# APPLICATION FOR INTRODUCTION TO BREWING RESIDENTIAL SHORT COURSE

#### 6-11 November, 2009

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### Introduction to Brewing Residential Short Course

Massey University will hold a short course in brewing at its Palifinerston North campus in November 2009. Participants will live in. The course will start on the evening of Friday 6 November for those who can make it, and finishes at 5.00pm on Wednesday 11th November.

The course will be run by the University of Ballarat's Dr Peter Aldred and Dr Frank Vriesekoop. Ballarat have been teaching brewing since 1971 and offer this short course along with a Graduate Certificate and a Graduate Diploma in Malting and Brewing.

### Who should attend?

#### THE COURSE IS DESIGNED FOR

- · New graduates entering the brewing industry
- · Suppliers to the brewery industry
- · Craft brewers seeking to further their skills
- Aspiring micro-brewers with an interest in and awareness of brewing processes.

#### THE SHORT COURSE CONSISTS OF

- · Some formal and informal discussions
- Brewing practicals and demonstrations
- Field trips
- · Lectures from Ballarat, Massey and industry staff.





## The Massey Microbrewery

Participants will use the 200L Microbrewery at Massey University. The brewery comprises a brew house plus an area of 10 independently temperature-controlled unitanks.

### Registration

The registration fee for the five-day intensive course includes most lunches, dinners, morning and afternoon teas, the course dinner and lecture material.

We encourage all participants to live in – accommodation is twin-share at the Massey Institute of Sport and Rugby just a 500m walk from the microbrewery.



http://www.sportandrugbyinstitute.co.nz

The weather in Palmerston North in early November can be variable. Temperatures may get as low as 4° overnight and may reach 21°C during the day. A typical day ranges from 6°C to 17°C. Average humidity is about 75% and wind speed 15km/hr. One day in three will rain — on that day 4.5mm will fall on average. Be prepared for variability.

The fee for the course will be \$2,250 including GST. The fee for accommodation (bed and breakfast) will be \$350 including GST.

The course will be restricted to the first 16 students to enrol and pay their fees. Massey University reserves the right to cancel or reschedule a course because of insufficient numbers. Cancellations after 16 October may incur a cancellation fee.

## Provisional Programme Details

FRIDAY

6.30 - 7.30pm Introduction 7.30 - 8.00Dinner

SATURDAY

8.30 - 10.30Brewing Raw Materials 1

10.30 - 11.00Morning tea

11.00 - 12.30Brewing Raw Materials 2

12.30 - 1.30 Lunch

Barley, malting and malt 1.30 - 3.00

3.00 - 3.30Afternoon tea 3.30 - 5.00Process aids 5.30 - 6.00Dinner

7.00 - 8.30Hops and hop utilisation

SUNDAY

Brewing process engineering 1 8.30 - 10.00

10.00 - 10.30Morning tea

10.30 - 12.00Brewing process engineering 2

12.00 - 1.00Lunch

1.00 - 6.00Group 1 Group 2

Maltings visit

Brewery practical

Sensory evaluation 1

6.30. Dinner

MONDAY

2.00 - 7.00

8.30 - 10.30Wort Production 10.30 - 11.00 Morning Tea

11.00 - 1.00Fermentation and Sensory 2

1.00 - 2.00

Lunch Group 1

Group 2

**Brewing Practical** 

Maltings visit

Sensory evaluation 1

7.30 Dinner

TUESDAY

8.30 - 10.30Yeast and spoilage organisms

10.30 - 11.00 Morning tea

11.00 - 12.30 Post fermentation principles

12.30 - 1.15 Lunch

1.15 - 3.00Hygiene and sanitation in the Brewery

2.00 - 6.00Sensory evaluation 3

7.00 Dinner

WEDNESDAY

All day Brewery visits

5.00pm Finish



#### Contact Details

Please return your application or direct any inquiries to:

#### Lee-Anne Hannan

l.j.hannan@massey.ac.nz Phone: +64 6 356 9099 extn 81416

Fax: +64 6 350 5657

OR

Allan Hardacre

Email: a.hardacre@massey.ac.nz Phone: +64 6 356 9099 extn 81422

Institute of Food, Nutrition and Human Health

Massey University PN452

Private Bag 11 222

Palmerston North 4442

New Zealand







# INTRODUCTION TO BREWING

Residential Short Course 6 - 11 November, 2009



Te Kunenga ki Pürehuroa