

ONLINE COURSE

Our eLearning course "Brewing in a Nutshell – online" is conceived as follows: A fictional storyline guides you through the seminar.



The contents are presented in the form of a question and answer discussion from the position of the protagonist, and illustrated using diagrams, pictures, videos and animations.

At the end of each unit the learning progress is revised in the form of a small test. The course ends with a final test.

The total study time of "Brewing in a Nutshell – online" takes approx. 4–5 hours and has to be finished within a 4-week period. During this period, the students have two opportunities, which are at predetermined times, to chat and ask questions to a tutor online. If the course is successfully completed, the participant receives a certificate.

The target group for both – the residential and online – courses is basically identical. Ultimately, which type of course is better tailored to individual requirements depends on personal preference, geographic or time factors as well as company philosophy.

The course fee for "Brewing in a Nutshell – online" is € 690 plus German VAT. Special arrangements for individual company solutions on request.

ABOUT US

The Versuchs- und Lehranstalt für Brauerei in Berlin (Research and Teaching Institute for Brewing in Berlin), VLB, is a German institute focusing on beer brewing and beverages. It was founded in 1883. Today around 140 people work in the fields of research, teaching, service and provision of information for the brewing, malting and beverage sectors and their allied industries.

The VLB has its roots in the German brewing industry but also works internationally. Customers from all around the world take advantage of our training courses and of our broad experience in the fields of analyses and consulting.

Research and Teaching Institute
for Brewing in Berlin (VLB)



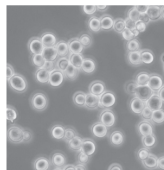
VLB
BERLIN



Course "Brewing in a Nutshell"

2-day seminar for professionals about the basics of
beer brewing

11 / 12 December 2018, Berlin



SCIENCE
GENERATES
QUALITY

COURSE OUTLINE

“Brewing in a Nutshell” is a 2-day residential course providing the basics of beer brewing. It covers the general principals of the brewing and malting processes, the raw materials and filling and packaging in theory. A professional beer tasting of several different beer types completes the program. The course language is English.

WHO SHOULD ATTEND

The course is aimed at people who do not have specific brewing training, but who nevertheless have to deal professionally with the product beer. They can include employees from sales, marketing, administration, purchasing from breweries, maltings, the supply industry or from associations, who needs to have a general insight into the “secrets” of beer brewing.

We are careful to point out that this course is not addressed to home or pub brewers! Essentially, the theoretical brewing process is covered and practice demonstrations illustrate the processes comprehensibly.

LOCATION

“Brewing in a Nutshell” takes place at VLB Berlin, Seestrasse 13, 13353 Berlin, Germany.
This course is also bookable as customised inhouse course on request (the minimum number of participants is 10).

ATTENDANCE FEE & ACCOMMODATION

The fee for the 2-day residential course is 960 Euro (25 % discount for VLB members) plus German VAT. The fee includes all course materials, lunch and refreshments during the breaks on both days. For cancellations a service charge of 50.00 Euro plus VAT applies in general. Cancellations after 20 November 2018 are not subject to refund but the ticket can be transferred to a another person.

Accommodation is not included in the participation fee and has to be booked separately. Hotels which are near the VLB: *Wyndham Garden Berlin Mitte (reservation.berlin@grandcityhotels.com), Hotel de France Berlin (contact@hoteldefrance-berlin.de) and Mercure Hotel MOA (HAOF7@accor.com)*

1ST DAY 8:00 – 18:00 (INCL. BEER TASTING)

Raw materials for beer brewing

The basic compounds: Barley, hops, water

Malt production

From grain to malt: steeping, germination, kilning

Brewhouse work

From malt to beer wort:

Milling of the malt (different types of milling)

Mashing (different mashing procedures)

Lautering (different types of lauter devices)

Wort boiling (different cooking systems, energy recovery)

Wort cooling/hot trub separation

Beer quality

Product evaluation:

Beer types / off flavours / quality control / tasting

Beer tasting in the evening

2ND DAY 8:00 – 16:00

Brewers' best friend: The yeast

Fermentation (traditional fermentation vs. modern fermentation)

Filtration

Getting it bright and stable:

Kieselguhr filtration / membrane filtration / processes

Filling the beer

Bottle filling (palletising, packer, bottle cleaning, inspection, filling, closing machine, labeling, other)

Can filling

Keg / cask filling

Energy supply

Cooling devices / compressed-air supply/ CO2 recovery / steam supply

CONTACT

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www.vlb-berlin.org/en/nutshell