

Dear participant,



## Craft Brewer Course

25 JULY 2025

We are looking forward to welcoming you on Monday August 18<sup>th</sup> to our Craft Brewer Course held by Department of Food Science in close cooperation with the Scandinavian School of Brewing.

We have put together a program for the week with a very strong mix of researchers from University of Copenhagen and highly experienced craft brewers from the industry. Please refer to the attached schedule:

- Monday and Tuesday, we go through the beer production process.
- Monday, we invite you for a beer and a meal in a local restaurant at 18:00.
- Tuesday, we finish by tasting different beer styles, so it is a good idea to leave your car at home.
- Wednesday, you are going to develop your own recipe for a beer.
- Thursday, we brew the beer on our pilot brewing plant.
- Friday, we finish the beer production process and go through the requirement for the project necessary to become Diploma Craft Brewer.
- Lunch is included and served at the location.

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FREDERIKSBERG C

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The course starts Monday, August 18<sup>th</sup> at 08:15 at

University of Copenhagen

Frederiksberg Campus

Thorvaldsensvej 40, room A2-70.01

1871 Frederiksberg C

If you arrive by car, use the parking area at Rolighedsvej 23. You will get parking permission for the week when you arrive. Please refer to the map uploaded.

The course material will be shared via the App Conference Manager. You will receive an invitation to the uploaded course material. Please prepare yourself by reading the material in the pre-reading section. At the end of the course, you will receive a memory stick containing all course material.

We will not print the material, so we kindly ask you to bring a laptop PC, tablet or similar with the materials on.

Included in the course price is the textbook “The Beer Brewing Guide – EBC Quality Handbook for Small Breweries” by Christopher and Nancy McGeeger. The book is published by The Brewers of Europe and European Brewery Convention (EBC) and will be handed out on the first day of the course.

For those of you, who are planning to become Diploma Craft Brewer, you can attend the second week of the course January 26<sup>th</sup> – 30<sup>th</sup> 2026 at Department of Food Science. The diploma will be issued by Scandinavian School of Brewing, who have educated Diploma Craft Brewers since 2006.

To become Diploma Craft Brewer, you are required to make a practical project in a microbrewery and write a report. Before you arrive on the course in August, we kindly request that you (perhaps in cooperation with your microbrewery) consider a project that you would like to make between the two course weeks.

Examples of such previous student projects are:

- What considerations should be made before the purchase and installation of a filling machine?
- How can hygiene be improved, when handling yeast?
- Preparation of process descriptions, so that more people can operate the brewery.
- The oxygen content in bottled beer is too high - how can it be reduced?
- Volume needs to be increased at the existing brewing plant, what options exists?

We are excited to get started and very much looking forward to seeing you!

Yours sincerely,

Kim Lou Johansen  
Course Director and Master Brewer