

Learn how to successfully add flavors to beer with this how-to video from the editors of *Craft Beer & Brewing Magazine*™!

Join Odell Brewing Company lead cellarman (and long-time homebrewer) Jay Montez as he leads you through an ingredient-by-ingredient master class on adding flavors to your beer. He covers the whats, the whens, and the hows of adding:

- » Chocolate
- » Coffee
- » Fruit
- » Chiles
- » Herbs
- » Spices
- » Extracts
- » Distilled Spirits *and more!*

You'll learn how to prepare fruit to avoid infecting your beer, when to add coffee to get flavor without excessive bitterness, what to look for in extract ingredients that might kill the head on your beer, and other helpful information to make your beer better!



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From the Editors of *Craft Beer & Brewing Magazine*™

Adding Flavors to Beer

With Jay Montez of Odell Brewing Company

Learn to Brew:
Flavor Additions



Adding Flavors to Beer

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