

SMALL-CLASS • HANDS-ON • FULL DAY



FEBRUARY 24 & 25, 2017 • SANTA ROSA, CALIFORNIA

Join Brew Your Own for 16 different in-depth, full-day, small-class, brewing learning experiences over 2 days.

- Learn hands-on from brewing experts including: Ashton Lewis, Steve Parkes, Dr. Chris White, Gordon Strong, Brad Smith, Michael Tonsmeire, Aaron Hyde, 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!**

BYOBootCamp.com

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



THURSDAY, FEBRUARY 23, 2017 INSIDER BREWERY TOURS

INSIDER TOUR OF SONOMA COUNTY CRAFT BREWERIES - You'll tour – and taste – at three different craft breweries in Sonoma County during this pre-event extra offering. You'll have the opportunity to meet brewers and ask questions in addition to sampling their beers. Includes lunch or dinner. Choose a 11:00 am or 5:00 pm departure from the Hyatt Vineyard Creek Hotel. A great way to kick off your BYO boot camp experience and check out some of Northern California's thriving craft beer scene. Pick-up and drop-off at the Hyatt Vineyard Creek Hotel in Santa Rosa, CA. **\$200**

FRIDAY, FEBRUARY 24, 2017 SANTA ROSA, CALIFORNIA BOOT CAMPS

Each boot camp will run from 10 a.m. to 4:30 p.m. and is limited to just 35 people. Your boot camp will include lunch.



ADVANCED YEAST TECHNIQUES – *Dr. Chris White* – Join Dr. Chris White of White Labs as he shows you hands-on how to master different yeast-related techniques including harvesting yeast, figuring cell counts, the dos 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.



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.



TURNING PRO & COMMERCIAL BREWERY START-UP – *Steve Parkes* – 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 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.



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* "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 EXTRACT TECHNIQUES – *Aaron Hyde* – The beauty of brewing with malt extract is the time saving simplicity. But that doesn't mean you can't kick your extract brewing up to another level. Aaron Hyde who oversees the homebrew operations at Briess Malt works every day with malt extract and he's ready to give you insider tips, tricks, and advanced techniques to improve your extract brewing results. You'll better understand how to design recipes using extract, when and how to add extract for the best results, perfecting steeping and partial-mashing with grains as part of your extract brew day and much more!



COOKING WITH BEER – *Sean Paxton* – Join "The Homebrew Chef" Sean Paxton for a full-day of hands-on cooking as you learn how to use your homebrew and other beers as a featured ingredient in all types of food recipes, from appetizers to main dishes to desserts. You'll find out about the keys to using different styles of beers with different types of foods as well as specific techniques to highlight the beer on your plate. Far from a simple follow-this-recipe format, Sean will use his years of experience specializing in beer-focused cuisine so that you will leave with a stockpot full of ideas and knowledge to take back to your home kitchen to create your own beer-centric meals and treats.



HOME CHEESEMAKING – *Gabe Jackson and Nancy Vineyard* – You make your own beer so now it's time to learn how to make your own cheese to pair with it in this hands-on boot camp. Instructors Gabe Jackson and Nancy Vineyard of The Beverage People have taught hundreds of hobbyists how to make their own cheese. You'll learn how to craft your own soft cheeses as well be introduced to the world of hard cheese plus understand the keys to making the best cheese from a variety of different milks. Over the full day you'll make Colby, Cream Cheese, Whole Milk and Whey Ricottas, Fromage Blanc, Creme Faiche, and Mascarpone. Get ready to roll up your sleeves and dive into the world of home cheesemaking.

SATURDAY, FEBRUARY 25, 2017 SANTA ROSA, CALIFORNIA

Each boot camp will run from 10 a.m. to 4:30 p.m. and is limited to just 35 people. Your boot camp will include lunch.



ADVANCED HOMEBREW HOPPING TECHNIQUES – *Mike Guilford with Vinnie Cilurzo* – Join Russian River Brewing's Mike Guilford as he explores when and how to add hops to create awesome hop-forward brews. Mike has helped craft some of the top-rated hoppy beers in the world including such cult classics as Pliny the Younger and Pliny the Elder. Russian River Brewing's Founder Vinnie Cilurzo will also stop by during the day to give his personal tips on how to get the most out of your hops (and into your glass!). You'll explore techniques and timing of dry hopping, pre-boil hopping, whirlpool/knockout hop stand additions, hop varietal choice strategies, evaluating hops, using hop extracts, and water adjustments for hop-forward beers.



BREW CHEM 101 – *Ashton Lewis* – Understanding the basics of brewing chemistry will make you a better homebrewer, 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.



HOME BEER LAB TESTS – *Steve Parkes* – It's very difficult to make great beer if you don't know how to properly and accurately test your homebrew. Steve Parkes, owner and lead instructor of the American Brewers Guild, will show you step-by-step how to put basic quality control practices in place, manage yeast, choosing and using lab equipment suitable for a homebrewery and much more. You'll have a chance to run different tests yourself to give you a valuable hands-on experience so you can accurately run these tests and scientific procedures on your own beer at home.



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.



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!



EVALUATING YOUR HOMEBREW LIKE A MASTER JUDGE – *Gordon Strong* – Join the President and highest ranking judge of the Beer Judge Certification Program (BJCP), as you learn hands-on the best ways to analyze and evaluate your own beer so you can improve your brewing. You'll learn how to not simply taste your beer, but critically examine it. Evaluating your beer is an important skill for develop for any homebrewer and there's no better person than Gordon to help you understand how to develop and use your sensory tools to improve your brews.



HOMECIDERMAKING – *Bob Peak* – Interest in hard cider is on the rise throughout North America. Now you can learn all the steps you need to successfully craft your own hard cider, both still and carbonated, at home. Bob Peak has helped hundreds of homebrewers try their hand at cidermaking over the years from his Sonoma County supply store, The Beverage People. He'll have you roll up your sleeves and take you through all the steps of making hard cider from apples including crushing, pressing, fermenting, and all the way to bottling. Learn how to choose and work with apples and operate the different pieces of equipment and the tests you need to run on your cider. This is a great opportunity to learn about cidermaking beginning to end so your experience at home will be more successful.

Both Friday and Saturday Boot Camps wrap up with a **Russian River Brewery Reception** pouring their beer.



REGISTRATION

SANTA ROSA, CALIFORNIA

FEBRUARY 24 & 25, 2017

HOTEL INFORMATION

The BYO Boot Camp will take place February 24 & 25, 2017 in Santa Rosa, California at the Hyatt Vineyard Creek. 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.

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 DECEMBER 1 - \$425 - (SAVE \$125!)**
BOTH FRIDAY AND SATURDAY BOOT CAMPS (choose one each day)
- ☐ **TWO-DAY REGULAR REGISTRATION - AFTER DECEMBER 1 - \$475**
BOTH FRIDAY AND SATURDAY BOOT CAMPS (choose one each day) **(SAVE \$75!)**
- ☐ **ONE-DAY REGULAR REGISTRATION - \$275**
EITHER FRIDAY OR SATURDAY BOOT CAMP (choose only one below)

Friday, Feb. 24, 2017

- ☐ Advanced Yeast Techniques
- ☐ Barrels & Wood-Aging
- ☐ Commercial Brewery Start-Up
- ☐ Troubleshooting Homebrew Faults & Fixes
- ☐ Advanced All-Grain Techniques
- ☐ Advanced Extract Techniques
- ☐ Cooking With Beer
- ☐ Home Cheesemaking

Saturday, Feb. 25, 2017

- ☐ Advanced Hopping Techniques
- ☐ Brew Chem 101
- ☐ Home Beer Lab Tests
- ☐ Recipe Formulation
- ☐ Sour Beer Techniques
- ☐ Evaluating Your Homebrew Like a Master Judge
- ☐ Home Cidermaking

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

SONOMA COUNTY BREWERIES INSIDER TOUR

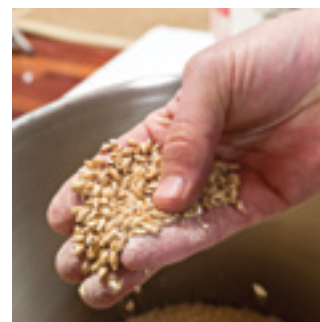
Thursday, February 23, 2017 (\$200)

- ☐ 11:00 a.m. to 5:00 p.m. or
- ☐ 5:00-10:00 p.m.

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

REGISTRATION FOR BOOT CAMP INCLUDES:

- ◆ 10 a.m. to 4:30 p.m. Boot Camp limited to 35 people per class
 - ◆ Lunch with your Boot Camp group
 - ◆ Course materials
 - ◆ Boot Camp Welcome Bag from Sponsors
 - ◆ One year (8 issues) Subscription/Renewal to *Brew Your Own* magazine
 - ◆ Russian River Brewing Reception Pouring Samples of Their Beer
- (Discounted hotel room needs to be reserved directly with the Hyatt Vineyard Creek, go to BYOBootCamp.com for details)*



PAYMENT METHOD

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

Card # _____ 3-Digit CCV#1 _____ 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 January 24, 2017. Refund requests received after January 24, 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 December 1, 2016.