



ONLINE COURSE • 2026

Craft Distilling

From wash to bottle: stills, cuts, gin botanicals, ageing in Indian heat, and the licences a craft distillery needs.

Craft Distilling.

From wash to bottle: stills, cuts, gin botanicals, ageing in Indian heat, and the licences a craft distillery needs.

4 Weeks

8 live sessions, 2 hours each

Sat-Sun

12:00 to 2:00 PM IST

20

Students per batch, at most

₹9,999

Course fee

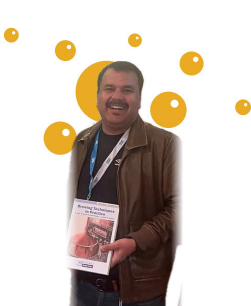
Who it is for

- Brewers thinking about adding spirits
- Founders planning a craft distillery or a gin brand
- Bartenders and spirits lovers who want to know how it is really made

What you walk away with

- Explain every step from wash to bottle
- Read a still and explain how a distiller makes the cuts
- Design a gin botanical recipe on paper
- Understand the licences and costs behind a craft distillery in India

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	Wash, spirits and the law	How a wash differs from beer: no hops, and the fermentation is pushed for alcohol; Grain, molasses, fruit and sugar as starting points; Distilling in India needs its own excise licence, separate from brewing, and rules vary by state. Distilling at home is not legal; The main spirit families: whisky, gin, rum, vodka and fruit spirits	Map the licences and approvals a craft distillery needs in your state.
Week 2	Stills and the run	Pot stills, column stills and reflux; Heads, hearts and tails, and why the cuts matter for flavour and safety; Proof, ABV and measuring a spirit; Ethanol vapour, fire risk and safe still operation	Read a sample run log and mark where you would make each cut, and why.
Week 3	Gin and botanicals	Juniper first: what makes a gin a gin; Maceration versus vapour infusion; Building a botanical bill, including Indian botanicals; Dilution, proofing and bottling strength	Design a gin botanical recipe and explain the role of each botanical.
Week 4	Ageing, costs and getting to market	Oak, char and what a cask adds; Why maturation runs faster in Indian heat, and the higher losses to evaporation; Costing a bottle: raw materials, energy, duty and packaging; Brand, route to market and the first year of a small distillery	Write a one-page business case for your first spirit.

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

₹9,999

Enrol at craftbeerschool.in/craft-distilling-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.