



BGH BREWING COURSE

Group size	Minimum 5 to maximum 10 people. Also available for team building/company activity.														
Duration	Start - 9:00 End around 18:00														
Offer/Plan	<table><tr><td>9:00</td><td>Introduction/Welcoming and decision on beer to be brewed</td></tr><tr><td>10:00</td><td>Start with milling; preparing water; mashing in</td></tr><tr><td>10:30 - 12:00</td><td>Monitoring mashing; stirring by hand; checking saccharification; calculating IBU; theory: Introduction in basic beer knowledge</td></tr><tr><td>12:00 - 14:00</td><td>Filtration of the mash, Lunch Visit of the BGH brewery</td></tr><tr><td>14:00 - 16:00</td><td>Boiling of the wort; hop addition; measuring extract - Sensory introduction and degustation of BGH (and other) beer</td></tr><tr><td>16:00</td><td>Cooling down the wort; preparation of kegs; collecting yeast from BGH tanks and adding of yeast</td></tr><tr><td>18:00</td><td>Last beer and questions</td></tr></table>	9:00	Introduction/Welcoming and decision on beer to be brewed	10:00	Start with milling; preparing water; mashing in	10:30 - 12:00	Monitoring mashing; stirring by hand; checking saccharification; calculating IBU; theory: Introduction in basic beer knowledge	12:00 - 14:00	Filtration of the mash, Lunch Visit of the BGH brewery	14:00 - 16:00	Boiling of the wort; hop addition; measuring extract - Sensory introduction and degustation of BGH (and other) beer	16:00	Cooling down the wort; preparation of kegs; collecting yeast from BGH tanks and adding of yeast	18:00	Last beer and questions
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Price per Person	Without lunch: 220 PLN/person With lunch: 250 PLN/person														
Possible dates	Contact us on visit@bgh.com.pl														