

Beer Brewing Masterclass Application Form July-August 2016

This is an application to join the Brewing Masterclass, which will run over two days and one evening in July and August.

Beer is one of the oldest known beverages produced by humans, dating back to the 6th millennium BC, and is at least partly responsible for humanity's ability to develop technology and build civilisations. Come and learn the ancient craft yourself at the Institute of Making, with help from UCL Biochemical Engineering and the Howling Hops brewery.

The course will show participants how to make beer from scratch, going through the complete brewing process from mashing to boiling to fermenting to bottling. Throughout we'll have a master brewer from Howling Hops on hand to talk about the process in more depth, explain the ingredients involved and the effect that they have on the final product.

During the course, participants will:

- Learn about some of the different types of beer (lager, pale ale, pilsner, etc) and how they are made
- Learn about the ingredients that go into various types of brews, and the effect that these have on the composition and taste of the beer produced
- Learn about the different stages of the brewing process, their function and their effect on the end product
- Participate in setting up a 120L fermentation (including mashing and boiling the ingredients, preparing the fermentation vessel and starting the fermentation)
- Participate in transferring the brewed beer to bottles and kegs
- Go on a tour of the Howling Hops brewery in East London to see what an industrial brewing looks like
- Taste the beer we produce!

Although we will be using professional equipment for our fermentation, the stuff we cover in the workshop will be applicable to homebrewing, and we can give you tips on how to reproduce the different stages of the brewing process at home. The workshop is aimed at absolute beginners, so you won't need any experience of brewing to participate, though some appreciation for drinking beer would be useful!

The workshop will be split over a few days in July and August, as follows:

Monday 18th July 10am – 12pm: Introduction to brewing – types of beer, materials, effect on brewing.

Monday 18th July 1pm – 4pm: Setting up the fermentation to bottles and kegs.

Monday 29th July 10am – 12pm: Transferring the beer from fermenter to kegs/bottles

Thursday 18th August evening: Tasting party!

Brewery tour date TBC

This workshop is free, and all materials will be provided. Applicants need to be inducted members of the Institute of Making, and should be available to participate for all parts of the workshop listed above.

To apply for a place: please complete the following form, and return to events@instituteofmaking.org.uk

Deadline for applications 1st July

You will be notified whether you've got a place by 8th July

All applications will be considered, though we cannot guarantee all will get a place. Applications will be looked at by the Institute of Making committee, who will be looking for commitment to the full course, originality and material exploration in the objects and ideas proposed.



Member Name:

UPI number:

UCL Department:

UCL email address:

Have you completed your level 1 Institute of Making induction (ie, does your UCL card work on our door)?

Can you attend all the brewing sessions detailed above?

Have you got any prior experience of brewing at home? (don't worry if not, the workshop is aimed at beginners)

Is there any particular type of beer that you would like to try brewing?

How would attending this workshop benefit you? (Please write no more than 200 words)