PRACTICAL CURRICULUM

BREWING & MALTING · FULL-TIME

BEER BREWING

A complete, practice-based training programme for the brewhouse, fermentation cellar and bottling.

From malt to bottle, brewed by hand.

THE PROGRAMME

A good beer is no accident. This programme builds the skill for it, from malt to bottle.

Brewer & Maltster is a practice-based full-time programme for craft beer production, including malting.

Across twenty-four modules, trainees work their way from water, malt, hops and yeast through the brewhouse, fermentation and maturation to bottling, quality assurance and recipe development.

The focus is on practice throughout. Training takes place on a real 30 hl production plant in a 3-vessel system, as well as on laboratory and pilot plants, with around 1.500 hours of technical application and over 110 assessed exercises.

Each module concludes with an assessed practical piece, so that competence is shown through real work and not on paper. Nine complete recipes accompany the training from water analysis to the finished brew.

The programme is offered as a curriculum, as a matching equipment specification or as a turnkey package for the site.

22
SPECIALIST MODULES · TECHNICAL

1.500 h
TECHNICAL APPLICATION

110 +
EXERCISES INCLUDED

9
RECIPES INCLUDED

2 Years
FULL-TIME · 24 MONTHS

PRACTICAL CURRICULUM

Twenty-four odules in six blocks.

From water, malt and raw materials through the brewhouse, fermentation and maturation to bottling, quality and recipe development, concluding with the operational final project.

MODULE

01 – 24 · IN BLOCKS

01 **Introduction and safety**
FUNDAMENTALS

02 **Water technology I**
FUNDAMENTALS

03 **Water technology II**
FUNDAMENTALS

04 **Raw materials I (malt)**
RAW MATERIALS & MALTING

05 **Raw materials II (hops, yeast)**
RAW MATERIALS & MALTING

06 **Malting technology**
RAW MATERIALS & MALTING

07 **Mashing and lautering**
BREWHOUSE

08 **Wort boiling and hopping**
BREWHOUSE

09 **Wort cooling and pitching**
BREWHOUSE

10 **Fermentation and fermentation control**
FERMENTATION & BOTTLING

11 **Maturation and storage**
FERMENTATION & BOTTLING

12 **Filtration and clarification**
FERMENTATION & BOTTLING

13 **KEG filling**
FERMENTATION & BOTTLING

14 **Bottle filling**
FERMENTATION & BOTTLING

15 **CIP and cleaning technology**
PLANT TECHNOLOGY

16 **Control and automation**
PLANT TECHNOLOGY

17 **Refrigeration and energy technology**
PLANT TECHNOLOGY

18 **Maintenance and servicing**
PLANT TECHNOLOGY

19 **Quality control in the laboratory**
QUALITY & SPECIALIST TOPICS

20 **Sensory analysis and tasting**
QUALITY & SPECIALIST TOPICS

21 **Hygiene and HACCP**
QUALITY & SPECIALIST TOPICS

22 **Recipe development and beer styles**
QUALITY & SPECIALIST TOPICS

23 **Business management and marketing**
BUSINESS & MARKET

24 **Final project**
COMPLETION

EQUIPMENT

Trained on brewhouse.

01

Brewhouse

Mash, lauter and wort kettle, whirlpool and brewhouse technology.

02

Fermentation & storage cellar

Fermentation and storage tanks, pressure tanks as well as yeast and temperature management.

03

Refrigeration, energy & water

Refrigeration systems, energy supply and treatment of the brewing water.

04

CIP & automation

Cleaning technology, plant hygiene and process automation.

05

Bottling

KEG and bottle filling, labelling and packaging.

06

Pilot plant & laboratory

Pilot and training plant as well as analytics and quality laboratory.

6 EQUIPMENT GROUPS · BREWHOUSE TO LABORATORY

LET'S GET STARTED.

AVAILABLE AS · **Turnkey** (Consulting + Equipment + Delivery + Curriculum + Setup)