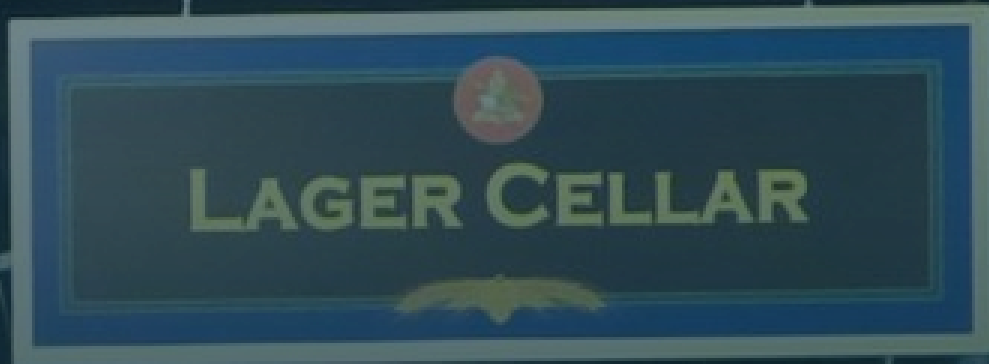




ONLINE COURSE • 2026

# Safety in Brewing

The hazards that hurt people in breweries and how to work around them: CO<sub>2</sub>, chemicals, heat, pressure and confined spaces.

# Safety in Brewing.

The hazards that hurt people in breweries and how to work around them: CO2, chemicals, heat, pressure and confined spaces.

## 1 Week

2 live sessions, 2 hours each

## Sat-Sun

12:00 to 2:00 PM IST

## 20

Students per batch, at most

## Free

Course fee

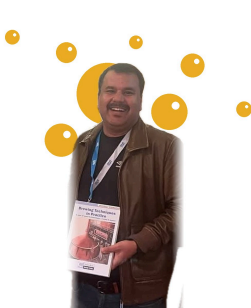
### Who it is for

- Anyone starting work in a brewery or brewpub
- Owners setting up a new brewhouse or training new staff
- Homebrewers moving up to bigger kit

### What you walk away with

- Spot the hazards that hurt people in breweries before they do
- Handle CO2, cleaning chemicals and hot liquids safely
- Know when a tank or vessel must never be entered
- Leave with a safety checklist for your own brewery

### WHO TEACHES IT



#### Rahul Baliyan

Instructor. Brewing Science  
Instructor · Delhi & North India



#### Chatty Girija

Point of contact. Beer Podcaster  
· Creative Strategist

# Week by week.

1 week. Two live sessions every weekend and one assignment a week.

| Week   | Focus                                   | Topics                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | Assignment                                                                         |
|--------|-----------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| Week 1 | The hazards and how to work around them | CO2 from fermenting beer: why it collects low down, and gas monitors in cellars and cold rooms; Confined spaces: never climb into a tank, and why; Caustic and acid for cleaning, the right protective kit, and eyewash; Hot wort and steam, pressure vessels, kegs and relief valves; Wet floors, electrics near water, and lifting heavy malt sacks; What to do in an emergency, first aid and who to call. Rules vary by state, so check the ones that apply to you | Walk through your brewery or kitchen and fill in the safety checklist we give you. |

## 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.** Free. Register to hold one of the 20 seats in the next batch.
7. **Refunds.** Read the refund policy at [craftbeerschool.in/refund.html](https://craftbeerschool.in/refund.html) before you pay.

Course fee per student

**Free**

Enrol at [craftbeerschool.in/safety-in-brewing-course.html](https://craftbeerschool.in/safety-in-brewing-course.html) or ask us on WhatsApp. Cohorts cap at 20 students.

### WEBSITE

[craftbeerschool.in](https://craftbeerschool.in)

### WHATSAPP AND PHONE

+91 98209 25347

### EMAIL

[chatty@cheerschattyventures.com](mailto: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.