



LOCATION

The course will be held entirely in Bangalore, India.

ATTENDANCE FEE & ACCOMMODATION

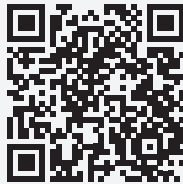
For this five-day course, the fee will be 40 000 RS including all course materials.

Your accommodation in Bangalore has to be booked separately. The payment for the course is processed via our partner in India.

APPLICATION

Applications are accepted on a first come first served basis. Since the number of participants is limited to 25, early registration is recommended.

Online registration at
www.vlb-berlin.org/en/craftbrewingindia2026



CONTACT

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Workshop: Brewing Excellence VLB Craft Brewing Course for India

9 to 13 February 2026, Bangalore/India



**SCIENCE
GENERATES
QUALITY**

CRAFT BREWING COURSE FOR INDIA

COURSE OUTLINE

"Brewing excellence: VLB Craft brewing Course for India" is a five-day full-time training course providing up-to-date knowledge in the field of craft and micro brewing. It covers the basics of beer brewing in theory and practice. The lectures will cover topics like raw materials (water, malt, hops, and yeast) the brewing process, yeast management, fermentation, hygiene, sensory evaluation, and the basics of quality control.

The course language is English. You can expect an intensive training with maximum benefit. Starting with theoretical knowledge and basics the first day, the participants will accompany their own brew up to the final product in practical quality control at the end of the seminar.

WHO SHOULD ATTEND

The course is aimed at persons who have a professional interest in craft brewing. The number of participants is limited to 25.

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.

COURSE TOPICS

The following topics will be covered:

- + Basics of brewing technology
- + Raw materials: Malt, hops & water
- + Brewhouse work: Milling, mashing & lautering
- + Brewhouse work: Wort boiling and treatment
- + Fermentation: By- products and fermentation control
- + Fermentation & maturation
- + Yeast management
- + Filtration and stabilisation
- + Micro control and hygiene (CIP)
- + Filling & dispensing
- + Special beer types: Bottom fermentation
- + Special beer types: Top fermentation and sour beers
- + Practical work: Recipe development and brewing day
- + Practical work: CTA and Micro control

