

The Flying Barrel sponsors or offers on-premise classes in Beer and Wine making.

We work with the City Parks & Recreation Department!

Classes fill up fast so make sure you get your name on the list right away.

Next Beer making class:

Beer Making for 2012

Age: 21 & up

Dates: Tuesdays, 1/17, 1/31, 2/14

Time: 6:30 – 8:30 pm

Location: Flying Barrel, 1781C North Market St., Frederick

Pre - Registration at Wm. Talley Rec Center

Fee: \$45 Pre - Registration fee to be paid to Wm. Talley Rec Center

Material Fee \$50 to be paid first night of class to Flying Barrel

The objective of this class is to learn the basics of creating a batch of beer while enjoying the process. This is adult beverage entertainment.

Session 1; cook the brew, learn what ingredients go into beer, mill grain, weigh hops and prepare yeast. The brew is stored for two weeks for fermentation and clean up equipment used.

Session 2; check to insure the brew is fermented, sterilize bottles and prepare to bottle,

Bottle and cap the brew made two weeks ago, store for two weeks, clean up equipment used to bottle.

Session 3; Taste your creation! Compare it to other homebrews and commercial beers.