

Brewlab

**Your Partner for
Brewing Success**

**Brewing Skills
Development**

www.brewlab.co.uk



Brewing Skills Development Overview

Brewing Skills Development is an ideal course for those with basic brewing experience who are seeking a deeper understanding of fundamental principles and to perfect skills in daily operations.

The five-day programme is delivered at various locations around the UK with each day focusing on a different sections of the brewing process. Individual day bookings are possible.

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.

You will receive a certificate of attendance for use in your brewery quality assurance programme.

Here are the subjects we cover:

- Day 1. Brewing Liquor | Recipe Formulation | Malt and Malting | Sparging
- Day 2. Hops | Boiling and Cooling | Yeast | Fermentation | Maturation | Packaging
- Day 3. Beer Spoilage | Microbiological Assessment | Quality Control | Due Diligence
- Day 4. Professional Flavour Evaluation | Tasting Techniques and Beer Profiling
- Day 5. Practical Yeast Management

The class size is limited to 12 places.

Access to our online learning platform is included to assist learning.

- Duration:**
5 days, 3 days or individual day bookings
- Cost:**
The course fee is £795 for 5 consecutive days, £535 for 3 days or £245 for individual days.
- Booking Process:**
A £100 non-refundable deposit will secure your place with the balance fee 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
- Prerequisites:**
Some brewing experience is helpful.
- Venue:**
Brewlab, Unit 1 West Quay Court, Sunderland Enterprise Park, SR5 2TE.
- Accommodation:**
Not included.
- For further information, please contact**
info@brewlab.co.uk.



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Course Outcomes

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.
- Discussed details of your own brewing process and products with commercial brewers and tutors to identify areas of concern and improvement.



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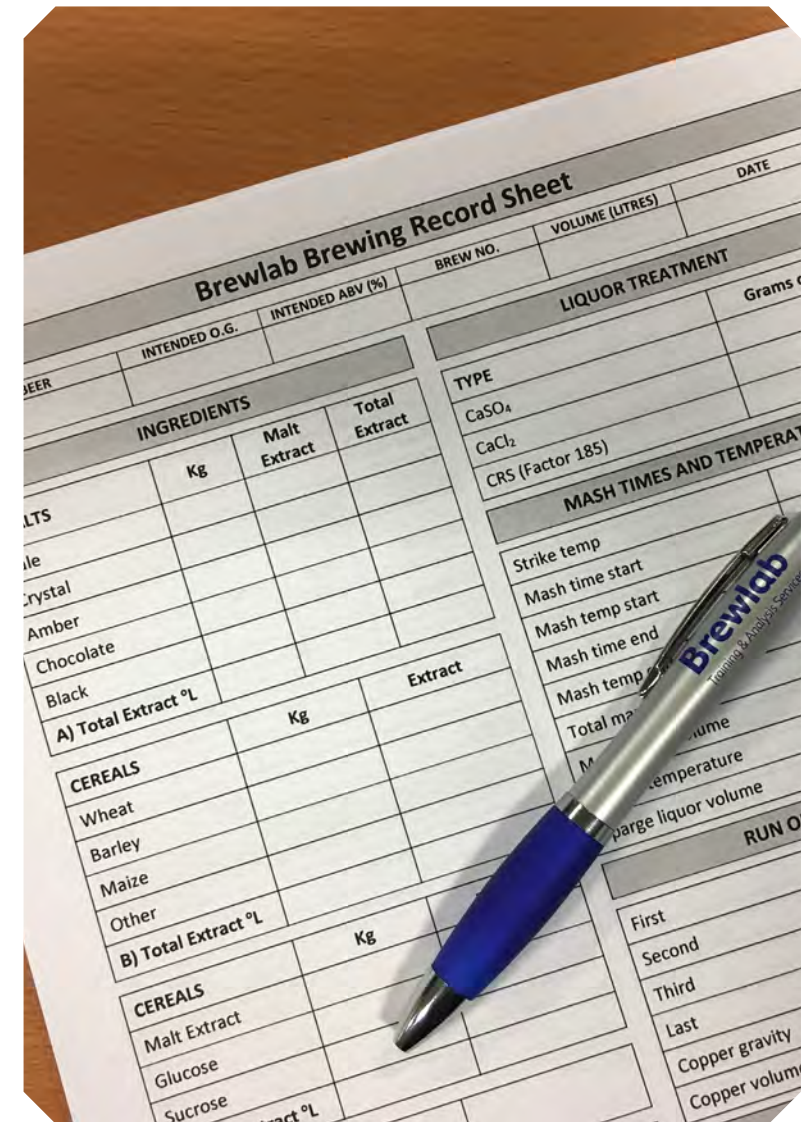
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Day 1. Processes and Raw Materials

This session provides you with knowledge and skills to assess raw materials and construct recipes for a wide range of beer 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.

Topics:

- Brewing Liquor
- Recipe Formulation
- Malt and Malting
- Milling and Mashing



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Day 2. Processes and Raw Materials

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.

Topics:

- Hops
- Boiling and Cooling
- Yeast
- Fermentation
- Maturation
- Packaging



Day 3. Quality Control

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.

Topics:

- Beer Spoilage
- Microbiological Assessment
- Quality Control
- Due Diligence



Day 4. Professional Flavour Evaluation

Our Professional Flavour Analysis programme provides progressive, long-term development of staff skills in tasting techniques and application. Starting with an on-site introduction to basic techniques and terminologies, the programme then enables staff to hone flavour identification skills and apply them to your quality assurance system.

Topics:

- Tasting procedures and assessment of individual sensitivities.
- Beer flavour terminologies and recognition.
- Beer profiling and style identification.
- Fault identification.
- Taste panel operation.
- Individual certificates of attendance provided.



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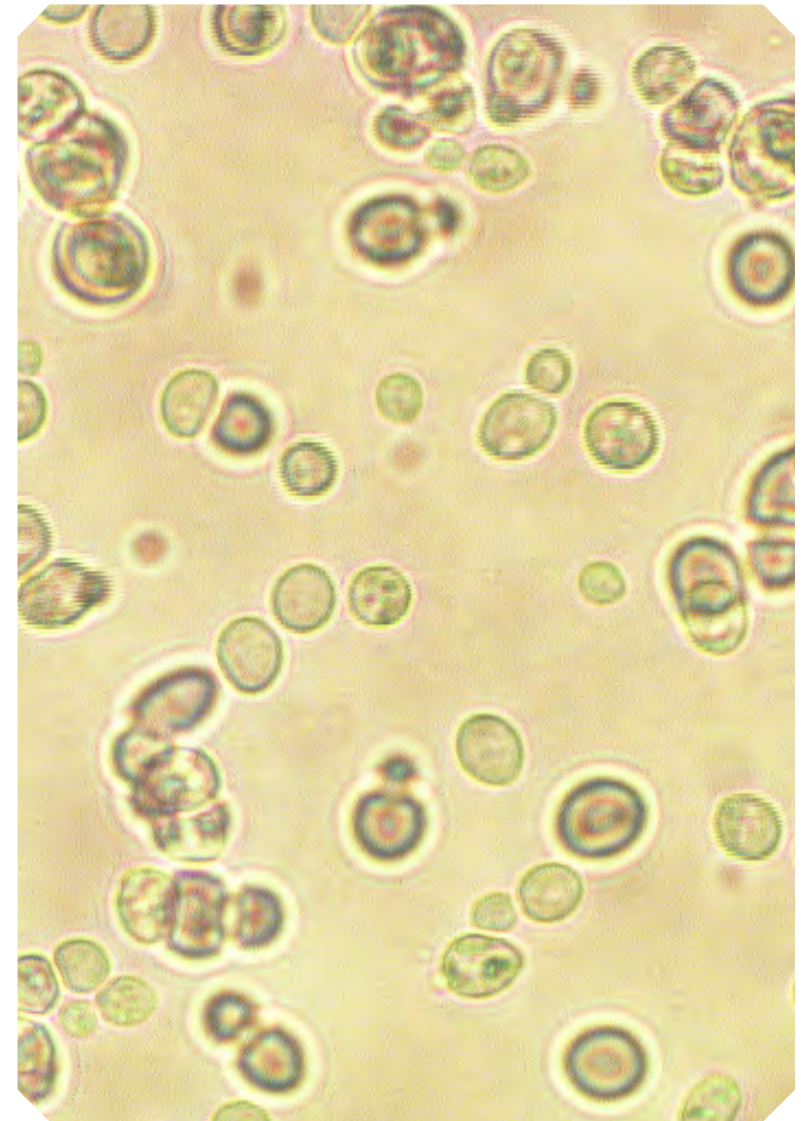
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Day 5. Practical Yeast Management

Take a day to deep dive into yeast management and understand how to work with liquid cultures in a brewery. This practical workshop will demonstrate how to store, handle and pitch liquid yeast so you can maximise flavour profiles and reduce costs. We'll also get the microscopes out so you can see yeast on a cellular level, evaluating how healthy your yeast is and identifying common contaminants.

Topics:

- Yeast Selection
- Yeast Features and Characteristics
- Yeast Handling and Problems
- Yeast Storage and Maintenance
- Yeast Culturing and Assessment
- Microscopy, Viability and Yeast Counts
- Wort Composition and Health Effects
- Fermentation Flavours and Contamination Faults



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