



LOCATION

Lectures are held at the VLB Berlin. Our institute is located in the heart of the German capital, Berlin. In addition to our training program, Berlin is also a top destination for sightseeing and extracurricular activities.

ATTENDANCE FEE & ACCOMMODATION

The fee for this ten-day course is €2,400 plus VAT, including all course materials.

Your accommodation in Berlin must be booked separately. Depending on your requirements, we can send you links to accommodation in various categories.

A non-refundable deposit of €500 is due upon acceptance to the program. The balance is due in October 2026. Payment can be made by bank transfer or credit card.

APPLICATION

Applications are accepted on a first come first served basis. Since the number of participants is limited, early registration is recommended. Online registration at www.vlb-berlin.org/en/beerbrewing-course

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 beverage production. It was founded in 1883. Today around 130 people work at VLB in the fields of research, teaching, service and provision of information for the brewing, malting and beverage sectors and their supply 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.

CONTACT

VLB Berlin, Seestrassse 13, 13353 Berlin – Germany
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Workshop: „Beer Brewing in Practice“

Practice oriented training course to deepen the knowledge of beer brewing under professional guidance

16 to 27 November 2026, Berlin, Germany



WORKSHOP „BEER BREWING IN PRACTICE“

COURSE OUTLINE

“Beer Brewing in Practice” is a ten-day full-time course that provides up-to-date knowledge of brewing. It covers the fundamentals of brewing in theory and practice. Lectures by experienced brewing experts cover topics such as raw materials (water, malt, hops and yeast), the brewing process, yeast management, fermentation, hygiene, sensory evaluation, the basics of quality control and the economic and legal aspects of setting up a brewery. The course is rounded off with a visit to a microbrewery in Berlin.

The course is taught in English. You can expect an intensive and individual training with maximum benefit. Starting with a practical brewing session on the first day, participants will follow a brew from start to finish with practical quality control.

WHO SHOULD ATTEND

This basic course is designed for people who want to deepen their knowledge of beer brewing under professional guidance. To get the most out of this course, a basic knowledge of beer production is helpful. For absolute beginners we recommend our course “Brewing in a Nutshell - Online” as preparation.

WHAT CAN YOU EXPECT?

- + A compact course with a lot of relevant knowledge about beer brewing
- + The production and monitoring of a brew throughout the entire brewing process
- + A state-of-the-art learning environment
- + Knowledge exchange and discussions with our senior brewing experts and with the international participants
- + A well-balanced level of work and fun to support your learning success!

WHAT DOES THIS COURSE NOT OFFER?

- + A hobby brewing course with unstructured experimentation and learning-by-doing
- + Specialized knowledge in individual sub-areas of beer brewing
- + A full training to become a brewmaster
- + Boredom...

COURSE TOPICS

The following topics will be covered:

Basics of brewing Technology (lectures and practical work):

- + Practical work in our pilot brewery
- + Brewhouse, wort treatment
- + Brew control / hosing / maturation
- + Fermentation and maturation
- + Utilities (steam, CO2, equipment)
- + Plant equipment
- + Special beer, types and production
- + Alcohol-free beer
- + Beer stability
- + Beer filling and dispensing

Basics of quality control (lectures and practical work):

- + Beer quality
- + Malt quality
- + Beer filtration
- + Sensory evaluation, off-flavors

Raw materials (lectures):

- + Malt and special malt
- + Hops and hop products, introduction
- + Hop seminar
- + Yeast management

Brewing Water

Commercial basics for start-ups (lectures):

- + Business Plan
- + Economic aspects

Microbrewery tour in Berlin