...er with the particular Wallerstein Burton Salts necessary to improve and correct his brewing water."

We are brewers—we experiment, we tweak, we never stop being creative.

How to Brew Seriously Good Beer

Step 1—Buy a pH Meter

We have not spent the first two thirds of the book defining pH, describing factors that affect pH, and discussing methods for adjusting mash pH, just to toss it all aside and say, "Don't worry about the mash pH, it will be close enough." That's the kind of thing you tell beginners: "Don't worry, everyone falls down at first; just have fun!" You are not a beginner. If you are serious about brewing good beer, then you need to be serious about measuring your results and reaching your goals. To be able to visualize a goal, plan a course of action, and consistently achieve the goal is the mark of the expert.

So to that end, go out and buy a good pH meter. Test strips are for amateurs. Be serious about your beer.

For more information on pH meters, see Appendix A.

Historical Waters, Treatments, and Styles

Water is one of the factors that make a region's beers unique. A great example is Pilsner-style beer. The very soft water from Plzen influenced every aspect of the style; malting, mashing, the resultant malt flavors, the selection of hop varieties and the hopping schedule that paired best with those flavors. Recreating a Pilsner with vastly different water is one of the greatest challenges a brewer can undertake. Now, with the ready availability of reverse osmosis systems, it is much easier to build the right kind of water for a particular style. But what is the right kind of water? Historically, brewers have looked to the water compositions of some of the famous brewing cities and sought to replicate those waters to brew the same style of beer. Books such as the *American Handy Book of Brewing, Malting, and Auxiliary Trades* (1902), the Wallerstein Laboratories book mentioned above, and *Malting and Brewing Science* (1981) have