

TUM Brauer Cursus Weihenstephan

July to September 2026

From field to glass, numerous process steps are required to ultimately obtain a perfectly poured beer. Find out what these steps are, what is important and how we can influence them in our "Brauer Cursus Weihenstephan".

The knowledge we impart ranges from raw materials to malt and beer production technology to quality control in the bottled end product. In 16 online modules of two hours each, our lecturers will introduce you to traditional and modern beer production methods.

Apply and deepen the knowledge you have gained in a classroom block at the Weihenstephan campus.

During the course, you will not only meet like-minded participants, but also make valuable contacts for the future. We offer you the opportunity to talk to our scientists, lecturers, and master brewers and discuss your questions.



Our course is aimed at anyone who wants to gain a sound knowledge of beer and how it is produced. Whether you are new to the industry, work in the supply industry, or want to further your education as a brewery employee, this course is for you. Even as a private individual with an interest in the brewing process, you will get your money's worth.



July 2026

- 2nd July 2026** 6 - 8 pm
Introduction Round - Get to know the group
- 7th July 2026** 6 - 8 pm
Raw Material: Barley and Malt 1
Prof. Dr.-Ing. Martina Gastl
- 9th July 2026** 6 - 8 pm
Raw Material: Barley and Malt 2
M.Sc. Christina Müller
- 14th July 2026** 6 - 8 pm
Brewing Water
M.Sc. Adrian Hinz
- 21st July 2026** 6 - 8 pm
Brewhouse 1: Milling, Mashing, Lautering
Dr. Stefan Hör
- 23rd July 2026** 6 - 8 pm
Hops
Prof. Dr.-Ing. Martina Gastl
- 28th July 2026** 6 - 8 pm
Brewhouse 2: Boiling and Cooling
M.Sc. Ferdinand Hutschenreuter
- 30th July 2026** 6 - 8 pm
International Beer Styles
Dr. Martin Zarnkow

August 2026

- 4th August 2026** 6 - 8 pm
Yeast and Fermentation
Dr. Juan Ignacio Eizaguirre
- 6th August 2026** 6 - 8 pm
Filtration, Stabilization and Filling
Dr. Hubertus Schneiderbanger
- 11th August 2026** 6 - 8 pm
Cleaning and Sanitizing
Dr.-Ing. Roman Bosl Werner
- 18th August 2026** 6 - 8 pm
Analytics
M.Sc. Sarina Lindtner
- 20th August 2026** 6 - 8 pm
Sensory Analysis
M.Sc. Sarina Lindtner
- 25th August 2026** 6 - 8 pm
Draft Systems
Dr.-Ing. Roman Bosl Werner

September 2026

- 1st September 2026** 6 - 8 pm
Beer History
Dr. Martin Zarnkow
- 3rd September 2026** 6 - 8 pm
Recipe Design
Dr.-Ing. Roman Bosl Werner
- 17th - 20th September 2026**
On-Campus: Brewing in Weihenstephan
- 20th September 2026**
Visit the Oktoberfest in Munich



Register now!



Contact

Christina Müller
+49 (0)8161-71-3356
christina.mueller@tum.de

Technische Universität München
Forschungszentrum Weihenstephan
für Brau- und Lebensmittelqualität
Alte Akademie 3
85354 Freising

Thursday, 17th September 2026

- **Arrival and Meeting the group** 2 pm
Research Center Weihenstephan, Seminar room
- **Campus tour** 3 - 5 pm
Get to know the Campus Weihenstephan
- **Welcome evening with dinner and beer** 5 pm
TUM Venture Lab FAB

Friday, 18th September 2026

- **Brewing day** 8 am - 3 pm
Brew your own beer in little groups
- **Traditional Brewers´ Breakfast** 10 am
- **Sensory testing**
Smelling and tasting in short group sessions
- **Group work** 3 - 5 pm
Working on the group presentation
- **End of the day** 5 pm
Free time for visiting the city and own dinner plans

Saturday, 19th September 2026

- **Draft systems** 9 - 11 am
Practical session on draft systems
- **Analytics** 11 am - 12:30 pm
Do simple analytics for malt, wort and beer
- **Lunch break** 12:30 - 13:30 pm
- **Group work** 13:30 - 15 pm
Finish your presentations
- **Group presentations** 15 - 17 pm
- **Awarding of Participation Confirmations followed by dinner at the Bräustüberl Weihenstephan** 17:30 pm

Sunday, 20th September 2026

- **Departure to Munich** 8:30 am
Freising Train station
- **Brewery Tour Giesinger** 9:30 - 11 am
Giesinger Werk 2
- **Visit the Oktoberfest Table at the Hacker Tent** 12 pm - 5 pm
- **Open end in Munich and travel home**