



Homebrewing 101 Program

October 27 AM-PM

Note: Program items subject to change

Doors open	
Introduction and Welcome	
Intro To Brewing	Brief overview of brewing from grain
Malt	Malt types – base, specialty, adjuncts
Mashing	Basic mash chemistry
Water	Basic water chemistry
Boiling	Boiling for a bright beer
Hops	Varieties, usage, alternatives
Break	
Yeast	Dried, liquid, harvesting, reculturing, wild, propagating
	Fermentation dynamics
Brewing	Process, Equipment, Software options
Fermentation	Fermenter types, fermentation control options
Packaging	Process and Equipment options
	Bottling, kegging, methods of carbonation
Cleaning	Cleaners, sanitisers (what are they, how to use)
Troubleshooting	What can go wrong
Q&A	Welcome presenters back to stage
Finish then Club Night	Access to club night !