



The Fundamentals of Mini-Brewing

The course designed by Brewers for Brewers

1st – 4th November 2020

“The understanding of the science of brewing should be a fundamental part of the skills of the brewing team in order to optimise efficiency, consistency and, above all, quality.”

Rob Smith

This highly successful residential short course has now been running for over thirty years and has helped hundreds of brewers over that time to better understand the brewing process. The course was set up by professional brewers in order to assist other less experienced brewers, aspiring brewers, and those connected with the brewing industry, to understand in greater detail the practical aspects of brewing and the basic theory that underpins the brewing process. It also provides a useful starting point for anyone wishing to study for professional brewing qualifications.

The aim of the course is for you to understand fully the basics of good brewing practice gaining a greater insight in to both the art and science of brewing. Armed with this new knowledge you will be able go on to develop further your own brewing procedures with a view to optimising the quality and consistency of your products. The benefit to you in attending the course is to share in that practical knowledge, skill and experience gained by the course principals and lecturers over many years in the brewing industry. This is a chance for you to be able to discuss general brewing practices, as well as your individual brewing procedures, with experts in the various fields of brewing and provides the opportunity to talk informally with other brewers on the course about their experiences of the day-to-day running of a small brewery.

Topics include:

- Raw materials and recipe formulation
- Brewing theory and good brewing practice
- Brewery hygiene, quality assurance and quality control
- Packaging (cask, keg, bottle and can)
- Brewing equipment and brewery design
- Visits to a local Maltings and Packager

At the start of the course, there is an opportunity to participate in a full brew at a local York Brewery. You will also receive a copy of ‘The Fundamentals of Mini-Brewing’, a book specially written to accompany the course and which will continue to act as a useful reference work for years to come.

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

The principle running the course is **David Smith BA(Chem), FIBD, Dipl.I.Brew**. Formerly a Production and Quality Control Brewer for 12 years with Samuel Smiths' Brewery, Tadcaster, David has been running his own brewing consultancy since 1988, helping independent breweries of all sizes with all aspects of technical support to produce quality beers. During this time has helped to establish over 170 breweries around the UK and further afield.

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

The course fee includes all accommodation and meals whilst attending the course. Also included are the lectures, workshops, excursions and a copy of 'The Fundamentals of Mini-Brewing'. Not included are transport costs to and from delegate's homes and provisions of drinks other than tea or coffee at the hotel and Brewery.

Course Fee: £915.00 (+ VAT) per delegate
(inclusive of full accommodation and meal costs)

Further information:

David: 07970 629552 / david@brewingservices.co.uk
Rob: 07966 693097 / rob@brewingservices.co.uk
Email: enquiries@brewingservices.co.uk
Website: www.brewingservices.co.uk

Or simply complete the application form below and either email to the addresses above or post to the address below:

Fundamentals of Mini-Brewing
Brewing Services Ltd
6 Church Street
Copmanthorpe
York
YO23 3SE

A **10% discount** is available to members of the **Society of Independent Brewers (SIBA)**, **The Brewers Association of Scotland (TBAS)** and the **London Brewers Alliance (LBA)**.

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

A deposit of **£150.00** per person is required when applying. Please make cheques payable to: **Brewing Services Ltd** or pay via **BACS or PayPal** (payment details available on request). The balance of the course fee is payable in full when registering at the start of the course. All deposits are non-returnable once your application has been accepted. Only one discount will apply. Numbers on the course are limited so we would advise you to return your application as soon as possible.



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I/We wish to reserve places on the **Fundamentals of Mini-Brewing** course to be held in November 2020.

I/We do/do not wish to attend the brew day prior to the commencement of the course.

Signed: _____

Date: _____

Attendee Name(s), Contact Number(s) and Email(s):

Company Name: _____

Company address: _____

Email address: _____