



ONLINE COURSE • 2026

Style Specialisation

Master IPAs, stouts, lagers, sours and Belgian ales: their history, technique and award-winning examples.

Style Specialisation.

Master IPAs, stouts, lagers, sours and Belgian ales: their history, technique and award-winning examples.

8 Weeks

16 live sessions, 2
hours each

Sat-Sun

12:00 to 2:00 PM IST

20

Students per batch, at
most

₹18,999

Course fee

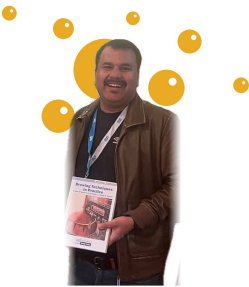
Who it is for

- Brewers who want a broader portfolio
- Competition brewers and future judges
- Beer educators and servers preparing for Cicerone

What you walk away with

- Read a style sheet and brew to it
- Brew seven style families with intent, from lagers to sours
- Pick ingredients that fit the style
- Score and enter a competition beer

WHO TEACHES IT



Rahul Baliyan

Instructor, Brewing Science
Instructor · Delhi & North India



Kenneth

Instructor, Beer Educator ·
National Beer Judge



Chatty Girija

Point of contact, Beer Podcaster
· Creative Strategist

Week by week.

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

Week	Focus	Topics	Assignment
Week 1	How styles work	BJCP and Brewers Association guidelines; Reading a style sheet: OG, FG, IBU, colour and ABV ranges; How history, water and tax shaped styles	Profile one style of your choice against its guideline.
Week 2	Lagers	Helles, Pilsner, Märzen and Dunkel; Cold fermentation, diacetyl rest and lagering	Write a Pilsner recipe with a full fermentation schedule.
Week 3	Wheat beers	Hefeweizen and witbier; The ferulic acid rest, clove and banana; Coriander and orange peel without overdoing them	Design a wheat beer and justify every spice and yeast choice.
Week 4	British ales	Bitters, milds and porters; English yeast, crystal malts and cask conditioning	Build a best bitter at under 4% ABV that still has body.
Week 5	IPAs	English, West Coast and New England; Hop schedules and dry hopping; Oxygen, haze and hop creep	Write two IPA recipes from the same base malt.
Week 6	Stouts and dark beers	Dry, sweet and imperial stouts; Roasted barley, coffee and chocolate; Nitro dispense	Create a stout and plan how you would serve it.
Week 7	Belgian ales	Saison, dubbel and tripel; Warm fermentation, phenols and candi sugar	Write a saison fermentation plan and predict its flavour.
Week 8	Sours and competition brewing	Kettle sours and mixed fermentation; Judging sheets and how beers are scored; Picking and entering a competition	Submit a competition brew plan and get it critiqued.

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

₹18,999

Enrol at craftbeerschool.in/style-specialization-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.