

# Brewlab

**Your Partner for  
Brewing Success**

**Diploma in British and  
International Brewing Technology**

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



# Diploma in British and International Brewing Technology Overview

Our nine-week Diploma in British and International Brewing Technology is our longest and most comprehensive course, providing all the knowledge and skills you need to become a professional brewer. It is ideal for anyone seeking to gain employment in the industry and for those looking to set up or establish a commercial microbrewery. The course has an unrivalled practical focus and is suitable for those with no prior brewing experience as well as those looking to develop home brew skills.

Along with gaining the accredited Diploma in British and International Brewing Technology, you will also acquire the knowledge required to undertake the internationally recognised IBD General Certificate Examination.

The course features the opportunity to design and brew your own recipes from scratch on our specialised small-scale development kits. This enables you to put learning into action and provides a fundamental understanding of topics such as liquor calculations and recipe formulation.

Brewlab has its own on-site 500 litre commercial brewery which is an ideal practical environment to demonstrate all parts of the brewing process enabling you to gain first hand experience of a full brew day. In addition, you will also attend seven separate one-day placements at local successful microbreweries.

You will also have access to our laboratory facilities using techniques that Brewlab follows as one of the UK's leading providers of all types of quality assurance for the brewing industry. This will give you a unique opportunity to delve into the requirements of quality assurance in micro brewing, assisting you to plate up and identify beer characteristics at a microbiological level.

At Brewlab we offer an industry leading sensory evaluation module that provides a sound introduction to standard flavour and taste training techniques. The finished products you create will be entered into group tasting sessions where feedback and recommendations are offered.

Students who attend this course will acquire the knowledge and skills to design and produce a wide variety of high-quality beers. In addition the commercial business elements of the training provide you with the frameworks for setting up and operating a successful brewing business. This includes premises and equipment design advice, encompassing all of the legal HMRC requirements.

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

Visits to major suppliers and manufacturers such as maltings, equipment suppliers and fabricators are included.



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**Duration:**

9 Weeks (45 teaching days)

**Cost:**

The course fee is £9475.

**Booking Process:**

A £900 non-refundable deposit will secure your place with the balance fee of £8575 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:**

Professional Development.

**Accreditation:**

Externally Verified by the AIM Accreditation.

**Prerequisites:**

Some understanding of the brewing process, along with basic maths and chemistry skills, are beneficial but not essential.

**Venue:**

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

**Accommodation:**

Included in the course fee. Self-catering student style arrangement for the full duration.

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



# Train the Brewlab Way

The Diploma in British and International Brewing Technology draws on five guiding principles to help students achieve their objectives and progress to successful careers in the brewing industry.

## Practical Focus

The Diploma offers the ideal blend of classroom and practical learning in the most efficient time frame. We place a strong focus on making all parts of the course as practical as possible, giving you as much hands-on experience as we can.

## Flexible Learning

Brewlab tutors continually assess and monitor student progress to identify areas for further study and development. By having a deep understanding of student requirements we can tailor many sessions for a bespoke learning experience.

## Modern Teaching

The Brewlab curriculum is modern and features training for the latest brewing technology and processes. You will acquire the knowledge and skills to brew and nurture a wide range of styles using a variety of techniques.

## Professional Delivery

Brewlab tutors share a wealth of experience in specialist subjects and are externally accredited to deliver training to the highest of standards. Our continual improvement programme helps us hone and perfect an already successful, proven formula.

## Career Preparation

By the end of the course you'll be confident to manage your own operation and overcome common problems that can occur at any stage of the brewing process. You'll be armed with expert knowledge of quality assurance and flavour assessment to further guarantee your brews are of the highest standard.



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# Course Content

During the course we will cover:

- The brewing process and ingredients.
- Liquor treatment and the ability to adjust specifications to particular styles.
- Recipe formulation for a range of different beer styles.
- The key elements of Quality Assurance in a brewery.
- The importance of health and safety protocols in a craft brewery.
- Malting and adjunct production.
- Mashing processes
- The current hop market.
- Different fermentation processes and practice.
- Yeast management in terms of storage, culturing and hygiene.
- Packaging legislation and methodology.
- Food safety systems and how to create your own plan.
- Dispense systems.
- Effective cleaning and disinfectant protocols.
- Flavour evaluation techniques.
- The key strategic commercial frameworks for a successful brewing business.
- Presenting a brewery business concept.
- Brewery design, premises, equipment requirements and considerations.
- The legal requirements for setting up and operating a craft brewery in the UK.
- Beer and food pairing.
- Brewing history and the evolution of styles.





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# Course Outcomes

By the end of the course you will have:

- Brewed your own recipes at least seven on the small-scale development kits at Brewlab.
- Undertaken at least seven placements at commercial breweries, enabling you to assist in production and gain a better understanding of their processes.
- Visited small, medium and large breweries to compare protocols.
- Followed a standard quality assurance plan, taken and analysed samples from your own brew.
- Produced a quality assurance report for a commercial brewery.
- Used standard laboratory methods to assess samples for flavour faults and characteristics.
- Gained experience and skills in using a light microscope.
- Attended a field trip at a malting plant.
- Packaged your own beer (bottle conditioned and filtered options available).
- Attended a field trip to a packaging facility.
- Submitted your beer for professional evaluation as part of a group exercise.
- Developed skills and experience in sensory evaluation.



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# The Practical Experience

Brewlab training courses offer the ideal blend of classroom and practical learning in the most efficient time frame. We place a strong focus on making all parts of the course as practical as possible, giving you as much hands-on experience as we can.

Liquor treatment and recipe formulation sessions start early in the course allowing you to quickly gain the skills to design and brew your own beer. There are then seven separate opportunities to learn and hone your skills on the development kits here at Brewlab. You can let your imagination go wild and brew a variety of styles or perfect the parameters of a single concept. Feedback shows this is the most effective way to learn with repetition helping drill in key processes.

Throughout the practical brewing you'll also be taking samples to make sure your beer is on specification and to analyse during the quality control module. You'll again get hands on experience using a microscope to make sure your beer is contaminant free, learning about common infections and different yeasts. This will help learners appreciate the importance of quality control and provide a solid understanding of common faults and how to solve/avoid them.

The beer you brew will also be used during the flavour evaluation sessions to help practice and develop your sensory skills, identifying off flavours and aromas.

One of the most popular and valuable parts of the course are the commercial brewery placements. A commercial placement offers the chance to spend a full day with a brewer in a local brewery and soak up all the knowledge you can. It's an ideal way to see operational practices and how different processes are applied. You can also gain an insight into other parts of a brewing business that can't be delivered in a lecture, such as experiences with customers, troubleshooting methods and how to create brewing schedules based on local conditions. There are seven different on day placements spread through the course.

Overall, we try to make learning as interactive as possible in a way that compliments the thorough syllabus. Graduates can feel confident and assured to brew small and large scale batches following the course, drawing upon all the practical experience taken from Brewlab training.





# Practical Brewing

Practical brew days form a major part of the Diploma. We believe this is where all the theory comes together and the most effective learning takes place.

During the practical brew days, students are able to design, formulate and then create their own recipes up to seven times on our development kits. We encourage students to be as creative as they wish, with the ability to brew a wide variety of styles with different and often novel ingredients. Whether it be a traditional mild, a trendy sour or something totally new and experimental, our tutors will work with you to work out the recipe and processes. Other students will prefer to brew the same beer style every week, tweaking small details to perfect the product they plan on bringing to market after the course.

Some recent styles students have produced include Imperial Stouts, Kettle Sours, Mixed Fermentation, Saisons, SMASH, Kolsch and Gose alongside classics like IPAs, Stouts and Lagers.

The beer produced is packaged here at Brewlab and after quality and flavour assessment samples, you're free to take the it away for your own enjoyment and market response.



# Course Accreditation

**The Diploma in British and International Brewing Technology is accredited with the Quality Mark from AIM Accreditation.**

AIM Accreditation is an independent educational Awarding Organisation recognised by the Qualification Regulator in England (Ofqual). They audit and assess our teaching methods, materials and practical work to ensure they meet their strict training criteria. Records of study and attendance are also maintained.

The Quality Mark confirms this course and its training methods are delivered to the highest standard.

The Diploma is taught over a 9 week programme. Various modules and placements are timetabled with additional time dedicated to self-study and investigative work where relevant.

We aim to provide a learning programme suitable to your needs, geared to your pace of work. Teaching is undertaken in a variety of styles from lecture format to informal tutorials, seminars and structured laboratory investigations. We work with small groups to provide personal attention and enable you to enjoy a modern teaching environment.

Practical work is the most important aspect of our teaching and we aim to instruct you in both brewing procedures and laboratory methods through demonstration with hands-on experiences, particularly using our own brewing equipment. During your stay you will be allocated your own 25 litre kit and you will brew on this at least 7 times.

We do not expect you to learn all aspects of brewing in the short time you will be at Sunderland so we provide you with reference notes on all our courses.

Course work is continually assessed through the teaching programme and examinations take place both during and at the end of the course. The pass mark is an average of 40%.

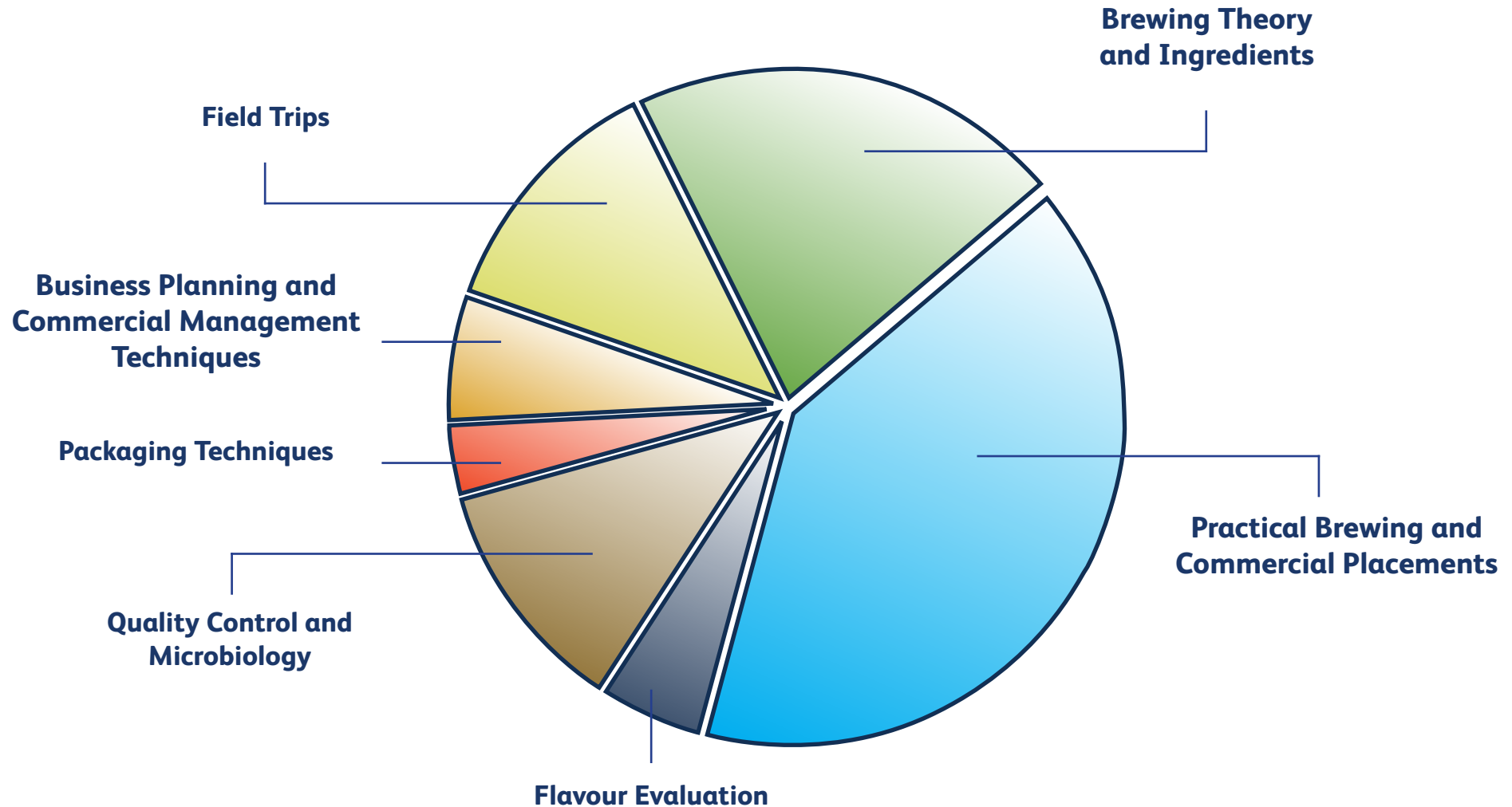
Brewlab certificates of achievement are comparable to the British grade NVQ level 3.

This work is good preparation for the Institute of Brewers & Distillers examinations.

Your self-study tasks will include the time required for the completion of course work assignments and preparation for these end of course examinations. Alternatively you may wish to use your self-study time on specialist areas relevant to your interests.



# How is the Course Broken Down?



# Success Stories

**Not only would I recommend Brewlab to anyone who asks, but I would encourage anyone who is unsure to take a leap of faith.**

This course singlehandedly gave me an opportunity to turn a hobby into a career interest. I would have definitely worked in a boring cubicle and never had the chance to truly spread my wings if it weren't for this wonderful program. I can not say enough positive things about the program itself and its unbelievable staff. They gave me and my classmates a 360 degree view into the brewing world, and allowed me to see how special this industry can be. Not to mention, their practical applications, lab time, and classroom time are a perfect mix to help anyone learn anything they need to know to jump right into the game.

Brewlab is a special place and the relationships I made as a student are some that I will remember for the rest of my life.

Carl Cross, USA  
Diploma Graduate

**I loved developing my own craft beer recipes every week and spending the day brewing my creation. That's what the industry is all about. It's relaxing, the brewery smells amazing and everyone goes home with tons of awesome beers. So many beers. Too many to drink!**

Most people still think the coolest thing I've ever done is go to brew school in England!

I've already recommended it to some fellow craft beer enthusiasts who have attended the course and thanked me for sending them in Brewlab's direction. It was totally worth it, not only for the brewing knowledge but for the life adventure. I made some of the best friends and memories. No regrets!

Bridgette Turner, USA  
Diploma Graduate



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# Accommodation

Accommodation is included in the course fee. It is self-catering student style provided for the duration of the course.

Each room has a single bed, desk, washbasin, wardrobe, Wi-Fi access. Communal areas are cleaned once a week.

There is a shared kitchen, lounge, bathrooms and shower facilities. The below pictures are from one of the addresses we regularly use.



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