

## **SUMMER BEGINNING BREWING**

*Instructor Preston Malm*

July 19, 2014  
1:00 to 4:30 p.m.

**Held in the BP Classroom.**

**This course is designed to introduce brewing to both inexperienced brewers and those with some experience seeking to further their knowledge.**

One demonstration brewing session during which a 5 gallon batch of partial-mash beer will be made using home brewing equipment. Handouts will be supplied including the book *Brewing Quality Beers* by Byron Burch and lecture will cover the topics of recipe design, brewing techniques, bottling and sanitation.

Class size is limited to 35 students.  
Recipes and handouts are included.

***Class fee is \$50.00.***

## **SUMMER FRUIT WINEMAKING**

*Instructor Joe Hanson Hirt*

July 26, 2014  
1:00 to 4:30 p.m.

**Held in the BP Classroom.**

**This course is designed to introduce winemaking techniques using locally sourced fruit.**

A 5 gallon batch of wine will be made using home processing equipment. Handouts will be supplied. Lecture will cover the topics of recipe design, fermentation techniques, bottling and sanitation.

Class size is limited to 35 students.  
Recipes and handouts are included.

***Class fee is \$50.00.***