BRUNSWICK
COMMUNITY COLLEGE

Sustainable Brewing Techniques
for Beer, Cider and Kombucha

Oct. 29 - Nov. 5, 2016 | Classes meet Saturdays

CONTACT 910.755.8561 TO LEARN MORE

THE PROGRAM

Learn the best practices of sustainable brewing in this introductory course. Participants will learn about beer, hard cider and kombucha in a combination of lectures and hands on activities. The class will brew a five gallon batch of American Pale Ale. A great class for learning brewing that might lead to a home brewery or a nanobrewery. Many home breweries are mere steps away from being commercial nanobreweries. Registration fee is $75.50. Topics include:

- History of beer brewing
- Legal aspects
- Equipment required
- Ingredients
- Sustainable practices
- Using local ingredients
- Homegrown products

Who Should Attend:

Anyone interested in brewing beer, hard cider or kombucha at home or looking to see if brewing might be a future career choice. Also for current brewers who want to incorporate sustainability practices into their current process.

To learn more about Brunswick Community College and classes offered through the Continuing Education, Workforce Development department, please call 910.755.8561.