



Master Brewers Association of the Americas

Brewing and Malting Science 2 Week Course Description

The MBAA Brewing and Malting Science Course is an intense two week immersion into the art and science of Brewing and Malting. Students engage in over 30 presentations from over 20 industry subject matter experts. The expected outcome from students attending the course will be a greater understanding of the scientific principles and operational understanding and guidelines associated with the main disciplines within Brewing and Malting. Students will engage with industry experts in a two way exchange of ideas and questions. Student will interact with classmates in class projects that promote greater understanding, interaction and networking.

The overall objective of this class, beyond the exchange years of knowledge and involved networking, is for students to leave with a greater understanding of why processes occur or are needed and how brewing chemistry and microbiology interact with the principles of Brewing and Malting. This class is about understanding how to greater interact with Brewing and Malting processes, rather than a series of lectures on exact rules and methods of Brewing and Malting. Students will return to their respective homes with a better perspective on the industry, and clearer understanding of the why's and how's of Brewing and Malting and a greater ability to interface and learn with the general principles provided.

Students entering the class should have a greater than basic understanding of high school level mathematics, a basic understanding of general chemistry, organic chemistry and microbiology and a willingness to learn and engage. It is always best for students that take this class to have a more than basic understanding of Brewing and Malting practices. However, should a prospective student have the drive and interest, these recommended prerequisites should not be considered a barrier to attendance.