



The Homebrewer Series



Learn How to Brew Your Own Beer!

Sundays, March 19th, April 2nd & 23rd
10am - 2pm

Join local homebrewer Jesse Young for his **Learn to Homebrew Class Series**, a full comprehensive series of classes designed to show the first time homebrewer the beer making process. For each class, we will brew a 5 gallon batch of beer with Q & A throughout the live demonstration.

Part 1: [Malt Extract Brewing](#), We will cover the basics of brewing & fermentation, the ingredients, and the different styles of beer you can brew!



Part 2: [Brew-In-A-Bag](#), Transition from Malt Extract to All-Grain brewing without the added equipment of a full 3-Tier System. We'll go over intermediate techniques and practices to bring most out of your beer!



Part 3: [The 3-Tier System](#), a traditional brewing setup that utilizes a Hot Liquor Tank, Mash Tun, & Boil Kettle and we will cover more topics relevant to All-Grain brewing!



The focus will be on the basics of brewing, along with some "tips" to help the first timer avoid common brewing mistakes.

The non-refundable* cost is \$20.00 per person per class. Each class size is limited and classes tend to fill up quickly, so please call Cairn Brewing at **(425) 949-5295** or stop in to reserve your spot today!

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