



**1/24/2023 - 1/27/2023**

## **COURSE DESCRIPTION AND OBJECTIVES**

The Accelerated Brewing Academy is designed to provide an accelerated learning experience with both classroom instruction and hands-on training. Our goal is to provide you and your team with the knowledge and experience necessary to master the brewing process on your new Portland Kettle Works system.

### **CONTACT INFORMATION**

**THAD FISCO**

CEO

thad@portlandkettleworks.com

503-310-1383

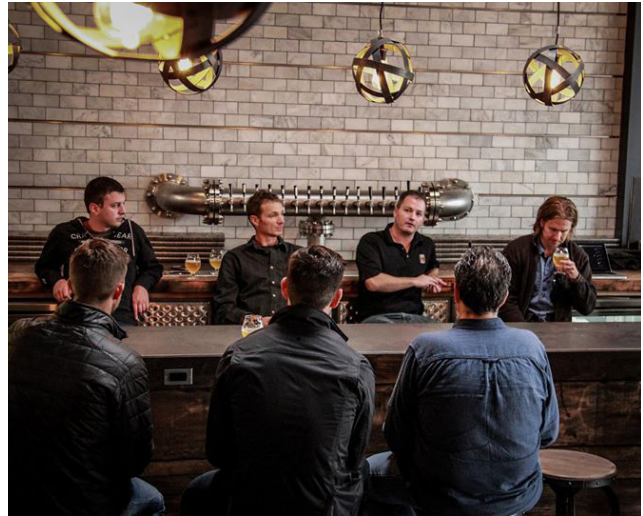
**CHARLIE GOMAN**

HEAD BREWER

charlie@portlandkettleworks.com

503-515-8476





# DAY 1 - JANUARY 24, 2023

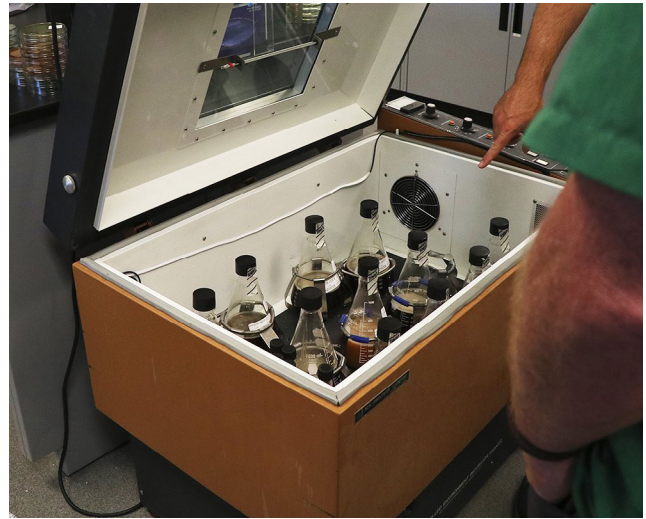
## LOCATION

PORTLAND KETTLE WORKS  
2401 NW 22nd Ave Portland, OR 97210

Today we will make introductions and learn about each other's story and background. Discussions will focus on expectations through the first 2 years of operations. The class is led by Thad Fisco, who as owner of PKW and brings valuable experience across manufacturing, brewery and taproom operations, real estate, and construction associated with craft beer startups. A shop tour will be offered after lunch.

## SCHEDULE

9:00-9:30AM	Coffee/Pastries
9:30-10:00AM	Introductions/Background
10:00-11:00AM	Guest Speaker TBD
11:00-1:00PM	Brewery Basics, SOP's, ORG, Maintenance, Rules.
1:00-2:30PM	Lunch at <a href="#">Breakside Brewery</a>
2:30-3:30	Shop Tour / Q&A Discussions



# DAY 2 - JANUARY 25, 2023

## LOCATIONS

### LABREWATORY

670 Russell St., Portland, OR 97227

### IMPERIAL YEAST

19649 NE San Rafael St., Portland OR 97230

Today you are introduced to the Labrewatory. Charlie will lead the way with the basics of operations. Followed by lunch, we will head over to Imperial Yeast for a private tour of their facility.

## SCHEDULE

9:00-9:30AM	Coffee/Pastries
9:30-12:00AM	Brewery Basics, SOP's, Safety, Maintenance, Rules.
12:00-1:00PM	Lunch at <a href="#">Tamale Boy</a> or <a href="#">Smokin Fire Fish</a>
2:00-3:30PM	Tour at <a href="#">Imperial Yeast</a>
6:00-8:00PM	Dinner at <a href="#">Wayfinder Beer</a> or <a href="#">Ecliptic Brewing</a>





# DAY 3 - JANUARY 26, 2023

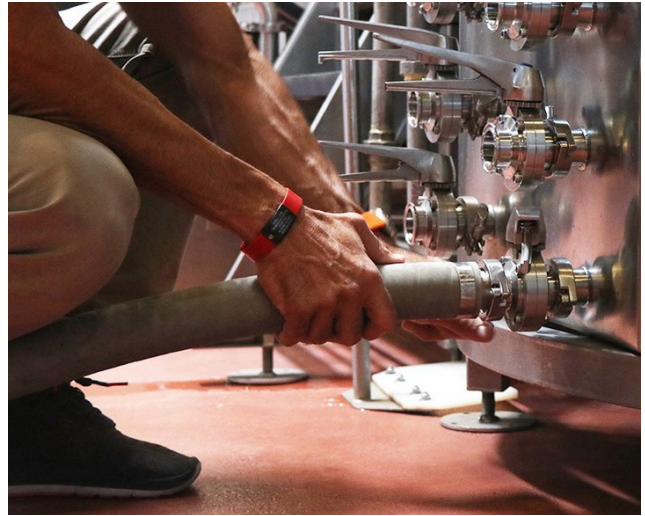
## LOCATION

LABREWATORY  
670 Russell St., Portland, OR 97227

Today is dedicated to brewery operations and process control, not specific to brewing a batch of beer. This includes SOP's, keg washer set up, cleaning kegs, transferring beer, grain handling, and more.

## SCHEDULE

9:00-9:30AM	Coffee/Pastries
9:30-12:00AM	Brewery Operations
12:00-1:00PM	Lunch at <a href="#">Tamale Boy</a> or <a href="#">Smokin Fire Fish</a>
1:00-4:00PM	Brew Day Setup and Preparation.
4:00-5:00PM	Brew Day Q&A Discussions.



# DAY 4 - JANUARY 27, 2023

## LOCATION

LABREWATORY  
670 Russell St., Portland, OR 97227

Day 4 is dedicated 100% to brewing beer. This includes everything it takes to brew a complete batch on our PKW 5BBL brewhouse.

## SCHEDULE

9:00-9:30AM	Coffee/Pastries
9:30-10:30AM	Mash In/Vourlof
10:30-12:00PM	Lauter/Sparge
12:00-12:30PM	Transfer to Kettle. Boil through Lunch
12:30-1:30PM	Lunch at <a href="#">Tamale Boy</a> or <a href="#">Smokin Fire Fish</a>
1:30-2:15PM	Whirlpool and Rest
2:15-2:30PM	Sanitize Lines
2:30-3:00PM	Knockout to Fermenters. Pitch Yeast.
3:00-4:00PM	Mash Out. Clean Brewhouse.
4:00-5:00PM	Final Brewing Questions
5:00-7:00PM	Happy Hour Closing Remarks