



LOCATION

The course will be held entirely at the VLB Berlin. Our institute is located in the heart of Berlin – the German capital. In addition to our training programme, Berlin is also a top-destination for sightseeing, entertainment and other extra-curricular activities

ATTENDANCE FEE & ACCOMMODATION

For this ten-day course, the fee will be € 2400 plus German VAT, including all course materials.

Your accommodation in Berlin has to be booked separately. Depending on your requirements, we can propose (hotel) accommodation in different categories.

With your registration you agree to pay the non-refundable deposit of € 500 according to the invoice that will follow within the next five days. The total balance is due two weeks before the start of the course. The fee may be paid by bank transfer or credit card.

APPLICATION

Applications are accepted on a first come first served basis. Since the number of participants is limited, early registration is recommended.

Online registration at
www.vlb-berlin.org/en/craftbrewing25

CONTACT

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Seminar: „Craft Brewing in Practice“

Practice oriented training course for craft, pub and micro brewers

1 to 12 September 2025, Berlin



**SCIENCE
GENERATES
QUALITY**

WORKSHOP „CRAFT BREWING IN PRACTICE“

COURSE OUTLINE

“Craft Brewing in Practice” is a ten-day full-time training course providing up-to-date knowledge in the field of pub and micro brewing. It covers the basics of beer brewing in theory and practice. The lectures will cover topics like raw materials (water, malt, hops, and yeast) the brewing process, yeast management, fermentation, hygiene, sensory evaluation, basics of quality control as well as economic and legal aspects for starting a pub brewery.

In addition, a visit in to a Berlin pub brewery is on the agenda. The language is English. You can expect an intensive training with maximum benefit. Starting with practical brewing on the first day, the participants will accompany their own brew up to the final product in practical quality control.

WHO SHOULD ATTEND

The course is aimed at persons who have a professional interest in pub brewing. We expect at least 6 months basic experience in brewing, e.g. as home brewer.

ABOUT US

The Versuchs- und Lehranstalt für Brauerei in Berlin (Research and Teaching Institute for Brewing in Berlin), VLB, is a German institute focusing on beer brewing and beverage production. It was founded in 1883. Today around 130 people work at VLB in the fields of research, teaching, service and provision of information for the brewing, malting and beverage sectors and their supply industries.

The VLB has its roots in the German brewing industry but also works internationally. Customers from all around the world take advantage of our training courses and of our broad experience in the fields of analyses and consulting.

– SUBJECT TO CHANGE –

COURSE TOPICS

The following topics will be covered:

- + Basics of brewing technology
- + Water and water treatment
- + Malt – quality aspects
- + Application of special malts
- + Hops & hop products
- + Yeast management in micro breweries
- + Cleaning and disinfection
- + Brewhouse work
- + Fermentation & maturation
- + Basics of tasting: main off-flavours
- + Establishing a pub brewery – technical equipment, concepts and plant design
- + Special beer: types & production
- + Dispensing
- + Quality assurance for pub brewers – theory and practice
- + Basic aspects for catering trade concepts
- + Steam generation
- + Basics of filling
- + Different aspects of stability
- + Practical work in pub-brewery

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