

Welcome and Introduction to Craft Brewer Course



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Master Brewer
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UNIVERSITY OF COPENHAGEN



Scandinavian School of Brewing

Owned by the four Nordic brewers' associations



Denmark



Norway

Sweden

Finland



SVERIGES BRYGGERIER


Who will you meet?

Kim L. Johansen, Course Director, Master Brewer

Educational background:

- Chemical Engineer, DTU
- Diploma in Brewing, CIBD and Diploma in Distilling, CIBD

Work experience:

- Alfred Jørgensen Lab., Danbrew & Alectia, brewing engineer, projects and consultancy
- Pomona cider, own company producing traditional cider and apple brandy
- Scandinavian School of Brewing, 2009 – 2021
- University of Copenhagen, FOOD from September 2021
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Lecturers you will also meet Master Brewers from breweries

Scientists from University



Jan Paul

Master Brewer
Consultant



**Anders
Kissmeyer**

Master Brewer
Kissmeyer Beer
& Brewing



**Tobias E.
Jensen**

Master Brewer
EtOH Spirits



**Mogens L.
Andersen**

Professor
UCPH FOOD



Surya Ravi

Student brewer
UCPH FOOD

Diploma Craft Brewer



- No formal entrance exam is required
- Participants should work min. 2 months in a micro brewery before joining the course
- Language taught is English
- Duration: 10 days in 2 blocks over 4-5 months
- Project work and exam
- Aimed at Scandinavian micro brewers



Diploma Craft Brewers Graduated from the Scandinavian School of Brewing by 2025

Country	Number
Denmark	150
Greenland	5
Iceland	2
Norway	42
Sweden	10
Finland	7
Netherland	2
Ecuador	1
Columbia	1
USA	1
Australia	1
Turkey	2
Indonesia	1
Uruguay	1
Canada	1
TOTAL	227

Schedule for this week

Time	Monday 18/8	Tuesday 19/8	Wednesday 20/8	Thursday 21/8	Friday 22/8
8 ¹⁵ - 9 ⁰⁰	Welcome & introduction KLJ	Brewhouse: Wort Boiling Clarification Cooling Aeration JP	Brewing calculations KLJ	Pilot brewing and exercises KLJ/SR	Dry hopping TEJ
9 ¹⁵ - 10 ⁰⁰	Raw Materials: Barley/Malt Malting Adjuncts KLJ				Filtration & beer processing TEJ
10 ¹⁵ - 11 ⁰⁰	Hops Water KLJ	Yeast & Microbiology JP	Recipe development AK		Sensory evaluation KLJ
11 ¹⁵ - 12 ⁰⁰	Lunch	Lunch	Lunch	Lunch	Lunch
12 ⁰⁰ - 12 ⁴⁵	Visit to pilot Brewery KLJ	Fermentation & Maturation KLJ	Recipe development AK	Pilot brewing and exercises KLJ/SR	Beer stability and ageing MOLA
12 ⁴⁵ - 13 ³⁰	Brewhouse: <u>Milling</u> <u>Mashing</u> <u>Lautering</u> JP		Team exercise: make a recipe AK/KLJ		Student's project KLJ
13 ⁴⁵ - 14 ³⁰		Beer Styles incl. tasting TEJ	Presentation of recipe AK/KLJ		End of course and evaluation KLJ
14 ⁴⁵ - 15 ³⁰				Pilot <u>brewing</u> follow up KLJ	
15 ⁴⁵ - 16 ³⁰	Course dinner				
18 ⁰⁰					

Brewing day at the pilot brewery



**Feel welcome –
challenge our
lecturers!**

Who are you?



Educational and working background



Brewing experience



Expectations to the course



Personal interests, hobbies, etc.

Recommended additional literature

Literature – Further reading

Kunze: Technology Brewing and Malting, 6th English edition, 2019

<https://www.vlb-berlin.org/index.php/en/publications/specialist-publications/kunze>

Brewing Elements Series: four books on malt, hops, water and yeast

<https://www.brewerspublications.com/collections/brewing-elements-series>

The Brewers Association's Guide to Starting Your Own Brewery, second edition

<https://www.brewersassociation.org/educational-publications/starting-a-brewery/>

