Brewlab

Introduction to British Brewing

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| Course: | Introduction to British Brewing. |
| Duration: | 1 week – 8 days inclusive. |
| Venue: | Brewlab, Unit 1, West Quay Court, Sunderland Enterprise Park, SR5 2TE |
| Cost: | £ |
| Accommodation: | Student accommodation included but other options available. |

Overview

An introductory course covering the basics of British brewing with opportunity to contribute to commercial brewing at Brewlab and in local microbreweries.

Develops an understanding of the brewing process and the character of British beers in England and Scotland. Includes specialist business tuition illustrating how the brewing industry operates to provide employment and to sell unique products.

Visits also provide unique experiences in breweries and historic locations including Edinburgh to view Scottish hospitality and distillery tastings.

Opportunity is provided to pull pints for customers at social night events and to experience the unique character of British inns and pubs.

Syllabus and activities include:

* Brewing theory to outline the concepts and processes of brewing traditional British beers.
* History of British beers, their evolution and characteristics.
* Flavour evaluation of beer styles including tasting skills and tutored beer profiling.
* Developing and applying recipes and participation in trial brewing.
* Viewing microbrewing operations with demonstrations of operations.
* A dedicated placement in a commercial microbrewery providing real brewing experience and an understanding of the brewing industry.
* Instruction in the business of brewing and participation in an exercise to illustrate sales and marketing of specialist beers at a retail bar.
* A weekend trip to Edinburgh providing access to Scotland’s historic past with a distillery visit to view whisky production.

Outcomes.

As a result of the course students will:

* Have received instruction in the brewing process and have seen demonstrations of brewing operations.
* Have contributed to recipe formulation for the production of a chosen beer and participated in its production.
* Have received instruction and developed skills in flavour evaluation of beers and applied this to beer style evaluation in tutored tasting sessions.
* Undertaken a placement in a commercial brewery and participated in operations.
* Have participated in marketing and sales of beers at a retail bar to illustrate business elements of brewing.
* Have received instruction in brewery history and visited Edinburgh as an example of a historic brewing and distilling centre.

Support and resources.

The Introduction to British Brewing course is fully supported by Brewlab staff and agents. Facilities at Brewlab include a dedicated teaching suite with on-site training brewery and commercial brewery operations. Students receive instruction with demonstrations and hands on examples to outline concepts and procedures. An extensive stock of brewing texts and resources is available for student access including historic brewing journals from 1850.

Courses have run at Brewlab since 1986 and Brewlab is recognised as a leading provider of brewery education in the UK and internationally. Brewlab staff are fully experienced in commercial brewing and have many years of training experience. A fully equipped brewing laboratory service operates on site and the company is active in brewing research and development.

Wi fi and internet facilities are available on site and an on-line programme is available in advance to introduce theoretical concepts and provide familiarity with the course content.

Self-catering accommodation is provided in student residence at the University of Sunderland with full security and student support. University facilities include library, catering and sports centre provision and are adjacent to the city centre for retail and entertainment venues.