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Beer Brewing Traditional In Europe

By **Andrea Nichol**

Beer brewing in Europe continues to be a serious traditional business. For thousands of years,

Europe has been a leader in brewing this popular beverage. Many countries have perfected distinctive beers; some are like mythological ambrosia. Maintaining the quality of centuries-old recipes, many brewers realise that their strength lies in maintaining tradition over promoting innovation. Not to say there aren't several breweries experimenting with new flavours, but mostly they leave the newfangled risk-taking to the Americans. Why fix and change that which is not broken?

To promote the preservation of European beer culture, several countries have banded together to create organizations such as the European Beer Consumers' Union (EBCU). This union was founded in Bruges in 1990 with three founding members: Campaign for Real Ale of Great Britain, Objectieve Bierproevers of Belgium and PINT of the Netherlands. It sounds like a Monty Pythonesque union with contrived names, but it is a legitimate one with twelve countries as members: the above three, plus Austria, Switzerland, Italy, Poland, Sweden, Denmark, Norway, Finland and France.

Their aims are simple: preserve European beer culture, its traditions, beer brewing and breweries; promote traditional beers; support the consumption of traditional beers; and represent European drinkers in a campaign for choice, quality and value. This is not the only pro-quality beer organization in Europe. Others include the Guinness 1759 Society, the British Guild of Beer Writers, and the Brothers of Beer.

The continued production of traditional beers has added one innovation to its traditional facade: beer tours. Beertrips.com, founded in 1998, promotes many beer-tasting experiences in countries like Belgium, France, England, Germany and Austria. If you are interested in experiencing Germany's beers, for example, there is a 10-day tour of Munich's Fruhlingsfest and Bavarian Country Breweries. A personal favourite is the Brewers and Distilleries of Scotland tour. Check the website for details.

Each country in Europe seems to have a beer type focus. In Ireland, they continue to promote their stout beers. Stout is thick and heavy, with an earthy, full-bodied taste. They sell lagers and ales, but the focus and specialty is on beers like Guinness. The Guinness brewery was bought and opened in 1759 in Dublin, Ireland by Arthur Guinness. The original stout is strong and bitter-tasting.

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In Spain, lager is the most popular. Spanish lagers are a touch stronger than other countries' lager offerings. Two of their most popular beers are Especial and Extra. Especial is a pilsner beer, quite light in colour and taste while Extra is a pale lager.

Alas, until recently, Sweden had been a beer desert for decades. Their people have choked and sputtered for more to slake their thirst, all to no avail. Histrionics aside, it was the rigidly-controlled regulations for beer brewing that depleted this country's brewers. Since Sweden joined the European Union in 1995, its regulations have grown more lax and the country has transformed itself from a desert to a vibrant and diverse beer culture. The industry in Sweden imports from many other countries; this has inspired a search for their own beer identity. How better to discover a beer identity than to try many things to see what works for the people of the country?

In Holland, the industry continues to produce their own phylum of beer: Bierbok. A good version of this

type of beer is difficult to produce. Bokbier is a 16th century beer from Bavaria that has endured and been perfected. It is dark in colour (red-brown to black), sweet on the tongue with a mixture of bittersweet flavours, such as toffee, raisins, licorice, coffee, and chocolate. These are not ingredients, but flavours. It is a beer strong in alcohol with an alcohol percentage of 6.5% to 8%.

When applied to beer brewing, history and tradition are not necessarily dusty, boring or dry like old history books or documents. Thousands of years ago, beer was a product in development; it was new and ever-changing. Beer brewing traditions live on and interest drinkers because of the exceptional tastes developed over centuries, not in spite of history and tradition.

Andrea Nichol is a contributing writer to Excalibur Communications, the company that created The Beer Home Page - Your Online Guide to Great Brew Pubs and Beer Labels. If you would like to find the best breweries worldwide and discover the world of beer, visit

<http://www.thebeerhomepage.com>

Taste The Best Beer In Town

By Mark Buds

For people who brew beer at home, a packaged beer making kit is the right choice. As long as your kit has the four ingredients needed to make beer, then you can have a finished product within seven to 10 days. You can also purchase beer-making kits online. Beer-Wine.com is one of the most popular online sites where you can get complete beer making kits needed for brewing beer at home. From beer making equipments to brewing grains and bottling supplies and so on, this online company gives you a wide array of choices where you can build your beer making kit from scratch.

Get you Personalized Kit:

Beer making kits come with an instructional book that guides you through the process of brewing beer

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at home. A normal beer making kit comes with: a 6.5–gallon primary fermenter with lock and lid, an adhesive thermometer, a bottle filler, a hydrometer, a bottle brush and more. In addition to this, you will need a large boiling pot and two cases of 12 oz. bottles.

Beer making kits come in wide varieties. Depending on your interest and the kind of money you want to spend, you can go for a deluxe beer making kit, ultimate beer making kits, ingredient kits and more. For more information on selecting ingredient kits, you can check out the online catalogue of Beer–Wine.com. Of all the beer making kits available in the market, the premium gold beer making kits are the best in the market. They have all the necessary ingredients to make beer of remarkable quality. The unique blend of brewing hops and special cultured yeast is used to make crystal clear beer. The premium gold kits produce six gallons of beer and 23 gallons of highly distinctive ales.

The whole process of brewing beer and ales is not new. In fact, the Germans introduced a law prohibiting the use of any ingredients other than the four raw materials. However, as markets for beer expanded, this law was abolished by the European Economic Community (EEC) to promote free trade and also to preserve beer. With more competition, cheaper varieties were used in the brewing process. To live up to the authentic and traditional spirit of making beer, the premium gold range kit was introduced for making the finest quality beer. Connoisseurs Range was also introduced to make strong beers that feature different beer styles from around the globe.

So if you want the real, memorable taste of beer, then go for authentic beer making kits that will give you the finest and best quality beer at home—a standard which even international markets cannot reach.

Mark Buds has been making beer at home and knows the ins and outs of home brewed beer. To learn all the secrets that he has learned about making beer at home please see his website

<http://www.beermaking123.com>



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