

ELMTREE BEERS

BREW DAYS

Weekends as available

We all know how much fun having a beer with your friends is, imagine how much more fun it would be if you had all participated in making the beer. Come and spend a day at Snetterton Brewery making the beer that you and your friends will enjoy drinking.

During the day you will learn and help with all the procedures involved in brewing a full mashed beer.

You will produce a real Elmtree brew that will be ready to drink in about ten days time.

A Brewman's Lunch will be provided, washed down with an Elmtree beer tasting.

The day concludes with a discussion on fermentation and maturation then a final beer tasting.

Minimum age is 18. There will be no more than four people attending so everyone gets a chance to do some brewing. Please be sure to wear warm old clothes and welly boots as this will be a wet environment.

After your beer has matured a 5 litre polypin will ready for you to collect and enjoy, alternatively you may take away a selection of our award winning beers.



9:00	Introduction:	Basic methods
9:30	Mashing:	Discuss grains, malts, flavours
11:15		Break
11:30	Sparge:	Discuss hops, cleaning equipment
12:30	Bring to boil:	Lunch
13:30	Boil:	Discuss hot break, cold break, fermentation
14:30	Cooling, cleaning	Maturation and tastings
16:00	Finish	

To book call Allan or Claire on 01953 887065 or email sales@elmtreebeers.co.uk or go to www.elmtreebeers.co.uk

Please note we reserve the right to cancel at any time.