This year’s craft beer series will allow you to explore beers in ways you may have never have experienced before. Whether it’s identifying the best or worst flavors in brews or tasting newer style beers, we promise you’ll learn new things and experience new tastes in this series.

Four Classes – $45 each or $150 for the series

Classes include 6-8 tastes and an MSUB tasting glass.

Must be 21 or older to enroll. (ID will be checked at the door.)

November 10
Beer Detective 1

December 8
Beer Detective 2

February 9
The Spirit of Wood: Wood and Barrel Aged Beers

March 16
Wild and Sour Brews
**Beer Detective 1**  
**Thursday, November 10, 2016  6 - 8 PM**  
MSUB College of Education, Room 122  
Develop your palate and deductive skills to identify the myriad of flavors in beer. Your taste buds will explore several beer styles and learn all about the flavors and aromas that make beer the most popular alcohol beverage in the world.  
Instructor: Paul Pope, Rimrock Brewer’s Guild

**Beer Detective 2**  
**Thursday, December 8, 2016  6 - 8 PM**  
MSUB College of Education, Room 122  
Find the “villain” in beers that that makes good beer go bad. You may have had a beer that didn’t taste right but didn’t know why. Learn how to solve the mystery in this fun-filled class in which the criminals are the stars. Learn how to detect beer faults and their causes.  
Instructor: Paul Pope, Rimrock Brewer’s Guild

**The Spirit of Wood: Wood and Barrel Aged Beers**  
**Thursday, February 9, 2017  6 - 8 PM**  
MSUB College of Education, Room 122  
Explore a new wave of specialty beers that have been influenced by wood. Whether it’s barrels, chips or spirals, wood adds unique depth and taste.  
Instructors: Paul Pope, Rimrock Brewer’s Guild and Jon Berens, Neptune’s Brewery

**Wild and Sour Beers**  
**Thursday, March 16, 2017  6 - 8 PM**  
MSUB College of Education, Room 122  
Experience the mouth-puckering glory of tart and funky beers. Whether soured with bacteria or made with wild yeasts, these beers are sure to be a different experience from the everyday craft beers.  
Instructors: Paul Pope, Rimrock Brewer’s Guild; Mike Ulrich, Carter’s Brewing; and Mark Hastings, Überbrew

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**Price:** $45/class, $150 for the full series ($30 discount)  
Includes tasting glass!  
Register online at  
http://www.msubillings.edu/extendedcampus  
or call  
406-896-5890

Must be 21 or older to enroll. (ID will be checked at the door.)