



ONLINE COURSE · 2026

RTD Drinks: Alcoholic and Non-Alcoholic

Ready-to-drink cans and bottles, with and without alcohol: formulation, sweetness and acid, carbonation, shelf life and the rules.

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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

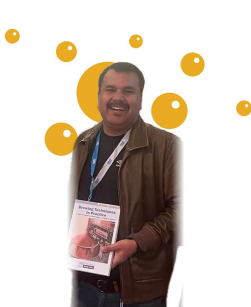
Who it is for

- Brewers and distillers looking at canned cocktails
- Founders planning a soft drink, iced tea or mocktail brand
- Bars and cafes that want their own bottled drinks

What you walk away with

- Formulate a balanced drink with the right sweetness and acid
- Choose a spirit, malt or sugar base for an alcoholic RTD
- Carbonate, can and keep a drink stable on the shelf
- Know which rules apply: excise for alcohol, FSSAI for soft drinks

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	Formulation	Sweetness and acid in balance, measured rather than guessed; Flavours, juices, extracts and teas; Alcoholic bases: spirit, malt and fermented sugar; Non-alcoholic RTDs: craft sodas, iced teas and mocktails	Formulate one drink with and without alcohol, and note what changes.
Week 2	Production, shelf life and the rules	Carbonation levels and how they change the taste; Pasteurisation, preservatives and keeping oxygen out of the can; Shelf-life testing on a small budget; Alcoholic RTDs fall under state excise, non-alcoholic ones under FSSAI. Rules vary and change, so check before you launch	Write a production and shelf-life plan for your drink.

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/rtd-drinks-alcoholic-and-non-alcoholic-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.