



ONLINE COURSE • 2026

Kombucha

Brew kombucha safely and consistently, from tea, sugar and culture to flavoured, sparkling bottles for a cafe or taproom.

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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

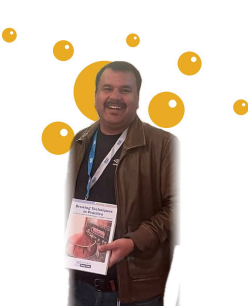
Who it is for

- Cafe and taproom owners who want their own kombucha
- Home fermenters ready to brew consistently
- Brewers curious about mixed fermentation

What you walk away with

- Brew kombucha from tea, sugar and a healthy culture
- Keep it safe: pH, hygiene and telling mould from culture
- Flavour and carbonate it in a second ferment
- Scale up and label it, keeping alcohol in check

WHO TEACHES IT



Rahul Baliyan

Instructor. Brewing Science
Instructor · Delhi & North India



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 first ferment	Tea, sugar and the culture of yeast and bacteria; Starter liquid and getting pH down fast for safety; Temperature, time and tasting for sourness; Mould versus a healthy culture, and when to throw a batch away	Start a batch and log pH and taste every day.
Week 2	Flavour, fizz and scaling up	Second ferment with fruit, spices and herbs; Carbonation in the bottle, and how to keep bottles from bursting; Alcohol can creep up in warm conditions, so measure it; Scaling up, hygiene and FSSAI labelling. Rules change, so check the current ones	Plan a three-flavour range and a weekly brewing schedule.

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/kombucha-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.