



Craft Beer School
Learn. Brew. Cheer

IN-PERSON COURSE • 2026

One day. *Grain to glass.*

The 1-Day Super Intensive Craft Beer Course: a full day inside a working microbrewery in Pune, Delhi, Gurugram and Bengaluru, from raw materials to a finished pour.

THE COURSE

Brew a real batch with a brewer beside you.

Some brewing only makes sense with your hands on the kit. This course packs the whole process into one classroom-plus-brewery day, so you see every step on professional equipment instead of reading about it.

1 day

Classroom plus
brewery

4

Cities: Pune, Delhi,
Gurugram and
Bengaluru

20

Students per batch, at
most

Cert.

Certificate of
completion

THE DAY, STEP BY STEP

Time	Session	What you do
Morning	Welcome and safety	Brewery safety briefing, the plan for the day and the brew sheet you will follow.
	Beer and its ingredients	Malt, hops, water and yeast: handle and smell each one and learn what it brings to the glass.
	Into the brewhouse	Milling, mashing in and checking mash temperature and pH. Lautering and wort collection.
Midday	The boil	Hop additions, hot break, whirlpool and cooling. Gravity readings and what they tell you.
Afternoon	Fermentation and the cellar	Pitching yeast, fermentation temperature, maturation and carbonation in working tanks.
	Quality and hygiene	Cleaning versus sanitising, how CIP works and the simple lab checks a brewery runs every day.
Late afternoon	Tasting and wrap-up	A guided tasting from the brewery's taps, common off-flavours and your questions. Certificate.

The order of sessions follows the brewery's own brew schedule on the day.

Exploring brewing before you commit.

Made for

- Beer lovers who want to understand what is in the glass
- Homebrewers who have only brewed from kits
- Anyone weighing up a brewing career
- Hospitality and taproom staff who talk about beer every day

You leave with

- A full brew day seen and done on professional kit
- The words and numbers brewers use: OG, FG, ABV, IBU and colour
- A tasting method you can use on any beer
- A certificate and a clear next step if you want to go further

Going further

Plenty of people take the 1-day course first and come back for the 1-Month Intensive Brewing Excellence Course. If you would rather study first, the Brewing Fundamentals Study Book (₹1,999) covers the full syllabus as notes and crosswords.

Course fee per student

₹25,000

Includes the brewery day, ingredients, safety kit, course notes, the guided tasting and your certificate. Meals, travel and accommodation are not included.

Terms, safety and how to enrol.

1. **Payment.** The full fee is paid at sign-up to confirm your seat. Payment details are shared when you enrol.
2. **Refunds.** Fees are not refundable. You may transfer your seat to another person with written notice and our approval.
3. **Cancellation.** Tell us at least 14 days before the start date if you cannot attend.
4. **Schedule.** Dates and timings may move with instructor or brewery availability. We tell you as early as we can.
5. **Travel and stay.** Travel, accommodation, meals and personal costs are your own.
6. **Conduct and safety.** Follow the brewery's safety rules at all times. Unsafe conduct means removal from the course without a refund.
7. **Placement.** We give career guidance and internship recommendations where we can. A job is not guaranteed.
8. **Tasting.** Tasting is optional and only for those of legal drinking age in that state. Bring ID.

Bring with you

- Closed-toe shoes and casual clothes you do not mind getting wet
- A notebook and pen
- Photo ID showing your age

We provide

- Safety kit and a safety briefing
- Malt, hops, yeast and all brewing kit
- Course notes and a certificate of completion

WEBSITE

craftbeerschool.in

WHATSAPP AND PHONE

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CITIES

Pune, Delhi, Gurugram and Bengaluru

Fees and dates are correct at the time of printing and may change; the website has the latest. Drink responsibly.