

BeerKulture/BxB For The Kulture Internship Curriculum

Week 1: Introduction [Thorough Brewery Tour, Company History, Portfolio Review, Goals]

- Introduction to Chemicals and Chemical Safety
- Everyday Cleanliness and Safety | *Required Reading “Brewing: Chapter 8”*
- Introduction to Raw Materials | *Required Reading: “Brewing: Chapter 9”*
- Production/Brewing Process | *Required Reading: “Brew Chem 101: Chapter 1”*

Weeks 1-4: Packaging Operations and Logistics

[w/ Trip To Label Facility, NYC Brewer’s Guild Meeting & Industry Night]

- Introduction to Packaging – Tour Packaging Areas w/ description of all processes
- Understanding Oxygen vs. CO2 in a Brewery Setting / Carbonation
- Planning and Logistics – Understanding the Division of Packaged Product/Shipping
- Keg Machine Operation – | *Required Reading “BxB Standard Operating Procedure”*
- Can Line Operation – | *Required Reading “BxB Standard Operating Procedure”*
- Sensory/Evaluating Beer | *Required Reading “Brew Chem 101: Chapter 6”*
- Forklift Training
- Tank Cleaning, Sanitization, & Brite Tank Preparation

Weeks 4-8: Brewhouse and Cellar Operations

[w/ Trip to Maltster, Hopyard, or Other Brewery + NYC Brewer’s Guild Meeting & Industry Night]

- Brewhouse Operations Breakdown | *Required Reading “Standards of Brewing: Chapter 9”*
- Recipe Development – Pilot Recipe
- Hops and Hops Handling
- Grain and Milling Grain | *Required Reading “Brew Chem 101: Chapter 1”*
- Wort Production/Heat Exchanger | *Required Reading “Standards of Brewing: Chapter 9”*
- Cellaring Operations Breakdown
- Yeast and Yeast Handling | *Required Reading “Brew Chem 101: Chapter 3”*
- Beer Filtering and Carbonation – CO2, Centrifuge, Carbonation | *Required Reading “Brewing: Chapter 19:3”*