew.com) for more.

A graduate of the California School of Culinary Arts and a BJCP Recognized Beer Judge, Randy Clemens has written for *Gourmet*, *Saveur*, *Beer Advocate*, *Draft*, *Imbibe*, *Los Angeles*, and *Wine Enthusiast*. He is also the author of *The Sriracha Cookbook* and is the Public Relations Coordinator at Stone Brewing Co.