

# Brewlab

**Your Partner for  
Brewing Success**

**Start Up Brewing**

[www.brewlab.co.uk](http://www.brewlab.co.uk)



# Start Up Brewing Overview

**Start Up Brewing is a three-day theory-based course providing a comprehensive introduction to the brewing industry and requirements of a commercial venture. The course delivers an overview of the brewing process alongside brewery start up and legal considerations.**

It is suitable for those considering brewing as a possible career change or business opportunity. By the end of the course, you would be aware of the realities of running a brewery business and be able to make informed decisions.

No background knowledge of brewing is required for the course.

Students are given the opportunity to learn about the stages of brewing and discuss start up issues including finance and regulations with working brewers and commercial specialists. Parts of the theory are brought to life through demonstrations on our commercial 3.5 barrel kit and packaging facilities.

The course is tutored by industry specialists who have a vast wealth of expertise and experience in their fields.

For those looking to take a deep dive into quality assurance and packaging requirements, we have added Craft Brew Quality and Craft Brew Packaging as bolt on days. The days can be booked for a discounted price of £195 each when booked with Start Up Brewing (normal price £245).

Many of our students go on to gain practical brewing skills with our four-day Intensive Practical Brewing Skills course or accredited 3-week Certificate in Practical Brewing course.

**Duration:**

3 Days.

**Cost:**

The course fee is £665.

**Booking Process:**

A £100 non-refundable deposit will secure your place with the balance fee of £565 due 4 weeks prior to the course commencement date. Prices include VAT.

Cancellations within 4 weeks of the course start are subject to 100% of the course fee, however we can accept named substitutes within this period.

All learning materials supplied during the course are included in the course fee.

**Level:**

Introductory.

**Prerequisites:**

None.

**Venue:**

Brewlab, Unit 1 West Quay Court, Sunderland Enterprise Park, SR5 2TE.

**Accommodation:**

Not included.

For further information, please contact [info@brewlab.co.uk](mailto:info@brewlab.co.uk).



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# Course Content

**During the course we will cover:**

- An overview of the brewing process
- Wort production from mashing and boiling.
- Water, malt and hops and their assessment.
- Yeast, selection, analysis and handling.
- Recipe formulation.
- Fermentation and conditioning.
- Business start-up frameworks.
- Marketing and sales frameworks.
- Tax and Excise procedures.
- Design and layout of a microbrewery including examples to apply to your own development.
- Brewing equipment, requirements, and costs.
- Packaging requirements.
- Basic flavour evaluation to develop your sensory skills.
- Quality assurance procedures with overview of laboratory analysis



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# Course Outcomes

**At the end of the course, you will have a sound understanding of:**

- The underlying theory relevant to each stage of the brewing process.
- Recipe formulation procedures and techniques.
- Beer assessment with fault and flavour recognition.
- Quality assurance techniques.
- Commercial brewery layout and operations.
- Business start up and marketing frameworks for contemporary breweries.
- The procedures of duty payments to HM Customs & Excise.

**You will have observed:**

- Demonstrations of quality control procedures.
- Production of a standard mash on a commercial plant

**You will have had the opportunity to:**

- Discuss options on brewing equipment with consultants experienced in designing breweries and in co-ordinating installation and commissioning.
- Discuss the mashing process with our commercial brewers.
- You will also be given access to our on-line resources for future support and reference.



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