

OLLI@Auburn Craft Beer Essentials I, II, and III

Topic Outline

Instructor: C. M. (Mike) Reinke

Craft Beer Essentials I: Basics – Fall 2016 (8 class sessions)

Topic 1: Introduction; The Rise of Craft Beer (1 session)

Topic 2: History of Beer (2 sessions)

Topic 3: Brewing Fundamentals (2 sessions)

Topic 4: Beer Ingredients (1.5 sessions)

Topic 5: Beer Qualities (1.5 sessions)

Craft Beer Essentials II: Styles – Winter 2017 (7 class sessions)*

Topic 1: Overview of a Beer Style (1 session)

Topic 2: Styles of German Origin (1.5 sessions)

Topic 3: Styles of British Origin (1.5 sessions)

Topic 4: Styles of Belgian Origin (1 session)

Topic 5: Styles of American Origin (2 sessions)

Craft Beer Essentials III: Tasting – Spring 2017 (6 class sessions)*

Topic 1: Beer Tasting (2 sessions)

A: Anatomy and Physiology of Taste

B: How to Taste

C: Tasting Terms to Know

D: Faults (Flavor Defects)

E: Dating and Freshness

F: Types of Tasting Events

Topic 2: Beer Presentation; Pairing Beer with Food (1 session)

Topic 3: Alabama Craft Beers (2 sessions)

Topic 4: Other American Craft Beers (1 session)

*Enrollment in courses II and III will be limited. Preference will be given to those individuals who enrolled in course I. An additional fee will be charged in courses II and III to offset the cost of beer samples consumed during in-class tastings.