

CHEM115C : Brewing: The Science Behind Beer

Explores the most basic and more complex chemical reactions that take place during the production of beer, as well as discusses the microbiology and how it impacts the brewing process from beginning to end. Reactions that affect each stage of the process are discussed as well as the mechanisms that are utilized to control the properties of the finished product. There is also a focus on the importance of hygiene throughout the brewing process. Students taking this class must be at least 21 years of age. A valid ID must be presented to the instructor at the first class for confirmation.

Credits 4

Lab/Practicum/Clinical Hours 2

Lecture Hours 3

Learning Outcomes

Upon completion of this course, students will:

1. Evaluate the brewing process and the microorganisms involved.
2. Analyze the properties of water for brewing.
3. Identify the effects of oxidization on beer and brewing.
4. Describe and employ contamination prevention methods and aseptic technique for brewing and beer storage.