1 Month Home Brewing Course

Syllabus · online with live video call tutorials

Four weeks that take you from knowing nothing about brewing to a beer you made yourself. You learn online at your own pace, then join live video calls where a mentor teaches, answers questions and guides you through your first brew day.

Course at a glance	
Length	1 month (4 weeks)
Format	Online lessons with live video call tutorials
Hands on	One beer brewed at home with a mentor guiding you
Assignments	One mid course assignment and one final assignment
After the course	4 brewing video calls for help with your next batches
Fee	₹65,000, paid in full at enrolment

Week by week

Week 1: Beer fundamentals

Understand what beer is and how it is made before you buy a single piece of kit.

- Beer fundamentals: what beer is and what makes one beer taste different from another
- Ingredients: water, malt, hops and yeast, with what each one brings to the glass
- Types of beer: lagers and ales, the main styles and how to taste them
- How beer is made: milling, mashing, boiling, fermenting, conditioning and packaging

Live tutorial: a guided walk from grain to glass, with your questions answered at the end.

Week 2: Home brewing set up, recipe and brew day

Get your kitchen ready, write your first recipe and brew it with a mentor on the call.

- Types of brewing: commercial brewing against home brewing, batch sizes and control
- What qualifies as home brew: small batches for your own use and checking the rules where you live
- Home brew ingredients: malt extract or all grain, hops, dried yeast and where to buy in India
- Equipment: the starter kit, what to buy first and what can wait
- Hygiene: cleaning against sanitising plus a routine for every brew day
- Recipe making: a basic recipe, then one chosen beer with gravity, bitterness and colour worked out

- Brew day: you brew that beer at home while your mentor guides you step by step on a video call

Mid course assignment: your written recipe and brew day log, reviewed by your mentor.

Week 3: Fermentation and quality control

Look after the beer you brewed and learn to spot problems early.

- Fermentation: temperature, timing and what the yeast is doing each day
- Quality control: gravity readings, a fermentation log and simple checks you can run at home
- Common faults and off flavours: what causes them and how to avoid them next time
- Dos and don'ts: the mistakes most first batches make and how to stay clear of them

Live tutorial: review of your fermentation log and readings with your mentor.

Week 4: Packaging, tasting and your next batch

Bottle your beer safely and plan the batch after it.

- Bottling and carbonation: priming sugar, safe pressure and conditioning time
- Tasting your own beer with a tasting sheet and judging it honestly
- Scaling up: changing a recipe and brewing your second beer on your own

Final assignment: a full brew report covering recipe, brew day, fermentation log, packaging and tasting notes.

After the course

Your beer keeps conditioning after week 4, so support carries on. You get 4 brewing video calls with a mentor to taste your first batch together, fix any problems and plan your next brews.

Assessment and certificate

- Mid course assignment: your recipe and brew day log (week 2)
- Final assignment: a full brew report from recipe to tasting notes (week 4)

You receive a certificate of completion when you attend at least 60% of the live sessions and complete both assignments.

What is included

- Online lessons and recorded videos for every topic
- Live video call tutorials, including the guided brew day
- Course notes, a recipe sheet, a brew day log and a tasting sheet
- Mentor feedback on both assignments
- 4 brewing video calls after the course
- Certificate of completion, subject to the conditions above

What is not included

- Home brewing equipment and ingredients, which you buy yourself from the list we share in week 2
- Bottles, caps and cleaning supplies
- Delivery charges for anything you order