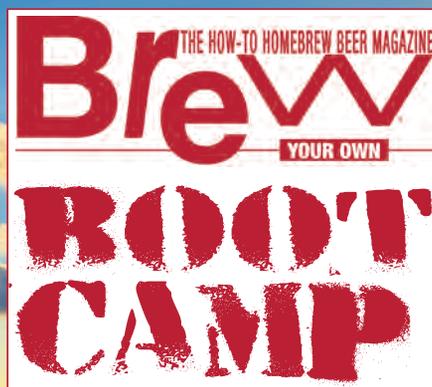


SAVE \$75 FOR A LIMITED TIME

SMALL-CLASS • HANDS-ON • FULL-DAY



MARCH 22 & 23, 2019 • ASHEVILLE, NORTH CAROLINA

Join *Brew Your Own* for in-depth, full-day, small-class, brewing learning experiences over 2 days in the craft beer hotbed of Asheville.

- Learn hands-on from brewing experts including: John Palmer, Dr. Chris White, Gordon Strong, Brad Smith, Michael Tonsmeire, Ashton Lewis, Steve Parkes, Marshall Schott, Denny Conn, 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.

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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:



... And more sponsors to come! List current as of February 12, 2019

THURSDAY, MARCH 21, 2019



INSIDER TOURS OF ASHEVILLE CITY OR ASHEVILLE AREA CRAFT BREWERIES - You'll tour - and taste - at four different craft breweries right in the city of Asheville or in the towns surrounding Asheville during this pre-Boot Camp offering. You'll have the opportunity to meet brewers and ask questions in addition to sampling beers. Includes a meal. A great way to kickoff your Boot Camp experience and check out some of the booming craft beer scene in Asheville and the surrounding area.

FRIDAY, MARCH 22, 2019 ASHEVILLE BOOT CAMPS

Each Boot Camp will run from 10 a.m. to 5 p.m. and is limited to just 35 people. Your boot camp includes lunch, a lunch keynote with Brian Grossman of Sierra Nevada Brewing, plus a post-Boot Camp Asheville Craft Beer Reception with local craft breweries pouring samples.



ADVANCED HOPPING TECHNIQUES - **Josh Weikert** - Join *BYO* Contributing Writer Josh Weikert as he explores when and how to add hops to create awesome hop-forward beers. You'll cover timing and techniques of hop usage including mash hopping, boil hopping, whirlpool/knockout hop stand additions, and dry hopping. You'll cover hop varietal choices, hop pairing/blending, evaluating hops including hop rubbing and sensory training, water adjustments and much more to get the most out of your hops and into your glass. *Please note this workshop will also be offered on Saturday as well.*



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 as *BYO's* Mr. Wizard. You'll have the chance to experience many faults first-hand to better recognize them later.



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* best-selling 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 mashing and some advanced tips as well.



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* 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.*



BARRELS & WOOD-AGING - **Michael Tonsmeire** - Learn how to choose, use, and maintain oak barrels - and oak alternatives - for your brewing. 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* Columnist and *American Sour Beers* book author Michael Tonsmeire. Michael will also cover options for barrel alternatives and how to best use the broad variety of available products such as chips, staves, and spirals including both oak and non-oak alternatives. This full-day workshop will also cover special brewing and recipe considerations to making beers to complement the flavors of woods, spirits, and wines to take your wood-aged beers to a new level.



HOMEBREW EXPERIMENTS - **Drew Beechum, Denny Conn and Marshall Schott** - Developing your own recipes, refining your own brewing techniques, and tweaking your equipment set-up all require the know-how to conduct your own homebrew experiments. Without reliable results you rely on guesswork instead of facts to improve your brewing. Join three of the true leaders in experimenting with homebrews - podcasters/book authors Drew Beechum and Denny Conn from Experimental Brewing and blogger/podcaster Marshall Schott from *Brülosophy* - as they first walk you through how to properly conduct your own experiments at home including structured blind evaluation techniques, and then walk you through some real life homebrew case studies to show how these experiments can play out. Get ready to roll up your sleeves and get your science on! *Please note this workshop will also be offered on Saturday as well.*



ADVANCED 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, *BYO* Contributor and BeerSmith software owner, 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 envisioned in your glass. You'll also explore ingredients, techniques, and understanding your own brewing system. *Please note this workshop will also be offered on Saturday as well.*



ADVANCED YEAST TECHNIQUES - **Dr. Chris White** - Join Dr. Chris White of White Labs as he discusses how to master different yeast-related techniques including harvesting yeast, figuring cell counts and viability, 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 unique chance to learn in a full-day seminar format about getting the most from your yeast from one of the true leaders in the beer yeast field.

TWO-DAY BOOTCAMP: COMMERCIAL BREWERY START-UP - **Steve Parkes** - When you register for this Boot Camp you will attend it for both Friday and Saturday unlike our other offerings to better cover more material in greater depth. Opening a commercial craft brewery is a far cry from just ramping up the amount of beer you brew. Over Friday and Saturday you'll walk through the steps, planning decisions, and keys you need to know on both the brewing and management side to successfully open a commercial craft brewery with the Lead Instructor and Owner of the American Brewers Guild Steve Parkes, who has trained hundreds of professional brewers. Learn from Steve's decades of expertise and wide range of experience to help you better achieve your goals. Over two full days you'll be guided through all the various elements you'll have to know for the next big step toward starting a craft brewery.

SATURDAY, MARCH 23, 2019 ASHEVILLE BOOT CAMPS

Each Boot Camp will run from 10 a.m. to 5 p.m. and is limited to 35 people. Your Boot Camp includes lunch, a *BYO* Columnist Q&A lunch keynote, plus a post-Boot Camp Asheville Craft Beer Reception with local craft breweries pouring samples to wrap up your full day.



SOUR BEER TECHNIQUES – *Michael Tonsmeire* – Learn hands-on traditional European as well as newer American methods to produce sour and funky beers from Michael Tonsmeire, the *Brew Your Own* Columnist who literally wrote the book on the subject with *American Sour Beers*. Michael will demonstrate the unique skills needed to create your own delicious sour beers including wort production (extract and all-grain), growing alternative microbes, blending, aging on fruit, and sanitation. The focus will be on practical topics difficult to convey by words alone, so no biology or chemistry degree required. You'll leave with a clear understanding of the processes to reliably produce sour beers suited to your palate and desired time frame.



HANDS-ON HOMEBREW SCIENCE – *Ashton Lewis* – Get hands-on with pH meters, slants and loops, stir plates, centrifuges, and other brewing science gear with *BYO* Technical Editor and Mr. Wizard Columnist Ashton Lewis. Ashton will walk you through how to best use scientific gear at home to help you improve the quality of the beer. You'll have the chance to understand how to not only use and care for the equipment properly, but also how to take the results and put that data into action to produce better beer in your glass. This workshop will focus only on those pieces of equipment suitable – and affordable – for your homebrewery.



ADVANCED YEAST LAB – *Kara Taylor* – Join White Labs' Laboratory Operations Manager Kara Taylor at White Labs' Asheville facility for some hands-on yeast lab work to develop skills you can bring back home to help you make better beer. Learn how to accurately count yeast using a microscope, culturing yeast, using slants, harvesting yeast, washing and reusing yeast, propagation and determining growth rates, and more. Here's your chance to learn up close and personal what you may have read in books or magazines, or listened to in seminars, and Kara is the perfect teacher to lead you personally through the world of yeast using lab equipment you can source for your own home use.



BREWING WATER ADJUSTMENTS – *John Palmer* – Water is the least understood ingredient when making great beer. John Palmer, who literally wrote the definitive book on the subject, *Water: A Comprehensive Guide for Brewers*, will help take the mystery out of water's role in brewing and how to make better beer as a result. You'll learn how to read water reports, understand flavor contributions, and how to adjust your brewing water to brew different styles of beer. You'll leave with not only an understanding of the chemistry concepts of brewing water, but also the practical how-to aspects of getting the most from this critical ingredient.

Due to many requests we are repeating four 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 HOPPING TECHNIQUES – *Josh Weikert* – Join *BYO* Contributor Writer Josh Weikert as he explores when and how to add hops to create awesome hop-forward beers. You'll cover timing and techniques of hop usage including mash hopping, boil hopping, whirlpool/knockout hop stand additions, and dry hopping. You'll cover hop varietal choices, hop pairing/blending, evaluating hops including hop rubbing and sensory training, water adjustments and much more to get the most out of your hops and into your glass. *Please note this workshop will also be offered on Friday as well.*



HOMEBREW EXPERIMENTS – *Drew Beechum, Denny Conn and Marshall Schott* – Developing your own recipes, refining your own brewing techniques, and tweaking your equipment set-up all require the know-how to conduct your own homebrew experiments. Without reliable results you rely on guesswork instead of facts to improve your brewing. Join three of the true leaders in experimenting with homebrews – podcasters/book authors Drew Beechum and Denny Conn from Experimental Brewing and blogger/podcaster Marshall Schott from Brûlology – as they first walk you through how to properly conduct your own experiments at home including structured blind evaluation techniques, and then walk you through some real life homebrew case studies to show how these experiments can play out. Get ready to roll up your sleeves and get your science on! *Please note this workshop will also be offered on Saturday as well. Please note this workshop will also be offered on Friday as well.*



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* 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 Friday as well.*



ADVANCED 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, *BYO* Contributor and BeerSmith software owner, 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 envisioned in your glass. You'll also explore ingredients, techniques, and understanding your own brewing system. *Please note this workshop will also be offered on Friday as well.*

SUNDAY, MARCH 24, 2019



INSIDER TOURS OF ASHEVILLE OR WAYNESVILLE CRAFT BREWERIES

You'll tour – and taste – at four different craft breweries right in the city of Asheville or in the towns surrounding Asheville during this post-Boot Camp offering. You'll have the opportunity to meet brewers and ask questions in addition to sampling beers. Includes a meal. A great way to wrap-up your Boot Camp experience and check out some of the booming craft beer scene in Asheville and the surrounding area.

TWO-DAY BOOTCAMP: COMMERCIAL BREWERY START-UP – *Steve Parkes* – When you register for this Boot Camp you will attend it for both Friday and Saturday unlike our other offerings to better cover more material in greater depth. Opening a commercial craft brewery is a far cry from just ramping up the amount of beer you brew. Over Friday and Saturday you'll walk through the steps, planning decisions, and keys you need to know on both the brewing and management side to successfully open a commercial craft brewery with the Lead Instructor and Owner of the American Brewers Guild Steve Parkes, who has trained hundreds of professional brewers. Learn from Steve's decades of expertise and wide range of experience to help you better achieve your goals. Over two full days you'll be guided through all the various elements you'll have to know for the next big step toward starting a craft brewery.



**REGISTRATION
ASHEVILLE, NORTH CAROLINA
MARCH 22 & 23, 2019**

HOTEL INFORMATION

The BYO Boot Camp will take place March 22 & 23, 2019 in Asheville, North Carolina at the Crowne Plaza Asheville. 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

**ASHEVILLE AND/OR WAYNESVILLE CRAFT
BREWERIES INSIDER BREWERY TOURS**

Thursday, March 21, 2019 (\$135)

- Asheville City Breweries
- Asheville Area Breweries
- 11 a.m. to 3:45 p.m.
- 4:00 to 8:00 p.m.

Sunday, March 24, 2019 (\$135)

- Asheville City Breweries
- Asheville Area Breweries
- 12:00 to 4:00 p.m.

Name _____

Address _____

City _____ State/Province _____

Zip/Postal Code _____ Country _____

Phone _____

E-mail _____

SAVE UP TO \$75 BY REGISTERING FOR BOTH DAYS EARLY!

- EARLY DISCOUNT - REGISTER BY FEBRUARY 22 - \$475 - **(SAVE \$75)**
BOTH FRIDAY AND SATURDAY BOOT CAMPS (choose one each day)
- TWO-DAY REGULAR REGISTRATION - AFTER FEBRUARY 22 - \$500 - **(SAVE \$50)**
BOTH FRIDAY AND SATURDAY BOOT CAMPS (choose one each day)
- ONE-DAY REGULAR REGISTRATION - \$275
EITHER FRIDAY OR SATURDAY BOOT CAMP (choose only one below)

<p>Friday, March 22, 2019</p> <ul style="list-style-type: none"> <input type="checkbox"/> Advanced 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"/> Homebrew Experiments <input type="checkbox"/> All-Grain Brewing Essentials <input type="checkbox"/> Advanced Yeast Techniques 	<p>Saturday, March 23, 2019</p> <ul style="list-style-type: none"> <input type="checkbox"/> Hands-On Homebrew Science <input type="checkbox"/> Sour Beer Techniques <input type="checkbox"/> Brewing Water Adjustments <input type="checkbox"/> Advanced Yeast Lab <p>Please note due to repeated requests we are repeating four of the most popular Boot Camp topics from Friday again on Saturday to give more opportunity to register for the following workshops.</p> <ul style="list-style-type: none"> <input type="checkbox"/> Advanced All-Grain Techniques <input type="checkbox"/> Advanced Hopping Techniques <input type="checkbox"/> Advanced Recipe Formulation <input type="checkbox"/> Homebrew Experiments
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- 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 print issues) Subscripion/Renewal to *Brew Your Own* magazine
- ◆ Asheville Craft Beer Reception with local craft breweries pouring samples
(Discounted hotel room needs to be reserved directly with the Crowne Plaza Asheville, 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 February 22, 2019. Refund requests received after February 22, 2019 will not be refunded. All refund requests will be processed post-Boot Camp. Early Discount registration must be received and paid for by February 22, 2019.