



**REGISTRATION
INDIANAPOLIS, INDIANA
NOVEMBER 3 & 4, 2017**

Name _____

Address _____

City _____ State/Province _____

Zip/Postal Code _____ Country _____

Phone _____

E-mail _____

SAVE UP TO \$125 BY REGISTERING FOR BOTH DAYS EARLY!

- EARLY BIRD DISCOUNT - REGISTER BY SEPTEMBER 15 - \$425 - **(SAVE \$125!)**
BOTH FRIDAY AND SATURDAY BOOT CAMPS (choose one each day)
- TWO-DAY REGULAR REGISTRATION - AFTER SEPTEMBER 15 - \$475
BOTH FRIDAY AND SATURDAY BOOT CAMPS (choose one each day) **(SAVE \$75!)**
- ONE-DAY REGULAR REGISTRATIOIN - \$275
EITHER FRIDAY OR SATURDAY BOOT CAMP (choose only one below)

<p>Friday, Nov. 3, 2017</p> <ul style="list-style-type: none"> <input type="checkbox"/> Recipe Formulation <input type="checkbox"/> Barrels & Wood-Aging <input type="checkbox"/> Advanced Hopping Techniques <input type="checkbox"/> Troubleshooting Homebrew Faults & Fixes <input type="checkbox"/> Advanced All-Grain Techniques <input type="checkbox"/> Meadmaking <input type="checkbox"/> Malts & Malting <input type="checkbox"/> All-Grain Brewing Essentials 	<p>Saturday, Nov. 4, 2017</p> <ul style="list-style-type: none"> <input type="checkbox"/> Brew Chem 101 <input type="checkbox"/> Advanced Yeast Techniques <input type="checkbox"/> Sour Beer Techniques <input type="checkbox"/> Homebrewing 101 <input type="checkbox"/> Cidermaking <p><small>Please note due to repeated requests we are repeating three of the most popular Boot Camp topics from Friday again on Saturday to give more opportunity to register for the following workshops.</small></p> <ul style="list-style-type: none"> <input type="checkbox"/> Advanced All-Grain Techniques <input type="checkbox"/> Advanced Hopping Techniques <input type="checkbox"/> Recipe Formulation
---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------
- Turning Pro & Commercial Brewery Start-Up - TWO DAY BOOT CAMP

****PLEASE NOTE A SEPARATE REGISTRATION FORM & FEE IS REQUIRED FOR EACH BOOT CAMP ATTENDEE****

- REGISTRATION FOR BOOT CAMP INCLUDES:**
- ◆ 10 a.m. to 5:00 p.m. Boot Camp limited to 35 people per class
 - ◆ Lunch with your Boot Camp group plus lunch speakers each day
 - ◆ Course materials
 - ◆ Boot Camp Welcome Bag from Sponsors
 - ◆ One year (8 issues) Subscripton/Renewal to *Brew Your Own* magazine
 - ◆ Indiana Beer Reception with local craft breweries pouring samples
(Discounted hotel room needs to be reserved directly with the Westin Indianapolis, go to BYOBootCamp.com for details)

PAYMENT METHOD

Check Enclosed (payable to *Brew Your Own* magazine)
 Credit Card Visa MasterCard

Card # _____ 3-Digit CCV# _____ Exp. Date _____

Name on card: _____

Signature: _____

By registering for the Boot Camp I give permission for the free use of my name and photo in any media account of this event. I also certify that I am 21 years of age or older. Cancellation policy: For a refund, less a \$100 administrative charge per person, send written notice by October 2, 2017. Refund requests received after October 2, 2017 will not be refunded. All refund requests will be processed post-Boot Camp. Early Bird Discount registration must be received and paid for by September 15, 2017.

HOTEL INFORMATION

The BYO Boot Camp will take place November 3 & 4, 2017 in Indianapolis, Indiana at the Westin Indianapolis. We've reserved a limited number of rooms at a special discounted rate for boot camp attendees. Check out BYOBootCamp.com for full details on reserving your discounted room.

4 WAYS to REGISTER

WEB PAGE:
BYOBOOTCAMP.COM

MAIL THIS FORM WITH PAYMENT TO:
BYO BOOT CAMP
5515 MAIN STREET
MANCHESTER CENTER, VT 05255

PHONE:
802-362-3981 EXT. 106

FAX THIS FORM TO:
802-362-2377

INDIANAPOLIS-AREA CRAFT BREWERIES INSIDER TOUR

- Thursday, November 2, 2017 (\$125)**
- 1:00 to 4:30 p.m.
 - 5:00 to 8:30 p.m.
- Sunday, November 5, 2017 (\$125)**
- 12:00 to 2:45 p.m.

PEDDLE-POWERED INDIANAPOLIS CRAFT BREWERIES TOUR

- Thursday, November 2, 2017 (\$100)**
- 12:00 to 4:00 p.m.
 - 5:00 to 9:00 p.m.
- Sunday, November 5, 2017 (\$100)**
- 12:30 to 4:30 p.m.

SMALL-CLASS • HANDS-ON • FULL DAY



NOVEMBER 3 & 4, 2017 • INDIANAPOLIS, INDIANA



Join *Brew Your Own* for 17 in-depth, full-day, small-class, brewing learning experiences over 2 days.

- Learn hands-on from brewing experts including: John Palmer, Ashton Lewis, Steve Parkes, Dr. Chris White, Gordon Strong, Brad Smith, Michael Tonsmeire, Josh Weikert, Aaron Hyde, John Blichmann, and more!
- Each Boot Camp is limited to just 35 people so don't wait to sign up.
*Check Out the Full Program Details on the next three pages.

2 WAYS TO SAVE:
SAVE WHEN YOU REGISTER EARLY!
SAVE WHEN YOU REGISTER FOR BOTH DAYS!

**Thank you to our Indianapolis
BYO Boot Camp Sponsors:**



BYOBootCamp.com

SAVE UP TO \$125 WHEN YOU REGISTER FOR BOTH FRIDAY AND SATURDAY EARLY!

THURSDAY, NOVEMBER 2, 2017 & SUNDAY, NOVEMBER 5, 2017 BREWERY TOURS

INSIDER TOUR OF INDIANAPOLIS-AREA CRAFT BREWERIES - You'll tour - and taste - at four different craft breweries in the Indianapolis area during this pre- and post-event extra offering. You'll have the opportunity to meet brewers and ask questions in addition to sampling their beers. Includes a beer pairing meal. A great way to kick off and/or wrap-up your BYO Boot Camp experience and check out some of Indiana's thriving craft beer scene.

PEDDLE-POWERED INDIANAPOLIS CRAFT BREWERIES TOUR - Climb aboard a peddle-powered group bar seating 15 people for a fun four-hour ride visiting three downtown Indianapolis breweries for beer samples and a lunch or light dinner that will include an exclusive brewery tour and the opportunity to speak with the brewers. Stops will include Sun King and St. Joseph's. A casual, fun way to kick off or complete your BYO Boot Camp with some great local beer and good times.

FRIDAY, NOVEMBER 3, 2017, INDIANAPOLIS BOOT CAMPS

Each boot camp will run from 10 a.m. to 5:00 p.m. and is limited to just 35 people. Your boot camp will include lunch as well as a post-boot camp Indianapolis Beer Reception with local craft breweries pouring samples to wrap up your full day.



ADVANCED HOMEBREW HOPPING TECHNIQUES - *Josh Weikert* - Join *Brew Your Own* Columnist Josh Weikert as he explores when and how to add hops to create awesome hop-forward brews. You'll explore the basics of hop biology (and why it matters to us!); techniques and timing of hop usage including mash hopping, boil hopping, whirlpool/knockout hop stand additions, and dry hopping; hop varietal choice strategies including hop pairing/blending; evaluating hops including hands-on hop rubbing and sensory training; and practical usage techniques including hop extracts, boil-hops "management" (bags, filters, free addition), and water adjustments for hoppy beers. By the end of the full day Josh will make sure you are making informed hops decisions and getting the most out of your hops - and into your glass! Please note this workshop will also be offered on Saturday as well.



BARRELS AND WOOD-AGING - *Michael Tonsmeire* - Learn how to choose, use, and maintain oak barrels - and barrel-alternatives - for homebrewing. Barrels are a significant investment in money, time and beer so understanding how to properly select and use them is essential. Learn hands-on from *Brew Your Own's* "Advanced Brewing" Columnist and *American Sour Beers* author Michael Tonsmeire. Michael will also cover options for barrel-alternatives and how best to use the broad variety of available products such as chips, staves, and spirals including both oak and non-oak alternatives. In this comprehensive boot camp, we will also cover special brewing and recipe considerations for making beers to complement the flavors of woods, spirits, and wines and take your wood-aged beers to a new level.



TROUBLESHOOTING HOMEBREW FAULTS & FIXES - *Ashton Lewis* - Join *Brew Your Own's* Mr. Wizard and Technical Editor Ashton Lewis as he walks you through the potential minefield of beer flaws and faults homebrewers can face. You'll learn how to troubleshoot - and fix! - your own homebrews with Ashton who has helped thousands of homebrewers over the last 20 years troubleshoot common and not-so-common beer problems as *BYO's* Mr. Wizard. You'll have a chance to experience many faults first-hand to better recognize them later. Plus as a special bonus, bring in your own troubled homebrews and Ashton will use your beer as a live example walking the class through the thought process as he figures out what might have gone wrong with your homebrew and what you can do to fix the problem moving forward.



ADVANCED ALL-GRAIN TECHNIQUES - *Gordon Strong* - Pull out the mash tun and get ready to learn advanced all-grain techniques hands-on with *Brew Your Own's* "Style Profile" Columnist, book author, and President of the Beer Judge Certification Program, Gordon Strong. Gordon will walk you through a world beyond straight infusion mashing with keys to mastering step mashing, sour mashing, and decoction mashing. Plus you'll learn about playing with mash thickness and other ways to control your all-grain wort production. Please note this workshop will also be offered on Saturday as well.



RECIPE FORMULATION - *Brad Smith* - Create your own signature recipes and learn the keys to developing the specific grain bill, hop schedule, and ingredient proportions to meet your homebrewing goals. Brad Smith, owner of BeerSmith software and a *Brew Your Own* Contributing Writer, has helped thousands of homebrewers design their own beer recipes and now you'll learn first-hand from this recipe building expert how to use both artistic and scientific approaches to beer design to end up with the beer you had envisioned in your glass. You'll explore ingredients, techniques, and understanding your own brewing system during this practical boot camp that will help you craft your own recipes for better beers at home. Please note this workshop will also be offered on Saturday as well.



ALL-GRAIN BREWING ESSENTIALS - *John Palmer & John Blichmann* - Designed for intermediate to beginner homebrewers getting into all-grain brewing, this full-day workshop will cover all you need to know to successfully make great homebrews using all-grain brewing both with traditional and newer techniques. *How To Brew* author John Palmer and equipment guru John Blichmann will take you hands-on through the full all-grain process from milling, mashing, and sparging before going into the boil. You'll get to know the equipment, techniques, and ingredients first-hand and learn all-grain brewing by doing in a small-class environment. They'll also cover newer homebrew all-grain techniques such as Brew-in-a-Bag and No Sparge in addition to traditional mash methods and some advanced tips as well.



MALTS & MALTING - *Aaron Hyde* - Learn how to better use malt in all your homebrew and how to best brew malt-forward beers with *BYO* Columnist Aaron Hyde of Briess Malt. You'll spend a full day on all things malt including learning the malting process, understanding the differences and characteristics between various malts and barleys, and the best brewday techniques and recipe design strategies for getting the most out of your malt in your homebrew. You'll also be provided with tips and techniques for home malting your own grains. Aaron will cover some of the technical brew day aspects, including milling and mashing, as well as troubleshooting malt-related issues in homebrew, such as protein haze.



MEADMAKING - *Chik Brenneman* - Interest in mead is on the rise throughout North America. Now you can learn all the steps you need to successfully craft your own homemade meads. Join Chik Brenneman who leads meadmaking classes for University of California-Davis as he takes you through the keys to making a great mead at home including key techniques, yeast selection, fermentation strategies, and more. Learn how to select and work with different honey varieties as well as best practices for adding ingredients such as fruits and spices to your mead.

TURNING PRO & COMMERCIAL BREWERY START-UP: TWO-DAY BOOT CAMP - *Steve Parkes*

We're expanding our past one-day Brewery Start-Up Boot Camp to two full days to better cover more material in more depth for you. When you register for this class you will attend it for both Friday and Saturday unlike our other offerings.

Opening up a commercial brewery is a far cry from just ramping up the amount of beer you brew. Steve Parkes, who has trained hundreds of

SATURDAY, NOVEMBER 4, 2017 INDIANAPOLIS BOOT CAMPS

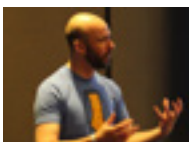
Each boot camp will run from 10 a.m. to 5:00 p.m. and is limited to just 35 people. Your boot camp will include lunch as well as a post-boot camp Indiana Beer Reception with local craft breweries pouring samples to wrap up your full day.



ADVANCED YEAST TECHNIQUES – *Dr. Chris White* – Join Dr. Chris White of White Labs as he shows you how to master different yeast-related techniques including harvesting yeast, figuring cell counts, the do's and don'ts of repitching including steps such as yeast washing, building up a proper yeast starter, storing your yeast samples, and much more. Here's your chance to learn about getting the most from your yeast first-hand in a small-class environment from one of the true leaders in the beer yeast field.



BREW CHEM IOI – *Ashton Lewis* – Understanding the basics of brewing chemistry will make you a better home-brewer, but not everyone can remember back far enough to the chemistry you might have been taught years before in school classes. *Brew Your Own's* Technical Editor Ashton Lewis will break down what you need to know – and why you need to know it – so you will leave with a firm grasp of brewing chemistry and most importantly, how it will help you make improved beer at home.



SOUR BEER TECHNIQUES – *Michael Tonsmeire* – Learn hands-on traditional European as well as newer American methods to produce sour and funky homebrews from Michael Tonsmeire, *Brew Your Own's* "Advanced Brewing" Columnist who also literally wrote the book on the subject with *American Sour Beers*. Michael will demonstrate the unique skill set needed to create your own delicious sour beers including wort production (extract and all-grain), growing alternative microbes, blending, aging on fruit, and sanitation. Our focus will be on practical topics difficult to convey by words alone, no biology or chemistry degree required! You will leave with a clear understanding of the processes to reliably produce sour beers suited to your palate and desired time frame. So get ready to roll up your sleeves and dive into the world of funk and bugs!



HOMEBREWING IOI – *John Palmer* – John Palmer, author of the best-selling book *How to Brew* will show you step-by-step how to successfully get started making your own great beer at home with his full-day workshop. John will walk through all you need to know from equipment to techniques and skills using brewing demonstrations to help you better understand. This is a special opportunity to learn how to homebrew in a small-class from one of the top experts in the hobby. From adding your first ingredients right through to bottling you'll cover all the steps you need to know. So get ready to leave at the end of the day ready to fire up your brew kettle at home and make your own wonderful beer thanks to a full-day of learning with John.

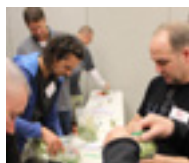


CIDERMAKING – *Chik Brenneman* – Join Chik Brenneman from University of California-Davis to learn all the steps you need to know to successfully craft your own hard cider, both still and carbonated, at home. Chik has taught hundreds of UC-Davis students about winemaking and hard cider. He'll have you roll up your sleeves and take you through the process of crushing, pressing, fermenting, all the way to bottling. You'll learn how to choose apples and get to know cidermaking equipment and the tests you need to run on your cider.

Please note due to many requests we are repeating three of our most popular Boot Camp topics from Friday again on Saturday to give more people the opportunity to register for the following workshops that have all sold out at prior locations:



ADVANCED ALL-GRAIN TECHNIQUES – *Gordon Strong* – Pull out the mash tun and get ready to learn advanced all-grain techniques hands-on with *Brew Your Own's* "Style Profile" Columnist, book author, and President of the Beer Judge Certification Program, Gordon Strong. Gordon will walk you through a world beyond straight infusion mashing with keys to mastering step mashing, sour mashing, and decoction mashing. Plus you'll learn about playing with mash thickness and other ways to control your all-grain wort production.



ADVANCED HOMEBREW HOPPING TECHNIQUES – *Josh Weikert* – Join *Brew Your Own* Columnist Josh Weikert as he explores when and how to add hops to create awesome hop-forward brews. You'll explore the basics of hop biology (and why it matters to us!); techniques and timing of hop usage including mash hopping, boil hopping, whirlpool/knockout hop stand additions, and dry hopping; hop varietal choice strategies including hop pairing/blending; evaluating hops including hands-on hop rubbing and sensory training; and practical usage techniques including hop extracts, boil-hops "management" (bags, filters, free addition), and water adjustments for hoppy beers. By the end of the full day Josh will make sure you are making informed hops decisions and getting the most out of your hops – and into your glass!



RECIPE FORMULATION – *Brad Smith* – Create your own signature recipes and learn the keys to developing the specific grain bill, hop schedule, and ingredient proportions to meet your homebrewing goals. Brad Smith, owner of Beer-Smith software and a *Brew Your Own* Contributing Writer, has helped thousands of homebrewers design their own beer recipes and now you'll learn first-hand from this recipe building expert how to use both artistic and scientific approaches to beer design to end up with the beer you had envisioned in your glass. You'll explore ingredients, techniques, and understanding your own brewing system during this practical boot camp that will help you craft your own recipes for better beers at home.

pro brewers as lead instructor and owner of the American Brewers Guild, will walk you through the steps, planning decisions, and keys you need to know if you want to open a successful commercial craft brewery. Learn from his decades of expertise and wide range of experience to help you better achieve your goals of turning pro. Over two full days Steve will guide you in depth through all the various elements you'll have to know for the next big step toward starting a craft brewery.