

Beer Brewing and Appreciation Syllabus & Preassignment

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CLASS MEETS: Wednesday, 6:30 - 9:20 p.m.

TEXTS: Palmer, J. J. (2017). *How to Brew*. Boulder, CO: Brewers Publications.

Zainasheff, J. & Palmer, J. J. (2007). *Brewing Classic Styles*. Boulder, CO: Brewers Publications.

COURSE DESCRIPTION, LEARNING OUTCOMES, & TEACHING METHODOLOGY:

This course is an introduction to the science of brewing and beer appreciation. We will cover the basics of the brewing process, proper sanitation, yeast management, recipe design, styles of beer, identification and control of off-flavors, and packaging/storing of beer. Activities will include brewing beer, touring a local brewery, and tasting common beer styles. The course will include brief lectures and many experiential activities related to the course topics. Below are the main objectives for the course and methods for assessing them.

Course Objectives	Activities and Assignments Used to Assess Outcomes
1. Identify and distinguish popular styles of beer (e.g., American IPA, American Porter, German Weissbier, Helles Bock, Belgian Tripel, etc.)	<ul style="list-style-type: none">Exam 3: Beer Tasting Exam
2. Describe proper cleaning and sanitation techniques for brewing	<ul style="list-style-type: none">Exam 1
3. Demonstrate knowledge of the characteristics of different malt varieties, yeast strains, and hop varieties.	<ul style="list-style-type: none">Exam 1
4. Describe proper techniques for priming, bottling, and storage of beer.	<ul style="list-style-type: none">Exam 2
5. Describe common off-flavors in beer and explain how to avoid them	<ul style="list-style-type: none">Exam 2
6. Explain how the processes of brewing (a) lagers and (b) high-gravity beers are different from other styles of beer.	<ul style="list-style-type: none">Exam 2
7. Demonstrate an ability to develop a good recipe and brewing plan for a particular style of beer. Utilize online calculators to determine proper yeast pitching rates and estimate original gravity and international bittering units (IBUs) of recipes.	<ul style="list-style-type: none">Class presentation

EXAMS:

Three exams will be given throughout the course. Two exams will cover the readings and class activities. These exams will be “take-home” tests that will be available on the Blackboard site for this course at the end of the evening after class on the dates specified below. Exams are due on the following Monday by 10:00 a.m. Late exams will not be accepted. A third exam will involve identifying various styles of beer, and this exam will be administered in class.

CLASS PRESENTATION:

During the last class, you will give a group presentation. For your presentation you will choose a style of beer to present to the class. You will describe the taste profile, typical ingredients, commercial examples of the beer, present a potential recipe, and describe the brewing process for your recipe. Additional details about the presentation will be provided in class.

EXAM AND FINAL GRADES:

Your grade for each exam will be based on the obtained percentage of the maximum score for that exam (i.e., 90%=A, 80%=B, 70%=C, etc.). Final course grades will be based on a weighted average of the percentage points you obtained on the 3 exams, the class presentation, and class participation. The exams will be worth a total of 66% (22% each) of your final grade. The class presentation will be worth 22% of your final grade, and class participation is worth 12%.

College Incomplete Grade Policy: An "I" (incomplete) grade is only assigned by an instructor for a student who has made significant academic progress in the course (which I define as completing 75% of the course or more), but for a serious reason has not fulfilled all requirements. This petition may be approved or denied by the instructor. “I” Grade Petitions are available in each academic department. The request must be initiated by the last week of classes. For more details visit the [incomplete grade policy](#) in the college catalog.

CLASS ATTENDANCE:

Because this course meets only six times, it will be important to attend every class session. Class attendance will be worth 12% of your final grade. Each class period will be worth 2%. In order to receive full credit, you will need to be present and participate in the activities and discussions during the entire class period.

ACADEMIC HONESTY:

You should become familiar with the [Mount's policy on academic honesty](#). We assume that students approach exams and assignments in an honest manner (i.e., all of your work is your own and not copied or paraphrased from someone else's work). **For the exams, make sure you work independently from others to develop and write your answers. You may use your books or other readings to help you answer the exam questions, but you should not obtain your answers by seeking input from other students.** We take academic dishonesty very seriously, and we will follow the catalog guidelines for penalties if we discover any dishonesty.

STUDENTS WITH DISABILITIES:

If you have specific physical, psychological, or learning disabilities and require accommodations, please let us know early in the semester so that your learning needs may be appropriately met. The college provides academic adjustments and auxiliary aids for students with physical or mental impairments that substantially limit or restrict one or more major life activities such as walking, seeing, hearing, or learning. Students with disabilities should contact Meghann Littrell, the Director of Learning Center & Disability Services, to present documentation and develop individualized accommodation plans (244-4524, Meghann.Littrell@msj.edu, Learning Center, Room 156 Seton). Students who have already registered with MSJ Disability Services are encouraged to discuss their accommodations with their course faculty at the

beginning of each semester. Additional information can be found at the [Mount's web site for disability services](#).

TEMPORARY ILLNESS, INJURY, OR PREGNANCY:

If a serious, but temporary, medical condition, or pregnancy or pregnancy-related condition, results in you anticipating missing more than one week of class (consecutive class sessions), you might be eligible to request modifications to the course syllabus. For more details, please read the [university policy on temporary illness, injury, or pregnancy](#).

ALCOHOL USE POLICY

Mount St. Joseph University seeks to provide an environment in which students may experience intellectual, emotional, physical, social, and personal growth. The development of the capacity to make informed decisions about drugs, including responsible choices about the consumption of alcohol, is a significant component of personal growth. The responsibility for making informed choices regarding drugs and the use of alcohol rests with all members of the University community: students, faculty, and staff.

While this course encourages appreciation of beer in its many forms, we discourage any sort of excessive consumption of alcohol. Our classes have been designed to emphasize small portions for tasting and to limit overall alcohol consumption. Moreover, classes shall abide by the [Mount St. Joseph Drug and Alcohol policy guidelines](#). If at any time students perceives themselves or classmates to be over the limit for safe operation of a motor vehicle after class, alternate arrangements should be made for transportation. We would be glad to help arrange alternative transportation.

COLLEGE SUMMER COURSE WITHDRAWAL POLICY:

Week 1-2: No record of dropped class

Week 3-4: Grade of "W" for dropped class

Week 5-6: No drops accepted

For more information on the course withdrawal policy, please consult the [Mount's web page on course withdrawal](#)

COURSE SCHEDULE:

<u>Date</u>	<u>Class Topic</u>	<u>Reading Assignment</u>
May 22	Brewing process, equipment, cleaning/sanitation, grains used for brewing, recognizing and preventing off-flavors Beer Styles: Belgian Witbier, German Weissbier (Hefeweizen), American IPA, British Brown Ale, American Porter (Robust Porter), Oatmeal Stout	See preassignment below
May 29	Brewing all-grain beer NOTE: This class requires an extended time period; Water preparation begins at 5:00 p.m.; Mash starts at 5:30 p.m. <i>(NOTE: This date might be moved to Thursday, May 30 if rain is in the forecast, because we brew outside. Please reserve this date in your schedule in case we have rain on Wednesday)</i>	Palmer Ch. 6, 9, 16, 19, 20
June 5	Recipe design; hop varieties; yeast strains and starters; online recipe calculators; brewing strong beers; sour beers Strong Beer Styles: Double IPA, Belgian Tripel, American Strong Ale, American Barleywine, Scottish Wee Heavy (Scotch Ale), Imperial Stout. Sour Beer Styles: Berliner Weisse EXAM 1: See Blackboard for exam (NOTE: this exam will not include strong-beer/high-gravity brewing or yeast starters)	Palmer Ch. 5, 7, 12, 13, 14, 24 Z & P Ch. 13, 17, 18, 21, 22, 23

- June 12 Brewing lagers; Packaging and storage of beer; Palmer Ch. 10, 11
Bottling beers brewed in week 2 Z & P Ch. 6, 8, 9
Lager Beer Styles: Czech Premium Pale Lager (Bohemian Pilsner), German Pils, Helles Bock (Maibock), Schwarzbier, Dunkles Bock (Traditional Bock), Doppelbock
- June 19 Brewing on a larger scale:
Class meets at West Side Brewing (3044 Harrison Ave.)
EXAM 2: See Blackboard for exam (*NOTE: exam will include strong-beer/high-gravity brewing, yeast starters, lager brewing, and packaging/storage of beer*)
- June 26 Group presentations
Tasting of beers brewed in week 2
EXAM 3: Beer Styles Exam (in-class blind tasting of beer styles)

NOTE: Palmer = Palmer (2017); Z & P = Zainasheff & Palmer (2007)

PREASSIGNMENT

1. By May 20, complete the online survey in the Blackboard site for this course (go to Blackboard.msje.edu).
2. By May 22, read Palmer (2017) chapters 1, 2, 15, & 25, and read Zainasheff & Palmer (2007) chapters 15--20.
3. Collect four 12-oz brown beer bottles (not screw top bottles), rinse them thoroughly, and bring them to the first class period. We will show you how to clean and delabel bottles during class.