

Bristol Beer School

2009 Course Catalogue

Beer 101 Intro To Beer -- Intro to Beer discusses the ingredients, processes and styles of microbrews. This class includes a detailed tour of Bristol Brewing and a tasting of each of our tap beers. Taught by **Mike Bristol. 1/08/09**

Tuition: \$25 **Recommended Text: The Beer Journal** (available at the brewery)

Beer 120 The Etiquette of Beer -- This discussion will cover the proper etiquette and techniques of tasting, pouring, serving, and reviewing beer. Taught by Bristol Microbiologist **Ken Andrews and Laura Long. 1/15/09**

Tuition \$25 **Recommended Text: The Beer Journal**

Beer 130 Intro to Homebrewing -- This class will explain the equipment and processes used in extract brewing. Learn everything you need to know to brew your first batch or pick up tips to improve your technique. Taught by **TBA. 1/22/09** **Tuition \$25**

Styles 206 Lagers -- A discussion and tasting of the various styles of beer made possible by lager yeasts, including Pilsners, Rauchbiers, and Black Lagers. Taught by **Ken Andrews. 1/29/09**

Tuition \$25

Beer 301 Food and Beer -- This class will focus on pairing food and beers and will include instruction on cooking with beer. The lab fee covers the cost of demonstration snacks. Class will be held at Blue Sage Catering and will be taught by Blue Sage Chef/Owners, **Greg Soukup and Gary Jones. 2/5/09** **Tuition: \$25** **Lab Fee: \$15**

Styles 203 Sour Beers -- A discussion and tasting of Sour Ales. Taste rare Skull 'n Bones issues from the Bristol cellar alongside traditional Belgian sours. Taught by **Ken Andrews 2/12/09**

Tuition \$25

Styles 205 Stouts and Porters -- A discussion and tasting of Stout Ales and Porters. We'll compare several examples from America and Europe. Taught by **Ken Andrews. 2/19/09**

Tuition \$25

Beer 402 Intro to Brewing Chemistry -- Retired Colorado College professor and Bristol microbiologist **Ken Andrews** will discuss yeasts, alpha acids, isomerization and other cool-sounding esoteric points of brewing chemistry. A hands on lab section will show how to determine ABV with a hydrometer by measuring specific gravity. **2/26/09** **Tuition \$25**

Beer 330 Intro to Production Brewing -- This fun, hands on class will follow Bristol's Head Brewer **Joe Hull** on a brew of one of your favorite Bristol ales. Wear work clothes and comfortable shoes or boots (preferably water proof). **Prerequisites: Beer 402 and Beer 130** (or previous homebrewing experience). **3/5/09** **Tuition: \$25**

Beer 140 History of Beer/ Ancient Styles -- This class will discuss the origins and history of brewing and will taste modern experimental brews based on ancient styles and recipes. Taught by **Laura Long and Ken Andrews. 3/12/09** **Tuition: \$25**