



ONLINE + IN PERSON COURSE • 2026

Brewing Fundamentals

The science of brewing: ingredients, equipment and technique. Live online sessions, plus your first real recipe.

Brewing Fundamentals.

The science of brewing: ingredients, equipment and technique. Live online sessions, plus your first real recipe.

4 Weeks

8 live sessions, 2 hours each

Sat-Sun

12:00 to 2:00 PM IST

20

Students per batch, at most

₹5,999

Course fee

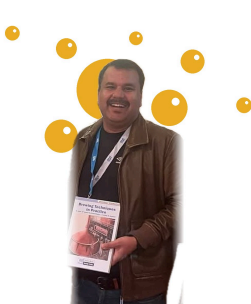
Who it is for

- Homebrewers who want to know why a batch worked, not just that it did
- Beer lovers ready to brew their first real recipe
- Hospitality and sales people who talk about beer every day

What you walk away with

- Explain every step from mill to package
- Build a 20 L recipe with target OG, IBU and colour
- Clean and sanitise like a professional brewery
- Calculate ABV from your own gravity readings

WHO TEACHES IT



Rahul Baliyan

Instructor. Brewing Science
Instructor · Delhi & North India



Chatty Girija

Point of contact. Beer Podcaster
· Creative Strategist

Week by week.

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

Week	Focus	Topics	Assignment
Week 1	Grain to glass	The four ingredients and what each one does; The brewhouse map: mill, mash, lauter, boil, whirlpool, ferment, condition, package; Reading a label: ABV, IBU and colour (EBC and SRM)	Taste three commercial beers and trace each one back to its ingredients.
Week 2	Malt, water and the mash	Malting: steep, germinate, kiln; Base malts versus speciality malts; Enzymes and mash temperature: 62 to 65 °C for a drier beer, 68 to 70 °C for more body; Water basics, and why mash pH should sit at 5.2 to 5.6	Work out the grist and strike water for a 20 L batch.
Week 3	Hops, boil and yeast	Alpha acids, and why they need the boil to turn bitter; Bittering, aroma and dry hop additions; What the boil does: sterilise, isomerise, drive off DMS, form the hot break; Ale versus lager yeast, pitch rates and temperature control	Calculate the IBU of your recipe.
Week 4	Sanitation, kit and your first recipe	Cleaning versus sanitising, and the chemicals for each; Homebrew kit versus a microbrewery brewhouse; Original and final gravity, and $ABV = (OG - FG) \times 131.25$; Priming, carbonation and packaging	Present your first complete recipe to the cohort.

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

₹5,999

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

WEBSITE

craftbeerschool.in

WHATSAPP AND PHONE

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CLASSES

Online + in person

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