



IN-PERSON COURSE • 2026

Four weeks to *brew for real.*

The 1-Month Intensive Brewing Excellence Course: in class, online, in the lab and on site in working microbreweries. 48 contact hours, at most 20 students.

From brewing fundamentals to a full brew of your own.

A hybrid programme for aspiring brewers, professionals, enthusiasts and beer business founders. You learn the theory online and in class, test it in the lab and then brew it in a working microbrewery, guided by experienced brewers and educators.

4 weeks

Weekdays and weekends

48

Contact hours, 2 to 3 a day

20

Students per batch, at most

3

Brewery visits

CURRICULUM AT A GLANCE

Week	Focus	Key topics
Week 1 · Days 1-2	Brewing fundamentals	Beer basics, raw materials (malt, hops, water, yeast), beer styles
Week 2 · Days 3-4	Brewhouse operations	Milling, mashing, lautering, wort boiling and hop utilisation
Week 3 · Days 5-6	Fermentation and yeast management	Fermentation control, yeast propagation, maturation, filtration
Week 4 · Days 7-8	Hands-on and quality control	A complete brew, sensory evaluation, micro control, hygiene (CIP)

Every topic covered

- Basics of brewing technology and beer science
- Raw materials: malt types, hop selection, water chemistry and yeast strains
- Brewhouse operations: milling, mashing, lautering and wort collection
- Wort boiling, hop utilisation and wort treatment
- Fermentation science and by-product control
- Yeast management, propagation and storage
- Filtration, stabilisation and carbonation
- Micro control, hygiene and CIP (clean in place)
- Filling, dispensing and packaging quality
- Special beer types: lagers, ales, wheat beers and sour beers
- Sensory evaluation and professional tasting
- Recipe development and a hands-on brew from grain to glass

HOW YOU LEARN

Theory first, then the lab, then the brewery.

Online and in class

- Brewing science and theory
- Video lectures and digital materials
- Self-paced study before each lab and brewery session

Lab work

- Quality control and sensory testing
- Micro analysis and brewery chemistry
- Hands-on lab technique with expert guidance

At the brewery

- Hands-on brewing in working microbreweries
- Full cycles from mashing to fermentation
- Real kit and professional recipes

WEEK BY WEEK

Week	In class and online	Lab work	At the brewery
Week 1	Beer fundamentals, malt science, raw materials	Sensory evaluation and beer tasting	Brewing basics and beer styles
Week 2	Hop chemistry, brewhouse operations, mashing and lautering	Quality control testing and water analysis	Brewhouse operations and wort boiling
Week 3	Fermentation science, yeast biology, temperature control	Micro analysis, sanitation and hygiene (CIP)	Fermentation and maturation
Week 4	Quality control, special beer types, recipe development	Advanced testing, packaging and labelling	A complete brew and certification

Online modules are open on weekdays and weekends. Student assignments fall mid-week. Dates are confirmed per batch.

WHAT YOU RECEIVE

Hands-on hours, lab access and a certificate.

Included

- 48 hours of intensive hands-on instruction
- Professional brewery access and a full brewing experience
- Course materials and a digital learning kit
- Quality control lab access and testing protocols
- Certificate of completion (80% attendance needed)
- Internship recommendations and career guidance

Not included

- Meals and refreshments
- Transport
- Accommodation, which students arrange themselves

Good to know

- The course is designed to finish within one month. If a student extends it, extra fees apply.
- Timings can shift for faculty or student clashes. We tell you in advance.

Course fee per student

₹1,25,000

Rupees one lakh twenty five thousand only. No taxes are applicable. Paid in full at sign-up.

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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EMAIL

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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.