



## MBAA Continuing Education

### *IBD Diploma in Brewing Module 2: Yeast and Beer*

March 12–16, 2012 • MBAA Headquarters • St. Paul, MN

#### **March 12: Yeast**

- 8:30 a.m. Course Introduction  
Examination Techniques  
Basic Biochemistry
- 10:45 a.m. Yeast Fundamentals Unit 2.1
- 4:00 p.m. Yeast in Brewing Unit 2.4
- 6:00 p.m. Conclude for Day

#### **March 13: Yeast Metabolism and Fermentation**

- 8:30 a.m. Basic Yeast Metabolism Unit 2.2
- 1:45 p.m. Fermentation Unit 2.3
- 4:00 p.m. Tutorial: Yeast and Fermentation Exam Questions
- 6:00 p.m. Conclude for Day

#### **March 14: Beer Maturation and Clarification**

- 8:30 a.m. Maturation and Cold Storage Unit 2.5
- 10:45 a.m. Beer Clarification Unit 2.6
- 1:45 p.m. Brewery Visit
- 6:00 p.m. Conclude for Day

#### **March 15: Beer Properties**

- 8:30 a.m. Properties of Beer Unit 2.7
- 10:45 a.m. Beer Flavor Unit 2.8
- 1:45 p.m. Beer Spoilage Organisms Unit 2.9
- 4:00 p.m. Tutorial: Beer Properties Exam Questions
- 6:00 p.m. Conclude for Day

#### **March 16: Quality Management**

- 8:30 a.m. Quality Unit 2.10
- 1:45 p.m. Tutorial: Metabolism and Similar Exam Questions
- 4:00 p.m. Course Review
- 5:00 p.m. Class Dismissed