



SCANDINAVIAN SCHOOL OF BREWING

WWW.BREWINGSCHOOL.DK

NON-ALCOHOLIC BEER COURSE

Low alcohol and non-alcoholic beer are increasing in popularity around the world. In close cooperation with Danish Brewers' Association, the Scandinavian School of Brewing is now offering a one-day course, where we go through different methods for production of low alcohol and alcohol-free beer:

- how to use specific yeasts and other microorganisms, which produce no or very little alcohol
- methods for removing alcohol from beer.

You will meet specialists from suppliers of yeast cultures and from suppliers of equipment for removal of alcohol.

WHO WILL BENEFIT FROM THIS COURSE?

People in beer brewing, who are considering or already producing low alcohol or non-alcoholic beer.

WHAT IS REQUIRED?

We recommend basic knowledge of beer production. Practical experience would be an advantage.

WHEN AND WHERE?

The course is held March 31st, 2022, 8:30 – 16:30 at DGI Byen, Tietgensgade 65, 1704 København V (just apposite Copenhagen Central station).

COURSE FEE, PAYMENT & CANCELLATION

Price is DKK 3000,- for members of the Nordic Brewers' Associations (others DKK 3500,-). The price include lunch, but excl. 25% VAT and accommodation.

REGISTRATION

Please sign up by sending an e-mail to Kim L. Johansen at klj@brewingschool.dk. Deadline for signing up is February 27th, 2022.

In case only Danish speaking participants have signed up, the course language will be Danish.

