

Programs and Courses 2019



World Brewing Academy: Focus and History

In 2001 the Siebel Institute of Technology, Chicago, U.S.A., in cooperation with Doemens Academy of Munich, Germany, created the World Brewing Academy (WBA). This strategic alliance was designed to meet the growing demands of the international brewing community and provide a unique international educational experience for students.

The core of the WBA approach is an intensive combination of theory and practice. Starting at the Siebel Institute of Technology campus in Chicago, students obtain the necessary theoretical base which will allow them to better understand the brewing process. The program then takes students to the Doemens campus in Munich, where they deepen their knowledge through practical "hands-on" applications. This international approach, supported by experienced brewmasters on both campuses, allows students the unique opportunity to experience different brewing cultures on two continents.

Additionally, education is also offered in a unique combination of online and on campus delivery, which we call the 'blended learning' approach. Following this approach, the theoretical and first part of the program takes place online (web-based), while the second and final part is the campus-based phase taking place at Doemens Academy in Munich, Germany. This blended approach combines the best of both worlds: the flexibility to study at your own pace from your home, along with the hands-on, real-life educational experience that only a bricks and mortar campus setting can provide. For more information please visit our website www.worldbrewingacademy.com

Siebel Institute of Technology

Throughout the last 146 years, the Siebel Institute has attracted an extensive global following. Our alumni span more than 60 countries, and graduates are found in nearly every major brewery around the world. Our classes include a mix of participants from breweries of all sizes from here and abroad. This vast and diverse base of participants enhances the learning opportunity of each student by exposing them to differences in culture, equipment, methodology and beer styles. In our formal lectures and demonstrations though, we focus their attention on one common theme: beer.

Siebel continues to focus on one basic theme, as was published by Dr. J. E. Siebel in a Western Brewer ad from 1893. He stated, "The object of the institute is to promote the progress of the industries based on fermentation, which is done by instruction, investigation, analysis and otherwise."

Dr. John Ewald Siebel founded the Zymotechnic Institute in 1868, and opened John E. Siebel's Chemical Laboratory which soon developed into a research station and school for the brewing sciences. In 1872, as the company moved into new facilities on Belden Avenue on Chicago's North side, the name was changed to the Siebel Institute of Technology. During the next two decades, Dr. Siebel conducted extensive brewing research and wrote more than 200 scientific articles and books. He was also the editor of a number of technical publications, including the scientific section of The Western Brewer.

Beginning in 2000, a number of changes occurred. After many years of ownership, the Siebel family sold their name-sake business to Montréal, Canada-based Lallemand, Inc., a company specializing in the development, production, and marketing of yeast and bacteria.

In 2013, the Siebel Institute of Technology moved to its current location at 900 N. North Branch Street. The institute incorporated many of the previous locations elements, including the Bier Stube bar and furnishings. The Stube remains a favorite spot where students and instructors socialize after a full day of study. Please visit www.siebelinstitute.com for further information.

Doemens Academy

In 1895, Dr. Albert Doemens wrote in the register of the newly founded First Munich Brewing Academy: "An understanding should be ingrained in the students that practical knowledge, observation and a sharpening of the senses form the essential foundation for a successful career as a brewer." With this vision, Dr. Albert Doemens laid the groundwork for what Doemens has become, a leading light of the international brewing, beverage and food industries.

Milestones in Recent Decades

- 1965 Establishment of the Doemens School non-profit organization
- 1980 Commissioning of the 5 hl pilot brewery and packaging plant for education and research
- 1982 The first training program for Beverage Industry Process Managers
- 1989 The first training program for Food Industry Process Managers
- 1992 Federal accreditation as a technical academy
- 1993 The first training program for Beverage Industry Commercial Managers
- 2000 Founding of the World Brewing Academy in cooperation with the Siebel Institute of Chicago, U.S.A.
- 2003 Start of the Internet distance learning program (web-based training in brewing technology)
- 2004 The first Beer Sommelier training program
- 2009 Commissioning of the pilot equipment for filling PET bottles and dispensing beverages
- 2012 Founding of the Food and Beverage Development Center

Since 1965, more than 2000 graduates have received an education from Doemens and are now employed in positions of responsibility in the brewing and beverage industry in more than 80 countries around the world. Please visit www.doemens.org for further information.

World Brewing Academy

General Information

For information regarding educational offerings, please email John Hannafan, Vice President and Director of Education, Siebel Institute of Technology and World Brewing Academy, at jhannafan@siebelinstitute.com, or Michael Zepf, Managing Director WBA, Doemens Academy, at zepf@doemens.org.

For any other issues (i.e. enrollment, payments and tuition, course availability, school visits and student visas) please contact Lupe Zepeda, Office Manager and Registrar, Siebel Institute of Technology, at lzepeda@siebelinstitute.com

Siebel Institute of Technology Office Hours:

Monday-Friday
9:00 AM- 5:00 PM Central Standard Time (CST)

Siebel Institute of Technology Classroom Hours:

Monday-Friday
8:30 AM- 4:30 PM Central Standard Time (CST)

Doemens Academy Office Hours:

Monday-Friday
8:00 AM to 4:00 PM Central European Time (CET)

Doemens Academy Classroom Hours:

Monday-Friday
7:30 AM to 4:15 PM Central European Time (CET)

Certificate Studies

Campus

Concise Course in Brewing Technology

Level: *Intermediate*

Course Length: 2 weeks (10 days)

Clock Hours: 70

Campus: *Chicago, U.S.A.*

Dates Offered: *May 6 and November 4*

Course Objectives

The 2-week Concise Course in Brewing Technology will provide students with comprehensive knowledge of the brewing process, the dynamics of brewery operations, and issues affecting the industry. Within the short time span of this course, students will gain a level of industry knowledge that will benefit them in any area of responsibility in the brewery, covering every topic critical to successful brewery operations, no matter of what size.

Course Description

The Concise Course in Brewing Technology covers a similar range of topics to those presented in our advanced-level programs but at a depth that allows those with only moderate understanding of brewing science and technology to participate in the course. This is an ideal course for those considering entry into the brewing industry, as well as those pursuing wider knowledge of the business in order to improve their skills and advance in their brewing careers. The course also offers the best way to prepare for our advanced-level programs should you decide to take them at a later date.

Topics include:

- Brewing Process Overview
- Alcohol, Beer and Health
- Beer Styles
- Introduction to Sensory
- Composition of Grain
- Barley Cultivation and Harvesting
- Malting
- Malt Analysis
- Specialty Malts
- Enzymes in Brewing
- Brewing
- Milling
- Brewing Calculations
- Practical Problems

- Adjuncts / Cereal Cooker
- Lautering
- Mash Filters
- Hops
- Styles Tasting
- Recipe Formulation
- Brewery Hazards
- Nature of Yeast
- Fermentation Practices
- Yeast Growth and Fermentation
- Yeast Maintenance and Propagation
- Wort Boiling Systems
- Wort Clarification
- Wort Cooling and Aeration
- Yeast Management
- Control of Fermentation Flavors
- Maturation and Aging
- Colloidal Stability
- Flavor Stability
- Interpretation of Beer Analysis
- Filtration
- Carbonation / Air Exclusion
- Carbon Dioxide / Collection
- Kegging and Dispense
- Beer Packaging
- Cleaning and Sanitizing
- Waste Water
- Brewery CIP
- Quality Assurance and QC
- Biological Control
- Pumps and Pipes
- Valves

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age. The International Diploma in Brewing Technology program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by:

- (a) Successfully passing the Concise Course in Brewing Technology OR
- (b) Successfully passing the online Assessment

Tuition Fees and Charges

Application Processing Fee (non-refundable):

\$550.00 Regular Tuition: \$3,325.00

Total: \$3,875.00

Other expenses:

Living Expenses: \$115.00 (hotel per day average)

Meals, City transportation, misc.: \$ 50.00 (per day average)

How to apply

To apply for this course please visit our

website at www.worldbrewingacademy.com

Advanced Brewing Theory Program

Level: *Advanced*

Program Length: *6-weeks (30 days)*

Clock Hours: *210*

Campus: *Chicago, U.S.A.*

Dates Offered: *February 11 and September 9*

Program Objectives

The Advanced Brewing Theory Program (ABT) gives students a complete understanding of the technical issues in professional brewing, whether craft or industrial. Our course materials address critical topics in brewing technology, giving students the knowledge, they need to improve their products, processes and profits.

Program Description

The ABT Program consists of 3 modules. Students may take any of these 2-week modules as a separate unit, electing to complete the program at a later date.

Module 1: Raw Materials and Wort Production

Raw Materials and Wort Production provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this two-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

Module 2: Beer Production and Quality Control

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

Module 3: Packaging and Process Technology

Our Packaging and Process Technology module deals with processing and packaging of finished beer, as well as important engineering and “physical properties” issues. The packaging information includes the most recent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age. The International Diploma in Brewing Technology program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by:

- (a) Successfully passing the Concise Course in Brewing Technology OR
- (b) Successfully passing the online Assessment

Tuition Fees and Charges

Application Processing Fee (non-refundable):

\$1,000.00 Regular Tuition: \$9,700.00

Total: \$10,700.00

The tuition applies only to the 6-week continuous program.

Those wishing to take the ABT Program on a module-by-module basis are required to pay the individual tuition rates for each module. For assistance in calculating tuition costs, please contact the Registrar.

Individual module tuition fee and charges:

Application Processing Fee (non-refundable):

\$550.00 Regular Tuition: \$3,252.00

Total: \$3,875.00

Other expenses:

Living Expenses: \$115.00 (hotel per day average)

Meals, City transportation, misc.: \$ 50.00 (per day average)

How to apply

To apply for this course please visit our website at www.worldbrewingacademy.com

International Diploma in Brewing Technology

Level: **Advanced**

Program Length: **12 weeks (60 days)**

Clock Hours: **420**

Campus: **Chicago, U.S.A. and Munich, GR**

Dates Offered: **Feb 11 and September 9**

Program Objectives

The twin-campus International Diploma in Brewing Technology program will prepare graduates to advance their careers through practical application of brewing. This 12 week program is comprised of segments, divided into 1-to-3-week modules, with each module specializing in a particular area of brewing technology. The content will address issues in brewing from an international perspective, providing a depth of unique to Siebel.

Program Description

The International Diploma in Brewing Technology Program consists of six modules. Students may take any of these modules as a separate unit, electing to complete the program at a later date.

Module 1: Raw Materials and Wort Production

(Siebel Campus, Chicago, U.S.A.)

Raw Materials and Wort Production provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this 2-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

Module 2: Beer Production and Quality Control

(Siebel Campus, Chicago, U.S.A.)

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

Module 3: Packaging and Process Technology

(Siebel Campus, Chicago, U.S.A.)

Our Packaging and Process Technology module deals with processing and packaging of finished beer, as well as important engineering and "physical properties" issues. The packaging information includes the most recent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as

properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

Module 4: Business of Brewing and Technical Case Studies

(Doemens Campus, Munich, GR)

The primary purpose of this 1 week module is to expose students to the challenges of running breweries similar in scale to that of their respective employers. Students will learn the importance of planning and budgeting, both areas where they may currently, or soon, contribute. They will also learn the importance of anticipating competitive, regulatory and supply challenges, and their impact on the planning and budgeting processes as well as the overall health of the brewery. The Technical Case Studies portion is designed to emulate the dynamic found in commercial breweries, students become part of small work groups where they are assigned case studies based on actual problematic situations.

Module 5: Applied Brewing Techniques

(Doemens Campus, Munich, GR)

The 3-week Applied Brewing Techniques module allows students to experience hands-on commercial brewing techniques in the brewing facilities of Doemens Academy in Munich. In this information-packed module, students will perform practical operations in brewing, maturation, packaging, and laboratory environments. Extensive instruction in brewing microbiology is included in this module. Students will also be trained in both traditional and state-of-the-art brewing techniques, giving them a truly international perspective of beer production.

Module 6: European Brewing Study Tour

(Doemens Campus, Munich, GR)

Over the span of two weeks, students will travel throughout Europe to get behind-the-scenes tours of breweries, equipment manufacturers, and product suppliers. English-language instructional sessions will be conducted throughout this program by our World Brewing Academy instructional team, preparing students to get the most out of their visits.

Admission Requirements

All students applying for a program, module or course must be at least twenty-one (21) years of age. The International Diploma in Brewing Technology program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by:

- (a) Successfully passing the Concise Course in Brewing Technology
- OR
- (b) Successfully passing the online Assessment

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$2,500.00

Regular Tuition: \$15,500.00

Total: \$18,000.00

The tuition applies only to the 12-week continuous program.

Those wishing to take the International Diploma in Brewing Technology Program on a module-by-module basis are required to pay the individual tuition rates for each module. Please see our website at <http://www.siebelinstitute.com> for individual module tuition fees and charges. For assistance in calculating tuition costs, please contact the Registrar.

Students taking the full, continuous 12-week program receive round-trip airfare (Chicago O'Hare International Airport, Chicago, U.S.A., to Munich Franz Joseph Strauss International Airport and back to Chicago) within the cost of tuition. Room and board is the responsibility of the students in both Chicago and Munich.

Other expenses:

Living Expenses: \$115.00 (hotel per day average)

Meals, City transportation, misc.: \$ 50.00 (per day average)

How to apply

To apply for this course please visit our website at www.worldbrewingacademy.com

Master Brewer Program

Level: **Advanced**

Program Length: **20 weeks (100 days)**

Clock Hours: **700**

Campus: **Chicago, U.S.A. and Munich, GR**

Dates Offered: **Feb 11 and September 9**

Program Objectives

The twin-campus Master Brewer program will prepare graduates to advance their careers through practical application of brewing. Advanced theory and an extensive advanced practical applications module will provide graduates with the knowledge and experience to be capable of qualifying for employment in the position as a head brewer. This 20-week program is comprised of segments, divided into modules, with each module specializing in a particular area of brewing technology. The content will address issues in brewing from an international perspective, providing students with education and experience not offered by any other brewing school.

Program Description

The Master Brewer Program consists of seven modules. Students may take any of these modules as a separate unit, electing to complete the program at a later date.

Module 1: Raw Materials and Wort Production

(Siebel Campus, Chicago, U.S.A.)

Raw Materials and Wort Production provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this two-week module with

a complete understanding of the effects of products and processes on this area of the brewing cycle.

Module 2: Beer Production and Quality Control

(Siebel Campus, Chicago, U.S.A.)

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

Module 3: Packaging and Process Technology

(Siebel Campus, Chicago, U.S.A.)

Our Packaging and Process Technology module deals with processing and packaging of finished beer, as well as important engineering and "physical properties" issues. The packaging information includes the most re-cent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

Module 4: Business of Brewing and Technical Case Studies

(Doemens Campus, Munich, GR)

The primary purpose of this 1-week module is to expose students to the challenges of running breweries similar in scale to that of their respective employers. Students will learn the importance of planning and budgeting, both areas where they may currently, or soon, contribute. They will also learn the importance of anticipating competitive, regulatory and supply challenges, and their impact on the planning and budgeting processes as well as the overall health of the brewery. The Technical Case Studies portion is designed to emulate the dynamic found in commercial breweries, students become part of small work groups where they are assigned case studies based on actual problematic situations.

Module 5: Applied Brewing Techniques

(Doemens Campus, Munich, GR)

The 3-week Applied Brewing Techniques module allows students to experience hands-on commercial brewing techniques in the brewing facilities of Doemens Academy in Munich. In this information-packed module, students will perform practical operations in brewing, maturation, packaging, and laboratory environments. Extensive instruction in brewing microbiology is included in this module. Students will also be trained in both traditional and state-of-the-art brewing techniques, giving them a truly international perspective of beer production.

Module 6: European Brewing Study Tour

(Doemens Campus, Munich, GR)

Over the span of two weeks, students will travel throughout Europe to get behind-the-scenes tours of breweries, equipment manufacturers, and product suppliers. English-language instructional sessions will be conducted throughout this program by our World Brewing Academy instructional team, preparing students to get the most out of their visits.

Module 7: Advanced Applied Brewing Techniques

(Doemens Campus, Munich, GR)

The Advanced Applied Brewing Techniques module is designed to give students advanced level practical skills in every key area of commercial brewing operations. Created by the faculty of Doemens Academy and Siebel Institute, this module takes students through over 300 hours of hands-on activities in the production and lab facilities of Doemens Academy in Munich. This module will give students the practical skills they need to work effectively in breweries of practically any size or configuration, and it will provide complete understanding of the activities involved in each department of the typical commercial brewery.

Admission Requirements

All students applying for a campus-based program, module or course must be at least twenty-one (21) years of age. The Master Brewer Program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by

- (a) Successfully passing the Concise Course in Brewing Technology
- OR
- (b) Successfully passing the online Assessment

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$2,500.00

Regular Tuition: \$25,480.00

Total: \$27,980.00

The tuition applies only to the 20-week continuous program.

Those wishing to take the Master Brewer Program on a module-by-module basis are required to pay the individual tuition rates for each module. Please see our website at www.worldbrewingacademy.com for individual module tuition fees and charges. For assistance in calculating tuition costs, please contact the Registrar.

Students taking the full, continuous 20-week program receive round-trip airfare (Chicago O'Hare International Airport, Chicago, U.S.A., to Munich Franz Joseph Strauss International Airport and back to Chicago) within the cost of tuition. Room and board is the responsibility of the students in both Chicago and Munich.

Other expenses:

Living Expenses: \$115.00 (hotel per day average)

Meals, City transportation, misc.: \$ 50.00 (per day average)

How to apply

To apply for this course please visit our website at www.worldbrewingacademy.com

Certificate Studies Online

Web-based Training: A Learner-centered Approach

Our Web-based Training (WBT) system uses internet-based technologies to create an effective learning platform that works to ensure maximum student comprehension of educational content.

With standard “distance learning” programs, a student’s progress is intermittently monitored by support staff. Our web-based program allows student online activity to be actively monitored by facilitators allowing them to directly consult with the student as required. If a student is having difficulty understanding an advanced brewing concept, instructors work with the student to help them gain full comprehension of the topic. It is called a “learner-centered approach” because it focuses on each learner developing a full understanding of the educational materials.

Great Content, Excellent Support

Our WBA web-based content was created by the instructional staff of Siebel Institute in Chicago, U.S.A., and Doemens Academy in Munich, Germany.

Our web-based training utilizes a mix of textual instructions, streaming video presentations narrated by some of the best instructors in brewing, and synchronous chat sessions between students and faculty. Navigation is easy and intuitive, allowing you to track the lessons you have completed and move readily backwards and forwards through reference materials. We offer complete technical support for our learning platform to make sure your web-based experience runs problem-free. Technical requirements are simple: a basic computer with internet access featuring a current web browser like Explorer or Fire-fox.

The WBT Advantage: Bringing the Education to You

Our web-based training saves you the cost and time of travel away from home while bringing you the same quality of education offered in our campus-based programs and courses. Students participating in our web-based programs and courses should expect to spend several hours per week both in study and in round-table sessions with fellow students and instructors

Web-based

Concise Course in Brewing Technology

Level: [Intermediate](#)

Course Length: [3 months](#)

Dates Offered: [January 13, May 12 and September 8](#)

Course Objectives

The Web-based Concise Course in Brewing Technology will provide students with comprehensive knowledge of the brewing process, the dynamics of brewery operations, and issues affecting the industry. Within the span of this course, students will gain a level of industry knowledge that will benefit them in any area of responsibility in the brewery, covering every topic critical to successful brewery operations, no matter of what size.

Course Description

Extensive use of electronic media and instructor-mediated discussion allows students to understand the most advanced topics, no matter their level of previous technical experience. The Web-based Concise Course in Brewing Technology covers a similar range of topics to those presented in our advanced-level programs but at a depth that allows those with only moderate understanding of brewing science and technology to participate in the course. This is an ideal course for those considering entry into the brewing industry, as well as those pursuing wider knowledge of the business in order to improve their skills and advance in their brewing careers, and also offers the best way to pre-prepare for our advanced-level programs should you decide to take them at a later date.

Throughout the duration of this course, students are supervised by the instructional staff of the World Brewing Academy, and actively monitored throughout the program. Students can also access instructors via email and chat sessions throughout the duration of the module. The average time spent studying is normally 7-10 hours per week but depends on the individual as well.

Topics include:

- Brewing Process Overview
- Beer Styles
- Introduction to Sensory
- Composition of Grain
- Barley Cultivation and Harvesting
- Malting
- Malt Analysis
- Specialty Malts
- Enzymes in Brewing
- Brewing
- Milling
- Brewing Calculations
- Practical Problems
- Adjuncts / Cereal Cooker
- Lautering

- Mash Filters
- Hops
- Styles Tasting
- Recipe Formulation
- Brewery Hazards
- Nature of Yeast
- Fermentation Practices
- Yeast Growth and Fermentation
- Yeast Maintenance and Propagation
- Wort Boiling Systems
- Wort Clarification
- Wort Cooling and Aeration
- Yeast Management
- Control of Fermentation Flavors
- Maturation and Aging
- Colloidal Stability
- Flavor Stability
- Interpretation of Beer Analysis
- Filtration
- Carbonation / Air Exclusion
- Carbon Dioxide / Collection
- Kegging and Dispense
- Beer Packaging
- Cleaning and Sanitizing
- Brewery CIP
- Quality Assurance and QC
- Biological Control
- Pumps and Pipes
- Valves

Admission Requirements

All students applying for an online program, module or course must have proof to be of legal drinking age in their country of residence in order to be approved and admitted by submitting a copy of their passport, residence permit or driver's license.

Prior knowledge of brewing process basics through either home brewing (1 year) OR having previously completed successfully the Executive Overview of the Brewing Process (online) is required.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$550.00

Regular Tuition: \$3,252.00

Total: \$3,875.00

How to apply

To apply for this course please visit our website at www.worldbrewingacademy.com

Web-based

Advanced Brewing Theory Program

Level: **Advanced**

Program Length: **9 months**

Dates Offered: **January 6**

Program Objectives

To give students a complete understanding of the technical issues in professional brewing, whether craft or industrial. Our course materials address critical topics in brewing technology, giving students the knowledge, they need to improve their products, processes and profits.

Program Description

The Web-based Advanced Brewing Theory (ABT) Program consists of 3 modules. Students may take any of these 3-month modules as a separate unit, electing to complete the program at a later date.

Throughout the duration of this intensive program, students are supervised by the instructional staff of the World Brewing Academy, drawing on the talents of some of the most knowledgeable scientists, technologists and brewmasters in the industry. Student progress is actively monitored throughout the program, and students can access instructors via email and chat sessions throughout the duration of the module. The average time spent studying is normally 7-10 hours per week but depends on the individual as well.

Module 1: Raw Materials and Wort Production

(3 months of online access)

Raw Materials and Wort Production provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this two-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

Module 2: Beer Production and Quality Control

(3 months of online access)

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

Module 3: Packaging and Process Technology

(3 months of online access)

The Packaging and Process Technology module deals with

processing and packaging of finished beer, as well as important engineering and “physical properties” issues. The packaging information includes the most re-cent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

Admission Requirements

All students applying for an online program, module or course must have proof to be of legal drinking age in their country of residence in order to be approved and admitted by submitting a copy of their passport, residence permit or driver’s license.

The Web-based ABT program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by:

- (a) Successfully passing the Concise Course in Brewing Technology
- OR
- (b) Successfully passing the online Assessment

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$1,000.00 Regular

Tuition: \$9,700.00

Total: \$10,700.00

For assistance in calculating tuition costs, please contact the Registrar.

How to apply

To apply for this course please visit our website at www.worldbrewingacademy.com

Continuing Education Online

Web-based

Executive Overview of the Brewing Process

Level: [Entry](#)

Course Length: [3 weeks](#)

Dates Offered: [April 14, June 16 and November 11](#)

Course Description

Brewing industry executives and those considering entering the industry need to know the ins-and-outs of professional brewery operations in order to make effective financial and managerial decisions. The World Brewing Academy (WBA) introduces a way to learn the basics of brewery dynamics without the need to travel.

This course allows executives, administrative staff, and brewing-industry decision makers around the globe to participate in professional-level English-language training over the Internet. Participants study as their schedule permits, and can utilize the resources of their own brewery (if applicable) for practical application of their course materials. The average time per student spent studying is 5-hours or less per week.

The Executive Overview of the Brewing Process offers an extensive range of topics covering each critical area of brewing technology.

Topics include:

- Brewing Process Overview
- History of Brewing
- Malting, adjuncts and other malts
- Brewing Water
- Brewer's Yeast
- Hops
- Milling
- Mashing and Wort Separation
- Wort Boiling, Whirlpool, Wort Cooling and Aeration
- Fermentation
- Maturation, Storage, Carbonation and Filtration
- Packaging, Warehousing
- Cleaning and Sanitizing
- Beer Dispense and Serving
- Biological Control
- Quality Issues
- Beer Styles

Admission Requirements

All students applying for an online program, module or course must have proof to be of legal drinking age in their country of residence in order to be approved and admitted by submitting a copy of their passport, residence permit or driver's license. For this course, prior brewing knowledge is not required.

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$100.00

Regular Tuition: \$885.00

Total: \$985.00

How to apply

To apply for this course please visit our website at www.worldbrewingacademy.com website

Blended Learning Approach

Online and campus

Start online, end on campus.

In an effort to provide further options for our students, the World Brewing Academy implemented a unique offering: the Blended Learning approach.

Following this approach, the theoretical (and first part of the program) takes place online using our web-based tools. Once this part is completed, the second (and final) campus-based phase begins, taking place at Doemens Academy in Munich, Germany. This blended approach combines the best of both online and on campus worlds: the flexibility of study-at-your-own-pace benefits that emerge from web-based courses, with the hands-on, real-life educational experience that only on campus courses can provide.

Currently, two programs can be followed with the Blended Learning approach: the International Diploma in Brewing Technology Program and the Master Brewer Program.

International Diploma in Brewing Technology

Level: [Advanced](#)

Program Length:

- Online portion: [9 months](#)
- On campus portion: [6 weeks](#)

Location: Campus: [online and Munich, GR](#)

Dates Offered: [January 6](#)

Program Objectives

The International Diploma in Brewing Technology program will prepare graduates to advance their careers through practical application of brewing.

This program is comprised of segments, divided into modules, with each module specializing in a particular area of brewing technology. The content will address issues in brewing from an international perspective, providing a depth of experience that is unavailable through any other institution.

The Diploma Program starts with an online segment, focused in brewing theory and business issues. Students build a sound understanding of the sciences and technologies that are used throughout breweries of all sizes. After the online modules are completed, students then travel to Doemens Academy in Munich, Germany, where they apply the knowledge gained from the first segment in Doemens' practical brewing environment. Students also participate in advanced-level brewing theory training while at Doemens, including presentations regarding brewing techniques

used in creating authentic German beer styles.

Finally, students travel on the European Study Tour to breweries and brewing-industry suppliers, learning how the information they have gained in the Diploma Program is utilized in real-world brewing environments. Over the total time of the blended approach of the WBA International Diploma Program, students will gain a truly international perspective on brewing techniques and technologies.

Program Description

Module 1: Raw Materials and Wort Production

(3 months of online access)

Raw Materials and Wort Production provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this two-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

Module 2: Beer Production and Quality Control

(3 months of online access)

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

Module 3: Packaging and Process Technology

(3 months of online access)

The Packaging and Process Technology module deals with processing and packaging of finished beer, as well as important engineering and "physical properties" issues. The packaging information includes the most re-cent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

Module 4: Business of Brewing and Technical Case Studies

(Doemens Campus, Munich, GR)

The primary purpose of this 1-week module is to expose students to the challenges of running breweries similar in scale to that of their respective employers. Students will learn the importance of planning and budgeting, both areas where they may currently, or soon, contribute. They will also learn the importance of anticipating competitive, regulatory and supply challenges, and their impact on the planning and budgeting processes as well as the overall health of the brewery. The Technical Case Studies portion is designed to emulate the dynamic found in commercial breweries, students become part of small work groups where they are assigned case studies based on actual problematic situations.

Module 5: Applied Brewing Techniques

(Doemens Campus, Munich, GR)

The 3-week Applied Brewing Techniques module allows students to experience hands-on commercial brewing techniques in the brewing facilities of Doemens Academy in Munich. In this information-packed module, students will perform practical operations in brewing, maturation, packaging, and laboratory environments. Extensive instruction in brewing microbiology is included in this module.

Students will also be trained in both traditional and state-of-the-art brewing techniques, giving them a truly international perspective of beer production.

Module 6: European Brewing Study Tour

(Doemens Campus, Munich, GR)

Over the span of two weeks, students will travel throughout Europe to get behind-the-scenes tours of breweries, equipment manufacturers, and product suppliers. English-language instructional sessions will be conducted throughout this program by our World Brewing Academy instructional team, preparing students to get the most out of their visits.

Admission Requirements

All students applying for an online program, module or course must have proof to be of legal drinking age in their country of residence in order to be approved and admitted by submitting a copy of their passport, residence permit or driver's license. The International Diploma in Brewing Technology program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by:

- (a) Successfully passing the Concise Course in Brewing Technology
- OR
- (b) Successfully passing the online Assessment

Tuition Fees and Charges

Application Processing Fee (non-refundable):

\$2,500.00 Regular Tuition: \$15,500.00

Total: \$18,000.00

How to apply

To apply for this course please visit our website at

www.worldbrewingacademy.com

Master Brewer Program

Level: **Advanced**

Program Length:

- Online portion: **9 months**
- On campus portion: **14 weeks**

Campus: **online and Munich, GR**

Dates Offered: **January 6**

Program Objectives

The twin-campus Master Brewer program will prepare graduates to advance their careers through practical application of brewing.

The advanced and extensive theory and practical modules of the Master Brewer Program will provide graduates with the knowledge and experience required to understand every critical area of commercial brewing. This program is comprised of online and on campus segments, ranging from one to eight weeks modules, with each module specializing in a particular area of brewing technology. Each segment content will address issues in brewing from an international perspective, providing students with education and experience that is not offered by any other brewing school.

The Master Brewer Program following the blended approach starts with an online section dealing with brewing theory and business training. Using its web-based campus, students will build a sound understanding of the sciences and technologies that are used throughout breweries of all sizes. After these online modules are completed, students then travel to Doemens Academy in Munich, Germany, where they immediately begin applying their knowledge at Doemens' practical brewing environment.

While at Doemens, students will also participate in advanced-level brewing theory training, including presentations regarding brewing techniques used in creating authentic German beer styles. After the completion of the first segments at Doemens Academy, students participate in the European Study Tour to visit breweries and brewing-industry suppliers, learning how the information they have gained is utilized in real-world brewing environments. Through the combined online and on campus educational experience of the blended approach for the Master Brewer Program, students will truly gain an international perspective on brewing techniques and technologies. Finally, to complete the Master Brewer Program, students return to Doemens Academy for an additional 8-weeks of advanced-level practice dealing in beer production, packaging operations, laboratory work and other areas critical to brewery operations of all sizes, all while under the instruction and supervision of some of the best educators in the brewing industry. Students will also gain insight and knowledge from the time spent in the breweries and beer-centric environments in and around Munich, one of the great brewing capitals of the world.

Program Description

Module 1: Raw Materials and Wort Production

(3 months of online access)

Raw Materials and Wort Production provides training in the technology and science of wort creation. Each critical factor in wort production, from barley growth to wort boiling and cooling, is explained in detail. Students will complete this two-week module with a complete understanding of the effects of products and processes on this area of the brewing cycle.

Module 2: Beer Production and Quality Control

(3 months of online access)

Beer Production and Quality Control picks up from the Raw Materials and Wort Production module to provide training in technologies from the completion of wort cooling and boiling to the evaluation of packaged beer. This module offers in-depth instruction in fermentation and maturation, including all aspects of yeast handling and performance. This module also includes instruction in the process of quality control and assurance, ensuring that students understand the critical role that QA/QC plays in retaining the consistency and longevity of beer and other malt-based fermented products.

Module 3: Packaging and Process Technology

(3 months of online access)

The Packaging and Process Technology module deals with processing and packaging of finished beer, as well as important engineering and “physical properties” issues. The packaging information includes the most re-cent developments in alternative materials (such as plastic bottles) and super-high-speed bottling systems. Engineering and process instruction includes topics such as properties of metals and other materials, fluid and pump dynamics, and other areas critical to improving brewery performance.

Module 4: Business of Brewing and Technical Case Studies

(Doemens Campus, Munich, GR)

The primary purpose of this 1-week module is to expose students to the challenges of running breweries similar in scale to that of their respective employers. Students will learn the importance of planning and budgeting, both areas where they may currently, or soon, contribute. They will also learn the importance of anticipating competitive, regulatory and supply challenges, and their impact on the planning and budgeting processes as well as the overall health of the brewery. The Technical Case Studies portion is designed to emulate the dynamic found in commercial breweries, students become part of small work groups where they are assigned case studies based on actual problematic situations.

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(Doemens Campus, Munich, GR)

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operations in brewing, maturation, packaging, and laboratory environments. Extensive instruction in brewing microbiology is included in this module.

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(Doemens Campus, Munich, GR)

Over the span of two weeks, students will travel throughout Europe to get behind-the-scenes tours of breweries, equipment manufacturers, and product suppliers. English-language instructional sessions will be conducted throughout this program by our World Brewing Academy instructional team, preparing students to get the most out of their visits.

Module 7: Advanced Applied Brewing Techniques

(Doemens Campus, Munich, GR)

The Advanced Applied Brewing Techniques module is designed to give students advanced level practical skills in every key area of commercial brewing operations. Created by the faculty of Doemens Academy and Siebel Institute, this module takes students through over 300 hours of hands-on activities in the production and lab facilities of Doemens Academy in Munich. This module will give students the practical skills they need to work effectively in breweries of practically any size or configuration, and it will provide complete understanding of the activities involved in each department of the typical commercial brewery.

Admission Requirements

All students applying for an online program, module or course must have proof to be of legal drinking age in their country of residence in order to be approved and admitted by submitting a copy of their passport, residence permit or driver’s license. The Master Brewer program requires students to have a specific knowledge of brewing technologies and/or related sciences in order to be approved to enroll. This can be satisfied by:

- (a) Successfully passing the Concise Course in Brewing Technology
- OR
- (b) Successfully passing the online Assessment

Tuition Fees and Charges

Application Processing Fee (non-refundable): \$2,500.00

Regular Tuition: \$25,480.00

Total: \$ 27,980.00

How to apply

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