



You've been to a craft brewery, but do you really know what makes a craft beer a craft beer and why there are so many styles? Expand your knowledge of craft beers with this fun and educational series. You'll learn about the beers and have an opportunity to sample many different styles. Learn from some of the best beer experts in our region.

Four Classes – \$45 each or \$150 for all
Classes include 6-8 tastes per class and a tasting glass.

What is Craft Beer?

November 12

Dark Beers for Dark Days

December 3

IPAs

February 11

Belgium Style Beers

March 10

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What is Craft Beer?

Thursday, November 12, 2015 6 - 8 PM

MSUB Extended Campus Downtown Location
214 North Broadway, Billings

This course will answer the question, what is craft beer? The course is split into two sections with an introduction to ingredients (hops, malts, yeast) featured in the first half along with the comparison between an industrial macro brew and craft beers. The second half will go on to feature additional styles – Pale, IPA, Brown, Stout – and talk about how the process differs between craft brewers and macro brewers for each style.

Instructors: Dr. Paul Pope, Rimrock Brewer's Guild; Jon Berens and Jacob Robinson, Neptune's Brewery in Livingston



Dark Beers for Dark Days

Thursday, December 3, 2015 6 - 8 PM

MSUB Extended Campus Downtown Location
214 North Broadway, Billings

Come and learn about beers that are often bigger and bolder styles with flavors associated with the holidays – like spices, chocolate, and citrus. This class will feature dark and malty beers for fall (ambers, browns, special) and dark roasty beers for winter (porters, stouts, special brews). Each section will feature a beer from a local craft brewery along with similar beers from other producers.

Instructors: Ron Kalvig, Canyon Creek Brewing, and Tim Mohr, Angry Hanks

IPAs

Thursday, February 11, 2016 6 - 8 PM

MSUB Extended Campus Downtown Location
214 North Broadway, Billings

If you are a true hophead then this is the class for you. This class will be split into two sections. The first section will feature traditional style IPAs (English, American). The second section will feature specialty style IPAs (double, red, white). Each section will feature a beer from a local craft brewery along with similar beers from other producers.

Instructors: Mark Hastings, Überbrew, and Sam Hoffmann, Red Lodge Ales

Belgium Style Beers

Thursday, March 10, 2016 6 - 8 PM

MSUB Extended Campus Downtown Location
214 North Broadway, Billings

Whether you love them or hate them, Belgium beers have been brewed for centuries. This class will introduce you to the exciting world of Belgium beers (with tastes) and their history. The second half of this class, you will learn more about how these beers are produced in America, while tasting a local Belgium style beer along with others from different US producers.

Instructors: Dr. Keith Edgerton, MSUB history professor, and Mike Uhrich, Carter's Brewing Co.



Extended Campus

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.)