

Lead Brewer Course

Elevate your brewing career with the RahrBSG Lead Brewer Course, developed by brewers, for brewers in partnership with the University of Nottingham!

No Prior Brewing Qualifications or Higher Learning is Required to Participate!



Location:

Rahr Technical Center
 502 1st Ave W
 Shakopee, MN 55379

Develop Brewing Excellence

This program features an expert-led assessment process, with coursework reviewed by seasoned brewing professionals who provide detailed feedback and one-on-one support. Graduates earn a certificate from the University of Nottingham—offering not just knowledge, but a respected credential that demonstrates a serious commitment to brewing excellence.

To Register:

Contact Trevor
 Cowley, PhD
tcowley@rahrbsg.com

Practical Learning. Real Impact

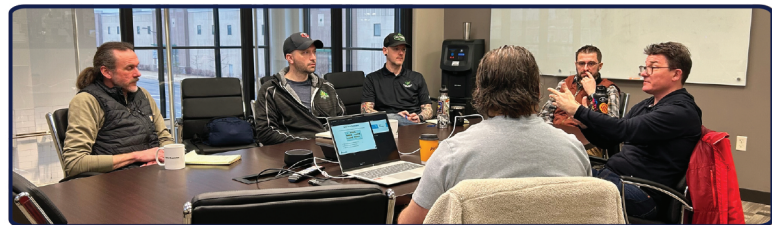
If you're looking to invest in people, processes, and practical know-how, this is the course that sets professionals apart. Learning on the job has never been more accessible—or impactful.

Learn from the Legends of Brewing

Built to develop operational excellence and hands-on brewing expertise, this university-backed program offers rare access to instruction from the most respected name in the industry like Charlie Bamforth, Tom Shellhammer, Chris Boulton, Ashton Lewis, and other global brewing leaders.

The Roadmap to Your Next 14 Months

Participants gain hands-on insight into global brewing traditions—learning German methods from German brewers, British ale techniques from UK experts, and traditional practices from Belgium and the Czech Republic. The flexible structure includes biweekly live lectures (also available on-demand) to suit busy brewery schedules, plus a one-week residential workshop at the Rahr Technical Center in Shakopee, MN.



All the important details at a glance

- Registration: Deadline Extended. Don't miss out!
- Shakopee On-site: Tentatively in Jan/Feb
- Cost: \$3000 (travel & accommodations not included)

From Raw Materials to Final Pour: A Complete Brewing Journey

1. **Introduction & raw materials-** (10 weeks) (5x2 hour lectures)
2. **Recipe design and calculations-** (10 weeks) (5x2 hour lectures)
3. **Brewhouse-** (10 weeks) (5x2 hour lectures)
4. **Residential-** (1 week)
5. **Yeast & fermentation-** (inc CIP & Micro) (10 weeks) (5x2 hour lectures)
6. **Beer maturation and finishing-** (10 weeks) (5x2 hour lectures)
7. **Packaging & dispense** (inc HACCP & packaging compliance) (10 weeks) (5x2 hour lectures)
8. **Optional meetup at CBC or similar event**

