

**THE FUNDAMENTALS OF MINI-BREWING**

**A FOUR DAY RESIDENTIAL COURSE: March 24-27, 2019**

This very successful short course has helped train hundreds of brewers. Now running for over thirty years, the course was created by experienced professional brewers to assist and inform other brewers, aspiring brewers, or those connected with the brewing industry. It provides you with a greater understanding of the basic theory that underpins the brewing process along with many practical aspects of brewing.

The aim of the course is to guide you step by step through the basic theory of the brewing process, whilst sharing with you that practical knowledge and skill gained by the course contributors over their many years working in the brewing industry.

The benefit to you in attending the course is for you to gain a greater understanding of the basics of good brewing practice with a deeper insight in to both the art and science of brewing.

This course provides the opportunity for you to discuss general brewing practices, as well as your individual brewing procedures, with experts in the various fields of brewing. It enables you to talk informally with other brewers on the course about their experiences of the day-to-day running of a small brewery. Armed with this newfound knowledge you will be able go on to further develop your own personal brewing skills and look afresh at the operational procedures in your own brewery, with a view to optimising the quality and consistency of your products.

You will receive a copy of **‘The Fundamentals of Mini-Brewing'**, a book specially written to accompany the course, which will continue to act as a useful reference work for years to come. At the start of the course you can also participate with a brew at York Brewery to further develop your brewing skills.

The course is held at the York Brewery Co. Ltd, York, North Yorkshire. The venue is easily reached by car, by rail or air via Manchester Airport and then rail link.

For further details, contact: David on (01904) 706778, Mob: 07970 629552

or E-mail [david@brewingservices.co.uk](mailto:david@brewingservices.co.uk)

Visit us at our website [www.brewingservices.co.uk](http://www.brewingservices.co.uk)

Or simply complete the application form below and send or email to:

Fundamentals of Mini-Brewing

Brewing Services & Consultancy Ltd

6 Church Street,

Copmanthorpe,

York YO23 3SE

**Further information:**

The principal running the course is **David Smith BA (Chem), FIBD, Dipl.Brew:** David has helped to establish over 170 breweries in the UK and abroad. Formerly production and quality control brewer with Samuel Smiths' Brewery, Tadcaster, David has now been running his own brewing consultancy since 1988 helping breweries in all aspects of brewing and beer quality.

Other lecturers include **Rob Smith, MSc, Dipl.Brew,** Brewing Services; **Ben Adams**, Brewer & Technical Sales manager, Charles Faram & Co; **Paddy Edwards, Dipl.Brew,** Technical Sales Manager, Diversey Ltd, and **Alison Hedley**, General Manager, Brewlab Ltd.

**Course Fee: £875.00 (+ VAT) per delegate (inclusive of full accommodation costs**)

The course fee includes all accommodation and meals whilst attending the course. Also included are the lectures, workshops, excursions and your personal copy of ‘The Fundamentals of Mini-Brewing' the book written to accompany the course. Not included are transport costs to and from York and provisions of drinks other than tea or coffee at the hotel and Brewery.

A deposit of **£150.00** per person is required when applying. Please make cheques payable to: **Brewing Services & Consultancy Ltd** or pay via **BACS or PayPal** (payment details available on request).

The balance of the course fee is payable in full when at the start of the course. All deposits are non-returnable once your application has been accepted. Only one discount will apply.

A **10% discount is** available to members of the **Society of Independent Brewers (SIBA**) and members of the **Micropub and Microbrewery Association.**

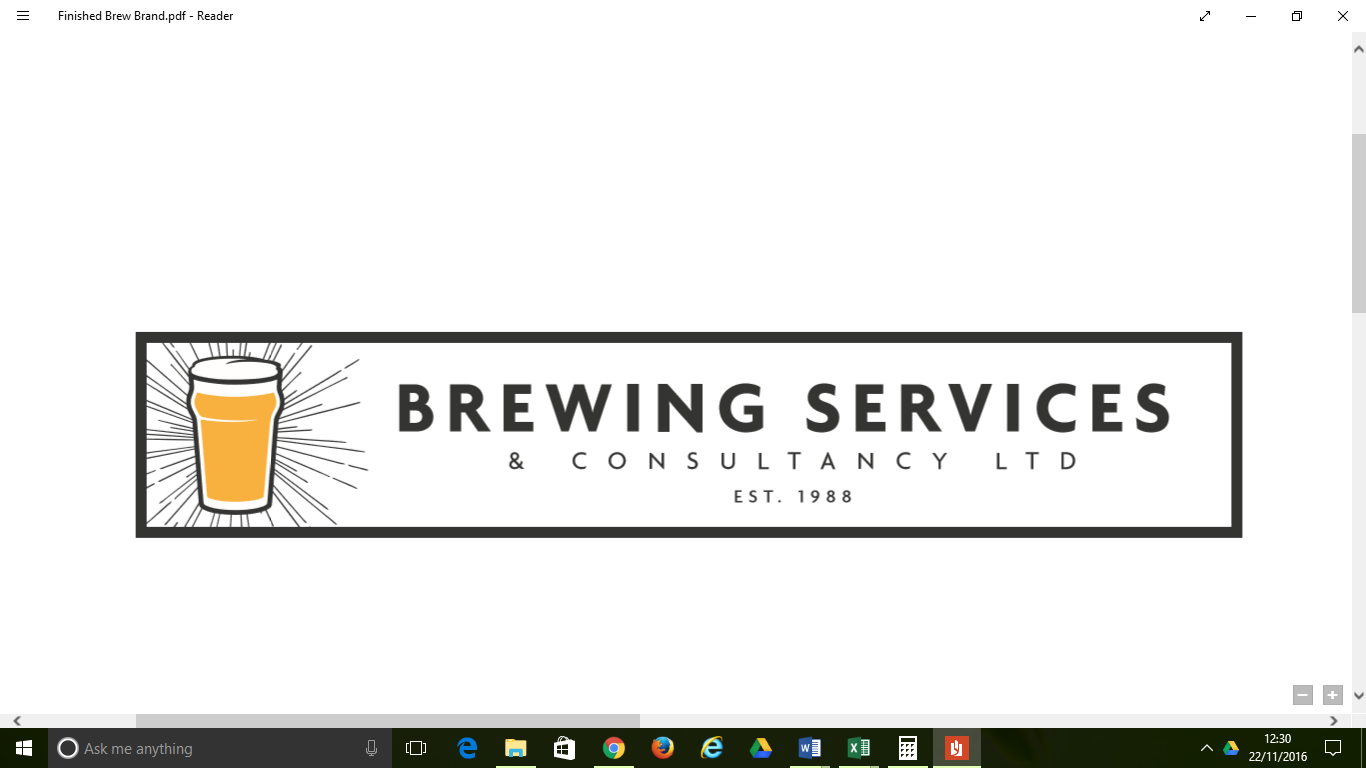
A **15% discount** is available for **two or more persons** attending the course.

Numbers on the course are limited so we would advise you to return your application as soon as possible.

Post to: Brewing Services & Consultancy Ltd

6 Church Street, Copmanthorpe, York YO23 3SE

Email to; [david@brewingservices.co.uk](mailto:david@brewingservices.co.uk)



**THE FUNDAMENTALS OF MINI-BREWING**

**24-27th March, 2019**

I/We wish to reserve\_\_\_ places on the **Fundamentals of Mini-Brewing** course to be held in March 2019

I/We do / do not wish to spend a day brewing at York Brewery prior to the commencement of the course.

Signed: ……….....………………...........…….... Date: ………...………………...........

Name (s): …………………….......………………..………......……………………………………..

will be attending

Company: ………...............………………..…………………....................................

Address: ....................………………..…………..……….…....................................

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