

SMALL-CLASS • HANDS-ON • FULL-DAY



NOVEMBER 4 & 5, 2016 • BURLINGTON, VERMONT



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, Sean Lawson, 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!**

- ✓ Save the Date: *Brew Your Own* Boot Camps are also coming to Santa Rosa, California with a similar program on February 24 & 25, 2017

BYOBootCamp.com

THURSDAY, NOVEMBER 3, 2016 INSIDER BREWERY TOURS

INSIDER TOUR OF BURLINGTON-AREA CRAFT BREWERIES - You'll tour – and taste – at four different craft breweries in the Burlington area during this pre-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 your *BYO* boot camp experience and check out some of Vermont's thriving craft beer scene. \$175

FRIDAY, NOVEMBER 4, 2016 BURLINGTON, VERMONT 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 as well as a post-boot camp Vermont Beer Reception with local craft breweries pouring samples to wrap up your full day.



ADVANCED HOMEBREW HOPPING TECHNIQUES – with *Sean Lawson* – Join Sean Lawson of Lawson's Finest Liquids as he explores when and how to add hops to create awesome hop-forward brews. Sean has crafted some of the top-rated hoppy beers in the world from his small Vermont craft brewery including such cult classics as Sip of Sunshine, and he'll show you first-hand how to get the most out of your hops (and into your glass!) Explore techniques and timing of dry hopping, pre-boil hopping such as mash and first-wort, whirlpool/knockout hop stand additions, hop varietal choice strategies, evaluating hops, using hop extracts, and water adjustments for hop-forward beers.



SOUR BEER TECHNIQUES – with *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!



HOME BEER LAB TESTS – with *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.



TROUBLESHOOTING HOMEBREW FAULTS & FIXES – with *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.



ADVANCED ALL-GRAIN TECHNIQUES – with *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, water adjustments, and other ways to control your all-grain wort production.



ADVANCED EXTRACT TECHNIQUES – with *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!



COMMERCIAL HOP YARD START-UP – with *James Altwies* - Interest in growing hops commercially across the country has never been higher with demand rising for local hops from both craft and homebrewers. James Altwies of Gorst Valley Hops in Wisconsin not only grows hops commercially but also travels to consult and help other small-scale commercial hop growers. He'll lead you through the steps an aspiring commercial small-scale hop grower will need to know: Site selection, hop varietal choice, pest and disease control, trellis engineering, irrigation layout and water supply specifics, fertilizer practices, essential hop production equipment and operation, harvesting equipment design and operation, dryer design and operation, as well as building a local marketing network of commercial brewers and homebrewers as buyers plus more strategies to successfully grow – and profitably sell – your hops.



HOMI CHEESEMAKING – with *Sarah Carroll* - 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. Instructor Sarah Carroll of New England Cheesemaking has 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 Fraiche, and Mascarpone. Get ready to roll up your sleeves and dive into the world of home cheesemaking.

SATURDAY, NOVEMBER 5, 2016 BURLINGTON, VERMONT 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 as well as a post-boot camp Vermont Beer Reception with local craft breweries pouring samples to wrap up your full day.



ADVANCED YEAST TECHNIQUES – with *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 and viability, 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.



BREW CHEM IOI – with *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.



TURNING PRO & COMMERCIAL BREWERY START-UP – with *Steve Parkes* - Opening 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 goal of turning pro.



RECIPE FORMULATION – with *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.



BACKYARD HOP GROWING – with *James Altwies* - Almost 75% of *Brew Your Own* readers grow or are interested in growing their own backyard hops to put even more home in their homebrew. Professional small-scale hop grower James Altwies of Gorst Valley Hops will help all levels of hobby hop growers – from first-time beginners wanting to start growing hops to seasoned veteran backyard growers with years of experience – grow your own great hops for great homebrew. He'll take you through all the steps a hobby hops grower needs to be successful in your backyard small-scale hop yard. You'll learn about site selection, choosing the right hops, planting and dividing rhizomes, pest and disease control, easy and efficient trellis design, best practices for taking care of your hops during the growing season as well as harvest timing and techniques, small-scale drying and storage strategies, and finally how best to use your homemade hops in your brewing.



BARRELS AND WOOD-AGING – with *Michael Tonsmeire* - Learn how to choose, use, and maintain oak barrels – and oak-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 oak-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.



EVALUATING YOUR HOMEBREW LIKE A MASTER JUDGE – with *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 to 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.



ADVANCED SPECIALTY MALT TECHNIQUES – with *Aaron Hyde* - Specialty malts are the secret weapon for many brewers to making great beer and now you can learn how to maximize their use to make the best homebrew possible. Aaron Hyde oversees homebrew operations at Briess Malt, one of the largest specialty malt producers, and he'll dive deep into the types of specialty malts, the attributes of each and how they are made. You'll get to chew and brew your way to understanding the specialty grains and getting the most of out each type. Aaron will also go over the best brewing techniques to use with the specialty grains including cold steeping, late and short steeping, and high percentage use.

Both Friday and Saturday Boot Camps wrap up with a Vermont Beer Reception with local craft breweries pouring samples of their beer.





REGISTRATION

BURLINGTON, VERMONT

NOVEMBER 4 & 5, 2016

Name _____

Address _____

City _____ State/Province _____

Zip/Postal Code _____ Country _____

Phone _____

E-mail _____

SAVE UP TO \$100 BY REGISTERING FOR BOTH DAYS EARLY!

- EARLY BIRD DISCOUNT - REGISTER BY AUGUST 15 - \$400 - (SAVE \$100!) BOTH FRIDAY AND SATURDAY BOOT CAMPS (choose one each day)
- TWO-DAY REGULAR REGISTRATION - AFTER AUGUST 15 - \$450 BOTH FRIDAY AND SATURDAY BOOT CAMPS (choose one each day) (SAVE \$50!)
- ONE-DAY REGULAR REGISTRATION - \$250 EITHER FRIDAY OR SATURDAY BOOT CAMP (choose only one below)

Friday, Nov. 4 <ul style="list-style-type: none"> <input type="checkbox"/> Advanced Hopping Techniques <input type="checkbox"/> Sour Beer Techniques <input type="checkbox"/> Home Beer Lab Tests <input type="checkbox"/> Troubleshooting Homebrew Faults & Fixes <input type="checkbox"/> Advanced All-Grain Techniques <input type="checkbox"/> Advanced Extract Techniques <input type="checkbox"/> Commercial Hop Yard Start-Up <input type="checkbox"/> Home Cheesemaking 	Saturday, Nov. 5 <ul style="list-style-type: none"> <input type="checkbox"/> Advanced Yeast Techniques <input type="checkbox"/> Brew Chem 101 <input type="checkbox"/> Commercial Brewery Start-Up <input type="checkbox"/> Recipe Formulation <input type="checkbox"/> Backyard Hop Growing <input type="checkbox"/> Barrels and Wood-Aging <input type="checkbox"/> Evaluating Your Homebrew Like a Master Judge <input type="checkbox"/> Advanced Specialty Malt Techniques
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HOTEL INFORMATION

The BYO Boot Camp will take place November 4 & 5, 2016 at the Burlington Sheraton in Burlington, Vermont. 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

VERMONT BREWERIES INSIDER TOUR

Thursday, November 3
11:15 a.m. to 4:15 p.m.
\$175

****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
- ◆ Admission to Post-Boot Camp Vermont Craft Beer Reception
- ◆ Course materials
- ◆ Boot Camp Welcome Bag from Sponsors
- ◆ One year (8 issues) Subscription/Renewal to *Brew Your Own* magazine

(Discounted hotel room needs to be reserved directly with the Burlington Sheraton, go to BYOBootCamp.com for details)

SAVE THE DATE:

BYO BOOT CAMP
COMING TO
SANTA ROSA, CALIFORNIA
FEBRUARY 24 & 25, 2017

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 conference, 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 1, 2016. Refund requests received after October 1, 2016 will not be refunded. All refund requests will be processed post-conference. Early Bird Discount registration must be received and paid for by August 15, 2016.