

## ATTENDANCE FEE & ACCOMMODATION

The fee for this six-month course is € 17,500 (as of November 2025, subject to change). In the fee all course materials are included. Your accommodation in Berlin has to be booked separately.

A non-refundable deposit of € 2,500 is due at the time of acceptance to the programme. The total balance is due by 16 November 2026 at the latest. The fee may be paid by bank transfer or credit card.

## APPLICATION

Applications are accepted on a "first come first served basis". Since the number of participants is limited and the course is in great demand, an early registration is highly recommended.

## 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

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Versuchs- und Lehranstalt  
für Brauerei in Berlin e.V.



VLB  
BERLIN



## VLB Certified Brewmaster Course

Comprehensive training course for prospective brewing professionals

6 January to 25 June 2027, Berlin / Germany



SCIENCE  
GENERATES  
QUALITY

### COURSE OUTLINE

A six-months full-time programme providing in-depth understanding of brewing technology with its related major fields of engineering, filling/packaging and quality control. The course conveys all the knowledge necessary for the technical management of a brewery. In addition a final excursion is included. The language is English.

To receive the VLB Brewmaster Certificate, the participants have to finish the course and pass all exams successfully. In addition, they have to prove a minimum of 3 months practical work in a brewery prior to coming to the VLB.

A reasonable group size guarantees an intensive and individual teaching. Traditionally, the Berlin brewmaster education is focused on a comprehensive, practice-oriented knowledge transfer and on a critical and open dialog with the lecturers.

### WHO SHOULD ATTEND

The course addresses individuals who desire professional qualifications in brewing technology, either to enter the brewing industry or to advance within it. Therefore, practical brewing experience of at least three months is obligatory.

Due to its international reputation, many participants from overseas attend the course, establishing invaluable business and private contacts. The opportunities of VLB Brewmaster courses are frequently considered as a technical supplementary study for brewery employees and regarded as a stepping stone towards a promising career.

### LOCATION

All lectures will be held at VLB Berlin. Our institute is located in the heart of Berlin – the German capital. In addition to our training programme, Berlin is also a top-destination for sight-seeing, entertainment and other extra-curricular activities.

– SUBJECT TO CHANGE –

 [www.vlb-berlin.org/en/brewmaster](http://www.vlb-berlin.org/en/brewmaster)

### COURSE TOPICS

The Certified Brewmaster Course covers practice-oriented and up-to-date knowledge in the following fields:

#### **Raw Materials / Malting**

Barley, hops, water, adjuncts, malt production, special malt

#### **Brewhouse, Fermentation & Maturation**

Wort production, cooling, pure yeast propagation, fermentation, maturation

#### **Filtration, pasteurisation, filling and cleaning & disinfection**

Filtration, stabilisation, carbonisation, filling in bottles / kegs / cans, cleaning & disinfection, hygiene

Each week contains about 30 lessons of lectures plus practical work. All important topic-related technology, engineering and quality aspects will be discussed. The latest knowledge from brewery practice and science is transferred.

Other interesting events for the students are an excursion to German breweries, maltings and suppliers. Practical work in our pilot maltings, in VLB's pilot brewery as well as laboratory work are other important parts of the course.

Each thematic block ends with a written and oral examination. In addition, each participant **has to prove a minimum of three months of practical experience** in a brewery upon registration to receive the VLB Brewmaster Certificate.

