



ONLINE COURSE • 2026

ESG in Craft Brewing

Water, energy, spent grain, packaging, people and governance:
measure what your brewery does and tell the story honestly.

ESG in Craft Brewing.

Water, energy, spent grain, packaging, people and governance: measure what your brewery does and tell the story honestly.

2 Weeks

4 live sessions, 2 hours each

Sat-Sun

12:00 to 2:00 PM IST

20

Students per batch, at most

₹5,000

Course fee

Who it is for

- Founders asked about sustainability by investors, retailers or customers
- Brewers who want to cut water, power and waste costs
- Brand and marketing people who need a true story, not a green label

What you walk away with

- Measure water and energy per litre of beer from your own bills and logs
- Find a better route for spent grain, yeast and packaging waste
- Cover the people and governance side, not just the environment
- Build a simple ESG scorecard and talk about it without greenwashing

WHO TEACHES IT



Ankur Napa

Instructor. Course Instructor · Master Brewer



Chatty Girija

Point of contact. Beer Podcaster · Creative Strategist

SYLLABUS

Week by week.

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

Week	Focus	Topics	Assignment
Week 1	The E: water, energy and waste	Your water to beer ratio, and where the litres go: cleaning, cooling, the brewhouse; Energy for heating, cooling and glycol, and what to measure first; Spent grain and yeast as feed or food rather than waste; Glass, cans, kegs and returnable packaging; Wastewater and pollution control consent, which varies by state	Work out your brewery's water and energy per litre from last quarter's numbers.
Week 2	The S and the G, and telling the story	Staff safety, fair work and training; Responsible drinking, local sourcing and your neighbourhood; Governance: licences, a compliance calendar and clean books; A one-page ESG scorecard you can update every quarter; Talking about it honestly: what to claim, what to leave out, and how to avoid greenwashing	Fill in your first ESG scorecard and draft one honest post about it.

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

₹5,000

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

WEBSITE

craftbeerschool.in

WHATSAPP AND PHONE

+91 98209 25347

EMAIL

chatty@cheerschattyventures.com

CLASSES

Online

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