



Introduction to Practical Brewing

Spend five unforgettable days advancing your brewing skills at one of the best places in the world to learn the craft—UC Davis. Guided by some of the world’s foremost brewing experts, you’ll get hands-on experience using the amazing resources of the 1.5-barrel (180 litre) Anheuser Busch InBev Pilot Brewery. Gain practical skills and knowledge about the full brewing cycle, as instructors guide you from raw material selection all the way through to the quality and stability of the finished beer.

- **Knowledgeable instructors**—Learn from some of the brightest and best brewing instructors in the world
- **Hands-on experience**—Perfect your craft while getting to learn on the same type of equipment professional brewers use in the state-of-the-art, 1.5-barrel pilot brewery on the UC Davis campus
- **Visit local breweries**—Go on curated tours of the brewhouse and cellars of popular local breweries in Davis, CA
- **Practice what you learn**—Reinforce everything you learn in the classroom as you brew a class ale and test its quality

For more information or to enroll
cpe.ucdavis.edu/brewing

UCDAVIS
Continuing and Professional Education

Who is this Class For?

This course is intended for a diverse audience, from homebrewers to new brewery personnel, as well as people who work for brewery suppliers that seek to gain a better understanding of the brewing process.



- Schedule: Mon.-Fri., 9 a.m. to 4 p.m.
- Tuition: \$1,400
- No prior brewing experience required; students must be 21 or older to enroll

Check website for up-to-date details.

“I apply everything I learned from this course every day in my current job.”

—Nick Metzger, ATP Group, Brewing Division

COURSE DETAILS

Introduction to Practical Brewing combines clear and detailed lectures with practical, hands-on brewing and laboratory tests. Learn the importance of analyzing the quality of raw materials, process control parameters and effective quality assurance protocols. Reinforce these lessons as you go through the process of brewing a class ale, where you will analyze barley, malt, hops, yeast and wort.

Principal Topics Covered:

- Cereals and malting
- Water
- Sweet wort production
- Hops and wort boiling
- Yeast and fermentation
- Conditioning and processing
- Haze instability (desired and undesired)
- Foam and gushing
- Flavor (stability and instability)
- Microbiological instability
- Principles of quality assurance
- The nature and future of the brewing industry
- Beer sensory analysis



“Intro to Practical Brewing is a terrific beer-making experience. The course is an ideal balance between hands on brewing, academic and lab learning and meeting local craft brewers.”

—Jim Gore, homebrewer

For more information or to enroll
cpe.ucdavis.edu/brewing

Meet Your Instructor



**Glen
Fox, Ph.D.**

Glen Fox is the Anheuser-Busch Endowed Professor of Malting & Brewing Science at UC Davis. He obtained his Ph.D. from Southern Cross University in the area of barley genetics related to barley and malt quality. Fox has conducted research with some of the world's largest beer companies. His current research interests include understanding the broad composition of malt and its impact on processing and flavor. In 2018, he was elected a Fellow of the Institute of Brewing & Distilling.

“The course gave me the motivation to finally start the brewery I’ve been planning for years as a homebrewer.”

—Jesse Jurado, Long Shot Brewery