



Diploma Brewer in Danish language: Diplom Brygger

Duration:

Three modules – 12 days:
Two modules followed by an exam.
In between the modules the students prepare projects, defined during the Modules 1 & 2.

Time:

Dates: Ref course calendar on front page.

Participant Profile:

Staff having minimum two months of practical brewing experience e.g. from a Micro Brewery

Objectives:

- Hygiene & Microbiology
- Raw Materials
- Wort Production
- Fermentation & Storage
- Stabilisation & Filtration Yeast Handling
- Calculation
- Product innovation
- Cleaning procedures
- Quality Assurance
- Taste Testing
- Beer Types
- Legislation & Self Control
- Bottling & Kegging

Theoretical lectures covering the different production sections followed up with technical visits and exercises.

Language:

The teaching is conducted in Danish, only.

Application:

Please use the registration form available at www.brewingschool.dk "Course Registration" or e-mail directly.

Course fee:

The course fee is DKK 3,000.-/day per participant.
Price reduction: If number of participant exceeds 20.
For Nordic Member Breweries the course fee is DKK 2,500.-/day per participant.

Payment:

Minimum 14 days before course start.

Accommodation:

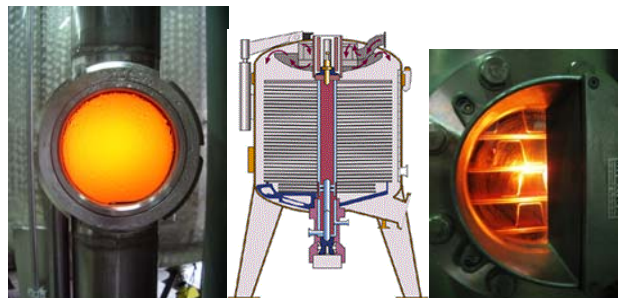
Accommodation is for the account of the participating person (Brewery/Company).
The Scandinavian School of Brewing can recommend suitable accommodation.

For further information

Contact to: The Scandinavian School of Brewing,
Gamle Carlsberg Vej 16, DK-2500 Valby, Denmark.
Phone: +45 33 27 24 00, Fax +45 33 27 24 01.
E-mail: ssb@brewingschool.dk



Microbrewers sample beer styles



Unfiltered Beer

Filter

Filtered Beer