



Wayne County Community College District

COURSE SYLLABUS

BRW 245 Batch Recipe Formulation

CREDIT HOURS: 4.00

CONTACT HOURS: 60.00 HL / 30 HLB

COURSE DESCRIPTION:

This course will build on the basics of craft beer recipe formulation and will offer insight into the challenges and opportunities of recipe scaling and batch production. This course will discuss and demonstrate different beer styles based on recipes and introduce professional scale standards for brewing.

PREREQUISITES: BRW 240

EXPECTED COMPETENCIES:

Upon successful completion of the course, the student will:

- Offer further insight into recipe formulation from the previous course, (BRW 240)
- Offer insight into the challenge of producing craft beer when large batch recipes are used.
- Showcase the best recipes from BRW 240 and see how they turn out in batch form.
- Understand that not all raw materials correlate as directly proportional to the small batch recipe.
- Be able to discuss and analyze the taste, smell, and looks of the beer through each brewing process.
- Understand the proper grind of kernels/ mashing.
- Explain the purpose of various temperatures & effects on fermentable formation sparge and rates.
- Be aware of when to add hops adjuncts.

ASSESSMENT METHODS:

Student performance may be assessed by examination, quizzes, case studies, oral conversation, group discussion, oral presentations. The instructor reserves the option to employ one or more of these assessment methods during the course.

GRADING SCALE:

90%-100% = A
80%-89.9% = B
70%-79.9% = C
60%-69.9% = D
<60% = E