



ONLINE COURSE • 2026

Non-Alcoholic Beer

Beer that still tastes like beer, without the alcohol: limited fermentation, special yeasts, body and aroma, and keeping it safe on the shelf.

Non-Alcoholic Beer.

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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

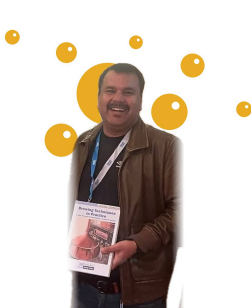
Who it is for

- Craft breweries adding a zero or low alcohol beer
- Founders planning a non-alcoholic beer brand
- Brewers who want to understand why most of them taste thin, and fix it

What you walk away with

- Choose the right route to a non-alcoholic beer for your kit and budget
- Design a recipe with real body and aroma and no worty taste
- Keep it safe on the shelf with pasteurisation, pH and hygiene
- Measure alcohol accurately and know which rules apply

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	Making beer without the alcohol	Two routes: stop the alcohol forming, or remove it afterwards; Limited fermentation, high mash temperatures and yeasts that cannot ferment maltose; Vacuum distillation and membranes, and why they suit larger breweries; Body and aroma: speciality malts, oats, late and dry hops, and carbonation; Fixing the worty, sweet taste most first attempts have	Design a non-alcoholic recipe for your kit, with a target ABV and a plan for body and aroma.
Week 2	Stability, testing and selling it	With no alcohol to protect it, the beer needs pasteurisation, low oxygen and careful hygiene; Measuring alcohol accurately at these low levels; The ABV limit for calling a beer non-alcoholic is set by regulators and has changed, so check the current FSSAI rules; Where it can be sold, how to price it and who is buying it	Write a stability, testing and launch plan for your non-alcoholic beer.

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/non-alcoholic-beer-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.