



MASTER BREWER ACADEMY

MBA - Yeast Workshop - 2019

Location: Barranco Beer Co., Av. Almirante Miguel Grau 308 Lima 3 Barranco, Lima, Perú

Dates: October 10-13

Description: The Master Brewer Academies “Weekend Workshops” are designed for individuals who are interested in entering into the professional craft brewing industry, have several years of brewing experience, and want to deepen and expand their knowledge on specific brewing science topics. This course will be fast-paced, yet focused on ensuring attendees walk away with a deepened understanding of the topic, as well as hands-on experience in best practices.

Thursday, October 10th 18:00 - 21:30

Welcome - Overview - Intro “*Case Studies*”

Activity: “*Strains & Styles*”

Yeast Taxonomy, Evolution & Artificial Selection

The Yeast cell: Organelles, Cellular Respiration & Metabolism, Enzymes

Theme - “*Synergy*” (Intro)

Friday, October 11th 10:00 - 17:30

Yeast Metabolism - what brewers need to know!

Synergy - Interactions with Water & Malt

Yeast Nutrition (incl. Cooling & Aeration)

Fermentation Flavors & Aromas

LUNCH

Fermentation Phases: Monitoring & Controlling

Fermentation: Troubleshooting & Responding

Sensory: *Off-Flavors*

Synergy - Dry Hopping (and its effects on fermentation)

Time - *Case Studies*

Saturday, October 12th 10:00 - 17:30

Yeast Pitching Rates

Yeast Handling - pitching & dumping, harvesting, storing, re-pitching

Yeast Counts

LUNCH

Yeast Strains - Revisit (*Sensory*)

“Brewers Journal” - Strain Selection

Cellar Operations: Overview, Filtration - Focus on CIP

Time - *Case Studies*

Sunday, October 13th 10:00 - 14:00

Case Studies - Practice & Present

Check for Understanding

Alternative Fermentation (*Sensory*)

Yeast Propagation

Graduation