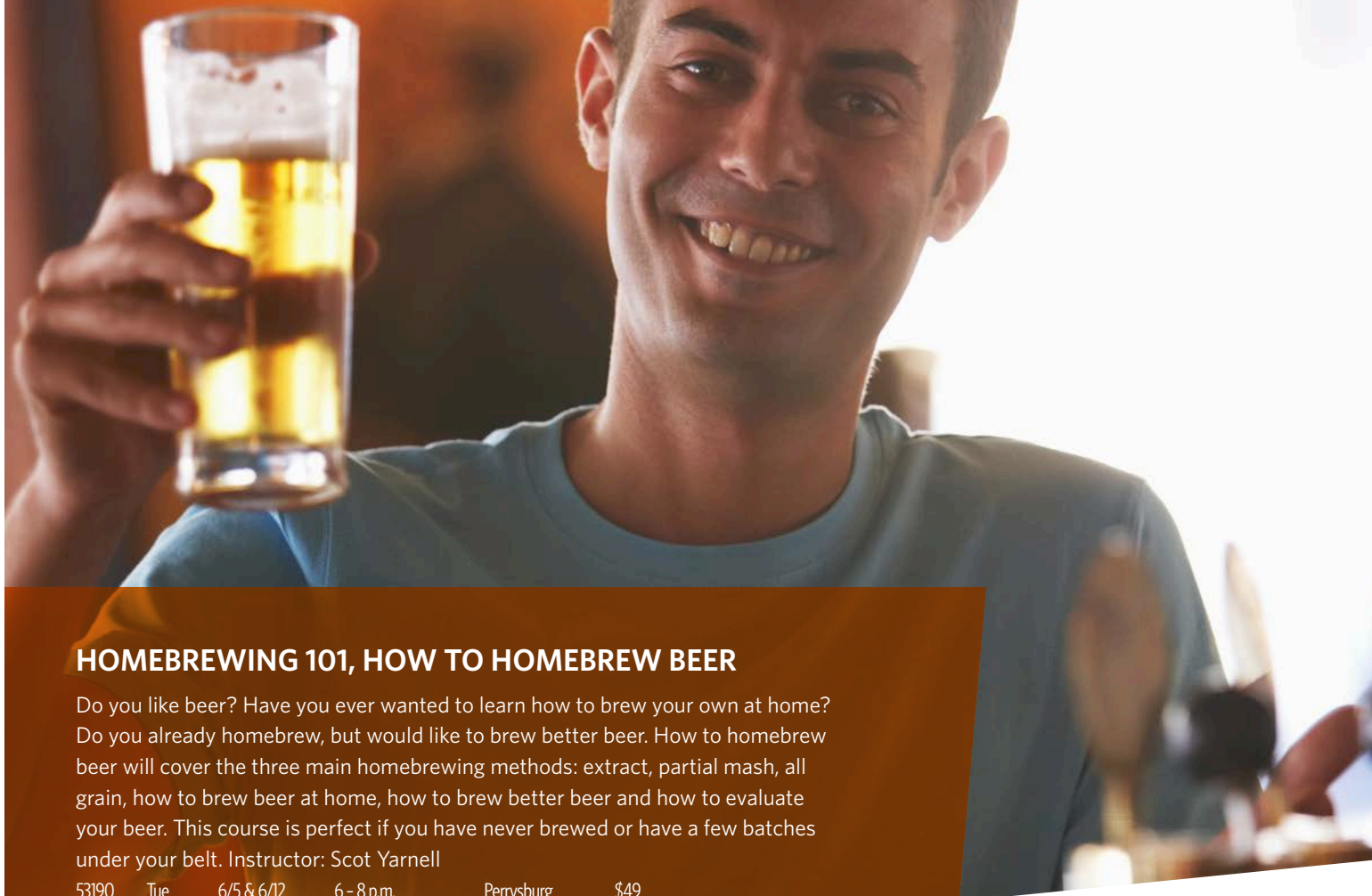


# Beer Appreciation



## HOMEBREWING 101, HOW TO HOMEBREW BEER

Do you like beer? Have you ever wanted to learn how to brew your own at home? Do you already homebrew, but would like to brew better beer. How to homebrew beer will cover the three main homebrewing methods: extract, partial mash, all grain, how to brew beer at home, how to brew better beer and how to evaluate your beer. This course is perfect if you have never brewed or have a few batches under your belt. Instructor: Scot Yarnell

53190 Tue 6/5 & 6/12 6-8 p.m. Perrysburg \$49

## BEER APPRECIATION

This course is aimed at beer enthusiasts who would like to learn more about how beer is made, what styles pair best with common foods, proper serving and presentation methods. Topics include a background on beer history, ingredients and brewing process, beer styles and presentation, and pairing beer with food and cheese. \$15 supply fee paid to presenter, Scot Yarnell, at the beginning of class will cover the samples and food.

53191 Tue 6/26 6:30-8:30 p.m. TBA \$10

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