

BEER STYLE TASTING 2015

Instructors Byron Burch and Joe Hanson-Hirt
Saturday May 9

Taste over 25 beers with a master judge and homebrew extraordinaire.

Class is 1-4 p.m. **Held in the BP Classroom.**

This beer tasting class is a guided tour of 25 beer styles. Learn about the history of beer style development and gain an appreciation for the world's different brewing traditions. Tasting participants must be 21 years of age or older.

Tasting tour will include American and German Pilsens, Wheat beers, Dunkel and Oktoberfest styles, Bock and Rauch beer. Belgium will be well represented with Wit and Lambic examples. Our students who attended this year's brewing classes will recognize a few homebrews from their respective classes. English ales, porters, stouts and barley wine are included. The American Ale revolution will include the titans of the West Coast, Imperial beers as well as the classic Pale Ales.

Class size is limited to 35 students.

Class fee is \$35.00.

TWO LEVELS OF CHEESEMAKING CLASSES FOR 2015!

Level one (**Mozzarella**) is a 2 hour hands-on session using the ingredients and instructions from our Quick Start Mozzarella Kit. Level two (**Cheesemaking**) is a 3 hour class where we demonstrate all the major cheesemaking steps used in making our

THE BEVERAGE PEOPLE

four broad categories of cheese:
Quick
cheese
(*Ricotta*),
Fresh
cheese
(*Chèvre*),
soft
ripened
cheese
(*Valençay*)
and Hard,
aged
cheese
(*Queijo de Vinho*).



Chef Mariko Wilkinson making curds in preparation for Cheesemaking Class. She is a graduate of Western Culinary Institute in Portland, OR, and is a chef with seven years of professional experience. Along with teaching cheesemaking, she will bring a culinary focus to this year's classes with tips on presenting, pairing, and cooking with your own homemade cheeses.



THREE LEVELS OF BREWING CLASSES FOR 2015!

Level one (**INTRO TO HOMEBREWING**) is a single meeting demonstration brewing session using the equipment and ingredients from our starter kits.

Level two (**BEGINNING HOMEBREWING**) will meet twice and utilize equipment for partial-mash brewing at both meetings.

Level three (**ALL-GRAIN BREWING**) will also meet twice, but focus on all-grain brewing using a 3-tier gravity brewery. All classes will inform the students about the issues of sanitation and the proper techniques for boiling, cooling, fermenting, racking, bottling and storage. Recipe design will be addressed in levels two and three.

2015 CLASS SCHEDULE

0252 445 707

WWW.THEBEVERAGEPEOPLE.COM

1815 PINER RD. STE D, SANTA ROSA, CA 95403



WINE CELLARING CLASS

Instructor Nancy Vineyard

Saturday March 14 or April 18 from 1 to 4
Classes will be held in the BP Classroom.

Class members will participate in tasting your sample of wine to recognize many wine constituents that can be improved prior to bottling. Examples include the presence of sulfides, browning, high acidity, low sulfite, and overoaking.

Using the winemaker's tool kit of finings, finishing tannins, sugar, acid, sulfite, potassium bicarbonate, oak and blending techniques, it is possible to improve your wine prior to bottling. These final touches can often take a so-so wine into the realm of perfection.

Bring one 750 ml. bottle of a recent wine, preferably unfinished with you to class.

Class size is limited to 16 students
Class fee is \$45.00.

EVENING MOZZARELLA MAKING CLASSES

Instructors Joe Hanson-Hirt and Preston Malm

Choose Your Date (each class is one meeting)
January 22, April 23, or June 18
All classes are Thursday from 6:30 to 8:30 p.m.
Held in the BP Classroom.

You will learn proper techniques for making quick mozzarella curd and stretching in hot whey baths. Mozzarella is considered a Quick Cheese and as such can be made in as little as 30 minutes.

We like using this cheese on homemade pizza and of course with fresh tomatoes and basil and wine.

Speaking of wine, wine will be served to students 21 years of age or older. Bread and fresh mozz for all.

Class size is limited to 20 students.
Recipes and handouts are included.
Class fee is \$25.00.

CHEESEMAKING CLASS

Instructors Bob Peak, Mariko Wilkinson

Choose Your Date (each class is one meeting)
January 17, February 21, March 28 or April 25
All classes are Saturdays from 1 to 4 p.m.
Held in the BP Classroom.

Instructors will demonstrate the procedures for making one cheese each from the four broad categories of cheese. A quick cheese - Ricotta, a fresh cheese - Fresh Chèvre, a soft ripened white rind cheese - Valençay, and a pressed hard cheese for aging - Queijo de Vinho.

Class members will see all aspects of cheesemaking; making curd, cutting curd, draining whey and operating a cheese press. A guided tasting of previously prepared cheese will be paired with seasonal food samples. Wine will be served for those in attendance 21 years of age or older.

Class size is limited to 16 students.
Recipes and handouts are included.
Class fee is \$60.00.

INTRO TO HOME BREWING

Instructor Preston Malm

Choose Your Dates from:
Session 1: Saturday February 14
Session 2: Saturday May 16
Session 3: Saturday July 18

Classes are from 1-4 p.m. Held in the BP Classroom.

This introduction to brewing is designed to acquaint the new brewer with techniques in a single brewing session.

This course will cover all the basics that you will need to be a successful homebrewer. Brewing process, sanitation, troubleshooting, recipe design and tips and techniques will all be covered. Handouts will be included, along with the book *Brewing Quality Beers*. Beer will be served for those in attendance 21 years of age or older.

Class size is limited to 30 students.
Recipes and handouts are included.
Class fee is \$50.00.

BEGINNING HOME BREWING

Instructor Joe Hanson-Hirt

Choose Your Dates (class is two meetings)
Session 1: Saturday January 24, and 31
or
Session 2: Saturday April 4, and 11
Classes are from 1-4 p.m.
Held in the BP Classroom.

This course is designed to introduce the basics of brewing- by-recipe for new brewers or those with some experience seeking further knowledge.

There are two brewing demonstrations making 5 gallon batches of partial-mash beer using home brewing equipment. Handouts supplied include the book *Brewing Quality Beers* by Byron Burch and lectures will cover the topics of recipe design, brewing techniques, bottling and sanitation.

Class size is limited to 30 students.
Recipes and handouts are included.
Class fee is \$75.00.

ALL-GRAIN ADVANCED HOME BREWING

Instructors Bob Peak and Joe Hanson-Hirt

Saturday February 28 and March 7
Classes are from 11-2 p.m.
Held in the BP Classroom.

Brewers without all-grain brewing experience can expand to brewing from grain with this class. There are no prerequisites to take the advanced class, just an interest in all grain brewing.

There are two all-grain brewing sessions during which a 10 gallon demonstration batch of beer will be made using a three-tier gravity brewery. Handouts and lectures will cover the theory of mashing, recipe design, infusion and decoction mashing, high gravity brewing, water chemistry, kegging and counter-pressure bottle filling.

Class size is limited to 35 students.
Recipes and handouts are included.
Class fee is \$75.00.