



ONLINE COURSE • 2026

Craft Gin Making

Design and make a gin of your own: juniper and botanicals, the still run, proofing, and getting a bottle to market in India.

Craft Gin Making.

Design and make a gin of your own: juniper and botanicals, the still run, proofing, and getting a bottle to market in India.

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

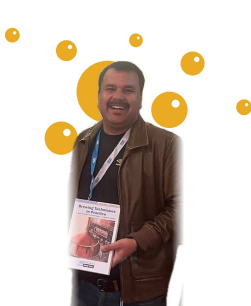
Who it is for

- Founders planning a craft gin brand
- Brewers and distillers adding a gin
- Bartenders who want to understand what is in the bottle

What you walk away with

- Explain the difference between distilled, London dry and compound gin
- Design a botanical bill and predict how each botanical will show
- Plan a still run, the cuts and proofing to bottling strength
- Cost a bottle and map the licences behind it

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	What gin is, and the law	Juniper has to lead: what makes a gin a gin; Distilled, London dry and compound gin; Neutral spirit as the base, and why many Indian craft gins redistil it with botanicals; Licences and contract distilling. Rules vary by state, so check yours	Taste three gins and describe what each botanical brings.
Week 2	Botanicals	The classic set: juniper, coriander seed, angelica, citrus peel and orris; Indian spices, citrus and teas, and how to use them without losing the juniper; Maceration versus the vapour basket; Distilling single botanicals and blending them	Design a botanical bill for your own gin, with the role of each one.
Week 3	The run and the finish	Charging the still and running it; Heads, hearts and tails, and where flavour sits in the run; Reducing to bottling strength, and why oils can cloud a gin; Chill filtering and resting before bottling	Plan the cuts and the reduction for a sample run.
Week 4	Brand, costing and market	Costing a bottle: spirit, botanicals, energy, glass and duty; Positioning against imported and other Indian gins; Label registration and excise. Rules vary by state; Bars, retail and your first year	Write a one-page plan for launching your gin.

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-gin-making-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.