

Brewlab Brewing Skills Development

Course:	Brewing Skills Development.
Duration:	3 days. Single day attendance available.
Venue:	Regionally around the UK and Eire.
Cost:	£375 for 3 days or £150 per day. Excludes VAT.
Accommodation:	Not included but options available.

Introduction

An ideal course if you have some basic experience in brewing but are looking to develop your knowledge of the fundamental principles and perfect your skills in daily operations.

It is difficult to learn the full details of the brewing process whilst operating the day to day activities. Our BSD regional programme allows you to focus on separate sections of brewing with direct application to your own operations. Local sessions in your region allow you to take the daily sessions which are most relevant to your needs along with on line resources for reference.

The Brewing Skills Development course takes you through the daily production process from the raw materials through to the finished product and is ideal to perfect your understanding and brewing skills.

By the end of the course you'll be confident in managing your own operation, solving typical production problems and have a keen knowledge of how important quality control can be in improving your product. We will give you a certificate of attendance for use in your brewery quality assurance programme.

We use case studies and production examples to illustrate the brewing process and provide you with easy to follow information on each stage including ingredients, yeast management and quality assessment. All sessions are based in a brewing environment to provide practical illustrations of the process but have opportunity to investigate your own system and products.

One of the most valuable aspects of the course is the time spent learning about tasting and recipe formulation which are both incredibly important skills in today's increasingly competitive craft brewing environment.

Each session incorporates practical brewing on site to illustrate processes at relevant stages. Participants are encouraged to bring samples of their own processes for analysis and for confidential feedback where requested. Similarly if you have analysis apparatus – pH meter or microscope for example – we would be pleased to advise on operation and maintenance.

Who is this course suitable for?

We have developed the Brewing Skills Development course in response to brewers need for background knowledge and understanding. It is most suitable to brewery workers with experience of the every-day activities but who are looking to progress and develop their career.

Where is it held?

We are holding the course at a range of venues around the UK on a regional basis. Each course is based in a major successful brewery to illustrate processes and provide suitable support. Check the list on line for these and to book. The course will rotate over a 12-month period so it is possible to take each day separately.

What support is provided?

All Brewlab courses are supported by our experienced and qualified tutors who are available to discuss specific issues relevant to your production during the course and afterwards. We provide all participants with course materials on site and access to on-line resources with additional reference materials and learning support.

What are the costs?

The course fee is £150 per day or £375 (ex vat) for three consecutive days. A £50.00 deposit is required to secure a booking. The balance is due 4 weeks prior to the course start date.

Our on-line [Certificate in Brewing Technology](#) is an ideal follow on to gain deeper knowledge and understanding of brewing technology to Institute of Brewing and Distilling qualification standards. BSD participants qualify for a 10% discount on the Certificate costs (£900 inc vat).

Objectives

At the end of the Brewing Skills Development course you will have:

- Seen an overview of the stages of the brewing process to outline knowledge and concepts.
- Had opportunity to develop skills in recipe formulation for a variety of products.
- Seen examples of raw materials and their analysis.
- Had opportunity to develop skills in handling samples for microbiology assessment.
- Had opportunity to develop skills in using microscopes to view yeast and bacteria and assess the characteristics of microorganisms.
- Viewed and discussed the preparation of beers for different packaging options.
- Discussed case studies and examples of brewing practice to identify best practice.
- Viewed and discussed the critical control stages of brewing to develop a due diligence programme for quality assurance.
- Received an introduction to flavour assessment with fault and flavour recognition.
- Discussed details of your own brewing process and products with commercial brewers and tutors to identify areas of concern and improvement.

Programme

Day 1. Brewing liquor, recipe formulation, malt & mashing, and sparging

This session provides you with knowledge and skills to assess raw materials and construct recipes for a wide range of styles including managing liquor treatments. Mashing and sparging are fundamental stages in brewing and are outlined with examples for mash and lauter tun operations. Data from your own mash system can be used to illustrate efficiencies and best practice.

Day 2. Hops, boiling, cooling, yeast management and fermentation. Beer maturation and preparation for packaging

This session provides you with knowledge and skills on hop selection and management in boiling. It covers how to optimise your boiling for clarity and flavour balance. Yeast is an essential ingredient for successful production and details of management and assessment are outlined with reference to live examples and case studies for different beer styles. Finally, preparation methods for cask, keg, can and bottle packaging are detailed in the light of shelf life targets.

Day 3. Beer spoilage, microbiological assessments, quality control and due diligence

This session provides an extensive and practically focused outline of developing a quality assurance programme to provide consistent products and identify faults before release. Examples of beer spoilage are used to illustrate poor practice along with identification by flavour analysis. The session will give you skills in microscopy and microbiology to allow you to develop control over your products and a due diligence programme to minimise losses.

Additional support for your production operation is also available through free, informal telephone or email advice after the workshop finishes. We anticipate that you may have questions on the workshop content or on your particular circumstances and are pleased to help and advise you. We also give you a detailed folder of notes for reference and on-line access to further resources which are continually updated.

Accommodation

If you need any help to find accommodation at the course locations, our staff will be happy to offer advice on locations and on discounts available.