



ONLINE COURSE • 2026

Whisky Appreciation

Learn whisky the way a blender tastes it: how it is made, the main styles of the world and a tasting method you can use on any glass, with Indian whisky in the mix.

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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

- Whisky lovers who want to know what is in the glass
- Bar, hospitality and sales staff who talk about whisky every day
- Anyone heading for a career in whisky, from brand roles to the warehouse
- Collectors who want to buy with more confidence

What you walk away with

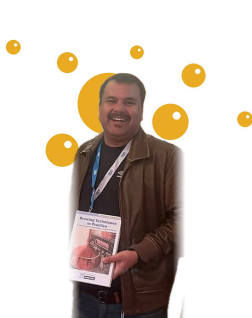
- Explain how malt, grain and blended whisky are made
- Tell Scotch, Irish, American, Japanese and Indian whisky apart
- Taste and describe any whisky with a method you can repeat
- Serve whisky well in Indian heat and pair it with food
- Read a whisky label and know what it promises
- Run a whisky tasting for friends at home

WHO TEACHES IT



Ankur Napa

Instructor. Course Instructor · Master Brewer



Rahul Baliyan

Instructor. Brewing Science Instructor · Delhi & North India



Chatty Girija

Point of contact. Beer Podcaster · Creative Strategist

Week by week.

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

Week	Focus	Topics	Assignment
Week 1	How whisky is made and its styles	Barley, malting and mashing: the same start as beer, without the hops; Fermentation, pot and column stills and the cuts; Casks, maturation and why Indian heat ages whisky faster with a bigger angels' share; Scotch regions, Irish whiskey, American bourbon and rye, Japanese whisky and Indian single malts; Single malt, single grain and blends: what each one means; Peat and smoke: where it comes from and how it shows in the glass	Map five whiskies you can buy in India to how and where they were made.
Week 2	Tasting, serving and buying	A tasting method: look, nose, palate and finish; Adding water, cask strength and getting past the alcohol burn; Serving in Indian weather: neat, with water, on ice or as a highball; Pairing with Indian food, reading a label and buying well; Blind tasting and comparing whiskies side by side; Whisky clubs, festivals and building a home collection on a budget	Taste three whiskies with the method and write a note for each.

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. 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/whisky-appreciation-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.