



Wayne County Community College District

COURSE SYLLABUS

BRW 210 Raw Materials, Soil, and Malting

CREDIT HOURS: 3.00

CONTACT HOURS: 45.00

COURSE DESCRIPTION:

In this course, the key raw materials (water and starch sources, i.e. grains, hops, and yeast) in beer will be discussed, as well as grain handling, the malting process and analysis. Other topics of discussion include the growth location of raw materials, soil chemistry and composition, as well as diseases associated with and affecting raw materials.

PREREQUISITES: BRW 101

COREQUISITES: BRW 200

EXPECTED COMPETENCIES:

Upon successful completion of the course, the student will:

- Understand the differences between barley, wheat, and rye along with their roles in brewing.
- Discuss characteristics and properties of barley.
- Be able to discuss the processes of creating malt. To include steeping, germinating, kilning, and cleaning/binning.
- Discuss the characteristics and properties of malt and demonstrate wort production.
- Understand specialty malts.
- Discuss water's importance in the brewing process.
- List all processes involving water.
- Discuss characteristics and properties of different hops.
- Discuss soil chemistry and the differences between organic and non-organic.
- Discuss diseases/afflictions to growing materials, best conditions for the growth of raw materials, and locations for where the materials are grown.

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