

Grain to Glass, LLC

Presents

Craft Brewers' Quality Workshop

A hands-on introductory overview of important tests for a small brewery, with easy-to-use methods, and resources to make a quality program.

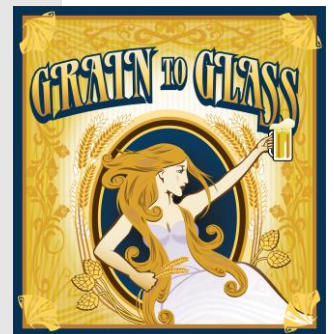
May 17th, 7 PM-10 PM

Join others who are planning or starting a new brewery—and learn from experience. Microbiologist Jennifer Helber established the Quality Assurance program at Boulevard Brewing Co. in 1999, and found practical ways to assure that beers were produced of the highest quality (with no recalls). She conducted a workshop at the World Brewing Congress on “Growing Your Lab”, and was a member of the Sensory Technical Subcommittee for the American Society of Brewing Chemists.

The workshop will have three sections: Preventing and identifying beer-spoiling bacteria (use of liquid and plate media); Yeast viability (using a microscope); and identifying off-flavors (three flavor spikes provided). You will take knowledge and supplies/materials back to your brewery for use!

Workshop fee is \$75, and registration is through Brown Paper Tickets (maximum 12):

<http://bpt.me/2859673>



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