



ONLINE COURSE · 2026

Advanced Brewing Science

Go deeper into brewing chemistry, microbiology and fermentation. For serious homebrewers and professionals.

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6 Weeks

12 live sessions, 2
hours each

Sat-Sun

12:00 to 2:00 PM IST

20

Students per batch, at
most

₹12,999

Course fee

Who it is for

- Working brewers and assistant brewers
- Graduates of Brewing Fundamentals
- Serious homebrewers chasing consistency

What you walk away with

- Turn a water lab report into a brewing water profile
- Measure and improve brewhouse efficiency
- Control esters, fusels and diacetyl through fermentation
- Write a QA plan for a small brewery

WHO TEACHES IT



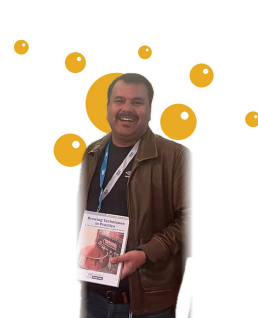
A.V. Ganesh Ramu

Instructor. Senior Mentor ·
Master Brewer



Ankur Napa

Instructor. Course Instructor ·
Master Brewer



Rahul Baliyan

Instructor. Brewing Science
Instructor · Delhi & North India



Chatty Girija

Point of contact. Beer Podcaster
· Creative Strategist

Week by week.

6 weeks. Two live sessions every weekend and one assignment a week.

Week	Focus	Topics	Assignment
Week 1	Brewing water chemistry	Calcium, magnesium, sulphate, chloride and bicarbonate; Residual alkalinity and the sulphate to chloride ratio; Treating borewell and municipal water in India, and blending with RO water	Turn your local water report into a treatment plan for two styles.
Week 2	Mash chemistry and advanced mashing	Step mashes, protein rests and decoction; Rice and maize adjuncts, and cooking them; Extract, lauter yield and brewhouse efficiency	Calculate brewhouse efficiency from a real brew log.
Week 3	Hop chemistry	Alpha and beta acids, isomerisation and utilisation; Hop oils: myrcene, linalool, geraniol; Biotransformation and hop creep	Redesign a hop schedule for the same IBU with more aroma.
Week 4	Yeast and fermentation microbiology	Lag, growth and stationary phases; Esters and fusels versus fermentation temperature; Diacetyl, the diacetyl rest and acetaldehyde; Oxygenation, propagation and harvesting	Plot a fermentation from gravity and temperature logs and call the faults.
Week 5	Contamination, stability and shelf life	Lactobacillus, Pediococcus and wild yeast; Oxygen pickup and staling; Haze, finings, filtration and pasteurisation units; Keeping beer fresh through an Indian summer supply chain	Audit a packaging line for oxygen and infection risk.
Week 6	Quality assurance and control	A QC lab on a small budget: hydrometer, pH meter, microscope, forcing tests; Specs, tolerances, SOPs and brew logs; HACCP basics and FSSAI	Write the QA plan for a 500 L brewery.

HOW IT RUNS

Format, terms and how to enrol.

1. **Schedule.** Live on Saturdays and Sundays, 12:00 PM to 2:00 PM IST. Timings may shift by mutual agreement with the cohort.
2. **Batch size.** Maximum 20 students, so every question gets answered.
3. **Included.** Session recordings, presentation decks, weekly assignments and the learning kit.
4. **Certificate.** Certificate of Completion once every assignment is in and you have attended at least 80% of live sessions.
5. **Beyond the screen.** Recommended microbrewery visits, so you see the kit you are studying.
6. **Fees.** Paid in full at sign-up. No discounts apply, and a package of courses cannot be changed once confirmed.
7. **Refunds.** Read the refund policy at craftbeerschool.in/refund.html before you pay.

Course fee per student

₹12,999

Enrol at craftbeerschool.in/advanced-brewing-science-course.html or ask us on WhatsApp. Cohorts cap at 20 students.

WEBSITE

craftbeerschool.in

WHATSAPP AND PHONE

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CLASSES

Online

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