

CBB 102: Applied Craft Beer Science

This course provides an introduction to the science and laboratory practices in the brewing industry. Emphasis is placed on yeast biology, water chemistry, fermentation, and sanitation. Upon completion, students should be able to demonstrate an understanding of the science, laboratory techniques, and commonly used analysis methodologies used in the brewing industry.

Code A

Credits: 3

Subject: Business Administration

Experimental Laboratory Credit: 1

Theory Credit: 2