



4160 Norse Way
Long Beach, CA 90808
562-425-0588

Classes and seminars are offered on a continual basis. Dates and times will be published on the CFS website as the schedule is developed. Classes are videotaped and available for checkout from the library on DVD or VHS.

Index of Classes

1. Brewing at home with extracts and an introduction to using specialty grain.
 - a. Discussion on various grains used for brewing.
 - b. Hops and how to use in the kettle; using whole leaf hops vs. pelletized.
 - c. Boiling the wort.
 - d. Chilling the wort.
 - e. Pitching yeast.

2. All grain brewing on a shoestring.
 - a. An introduction to various approaches to all grain brewing and equipment needed. Class will demonstrate various off the shelf lautering systems.
 - b. Overview on basics of conversion of starch to sugars; the malting process; kettle conversion of starch to sugars.
 - c. Appropriate temperature ranges for enzymatic conversion of base malts.

3. All grain basics
 - a. Basic equipment required.
 - b. Single temperature infusion method discussion.
 - c. Multi-step mash technique discussion.
 - d. Decoction method discussion and temperature schedules.

4. Equipment fabrication for the homebrewer.
 - a. How to make your own 15 gal brew kettle from a surplus stainless steel keg.
 - b. Building a lautering system
 - c. Discussion and demonstration on using and soldering copper tubing for the fabrication of lautering systems, wort chillers and general brewhouse plumbing.



4160 Norse Way
 Long Beach, CA 90808
 562-425-0588

5. Yeast Propagation

- a. Making a yeast starter with earlenmeyer flask.
- b. Discussion on how much yeast is needed for healthy fermentation and how to safely step up your yeast volume.
- c. Washing and storage of yeast.
- d. Re-pitching of stored yeast cakes.

6. Advanced yeast propagation

- a. Introduction and Course Goals
- b. Basic Yeast Biology
- c. Necessary Equipment for Yeast Culturing:
- d. Practical Aseptic Technique and Yeast Propagation in the Home Environment
- e. Preparation of Solid Growth Media
- f. Inexpensive Equipment & Growth Media Sources

7. Basics of Kegging

8. BJCP Class (Beer Judge Certification Program)

9. Sensory evaluation of beer.

10. Making Mead

11. Winemaking from Concentrates and kits

12. Winemaking from fresh grapes –(Offered in Fall only)

- a. The Crush
- b. Daily maintenance of must
- c. Pressing off skins (red grapes only)
- d. Cellaring

Dates and times of classes to be determined.