



23 – 27 AUGUST 2021, 8:15 – 16:45



EUR 2,755 / DKK 20,500 EXCL. DANISH VAT

Copenhagen Summer University

CRAFT BREWER COURSE

– LEARN HOW MICROBREWERS
BREW BEER

Since the beginning of the century, there has been a bloom in the number and quality of micro brewed craft beer. The microbreweries have introduced many different beer styles and even invented new styles. On this course we will have a look into the basic science and technology of brewing on a small scale. The course is intended for those, who are dreaming of becoming a craft brewer, starting own microbrewery or maybe just want to get some more knowledge about brewing beer.

“The Craft Brewer Course gives you ample opportunity to get in-depth knowledge of the brewing profession, both theoretically and practically. The course gets around the problems and challenges you face every day as a brewer. You meet many interesting and competent teachers and guest lecturers who happily share their knowledge.”

Daniel Pilloni, Craft Brewer, Denmark

Many craft breweries have been started by home brewers, who wanted to brew beers, which previously have been unknown to many consumers. The craft brewers have made a true revolution with their entrepreneurial way of inventing more interesting and flavourful beers. It is important to understand the science and technology behind the processes of beer brewing in order to fully appreciate and explore the possibilities and diversities in the world of beers.

This course contains theoretical as well as practical aspects of brewing: lectures, practical and theoretical exercises, beer tasting, visit to a craft brewery and practical brewing in the pilot plant facility at the University.

KEY BENEFITS – BECOME A BREWER

After the course you will be able to:

- Select appropriate raw materials in beer brewing
- Apply the basic science and technology in the brewing process
- Differentiate between different beer styles
- Create a recipe for a beer
- Apply the knowledge obtained in practice by making a brew on a small-scale brewing plant

COURSE CONTENT – THE COMPLETE PROCESS OF BREWING

We go through the complete process from the raw materials barley, malt, hops, water and yeast into the finished beer – filtered or unfiltered. You will develop your own recipe and make a brew on the pilot brewing plant at the University. Subjects like the process of brewing, fermentation, maturation, dry hopping as well as beer styles tasting and sensory evaluation will be covered by specialists, who know the craft brewer profession. We will visit a craft brewery to support the theory.

The teaching is conducted in English.

PARTICIPANT PROFILE – MICROBREWERS AND HOMEBREWERS

The course is developed for craft brewers, homebrewers and beer enthusiasts, who are passionate about beer and brewing and want to develop their skills. The participants are recommended to have at least 2 months of practical brewing experience in a micro or craft brewery prior to the course.

The course forms the first part of the education to become Diploma Craft Brewer granted by the Scandinavian School of Brewing. The second part will take place in January 2022. In between the two parts the participants will make a project at a microbrewery and write a report, that has to be approved by the Scandinavian School of Brewing. The second part concludes with a presentation and an examination. Please note that the price is only for the first part and that it is possible to sign-up for only the first part.

GUEST SPEAKERS – BREWING SPECIALISTS

Jan Paul, Master Brewer, Svaneke Bryghus

Anders Kissmeyer, Head of Craft Beer Creation, Royal Unibrew

Other microbrewing specialists will also be invited.

COURSE DIRECTORS

Kim L. Johansen, Master Brewer, Dept. of Food Science, University of Copenhagen

Sylvain Barjon, Pilot Plant Manager, Dept. of Food Science, University of Copenhagen

COURSE INFORMATION

5 days, 23 – 27 August 2021, 8:15 – 16:45, University of Copenhagen, Frederiksberg Campus.

EUR 2.755 / DKK 20,500 ex. VAT. The price includes lectures, pilot brewing, course material, beer tasting and lunch.

For more information and registration

W	COPENHAGENSUMMERUNIVERSITY.DK		csu@adm.ku.dk		+45 35 33 34 23
----------	--	---	--	---	-----------------

