

# Brewing Skills

## Module Equipment List for Training Venues

Heavy Equipment	Foundation / Intermediate	Professional	Shipping from US	Shipping from UK
Professional Grinder burr grinder 1 x 6 students	✓	✓		
Simple Automatic Brewer: 1x 2 students (minimum 1L capacity) with ability to adjust temperature & bloom time	✓	✓		
1 x Complex Automatic Brewer: (1L - 10L) with ability to adjust temperature, Bloom time & wetting %, water delivery time, & optional pulses & bypass		✓		
Hot water supply with ability to heat a minimum 3.6L litres of water per 6 students simultaneously to stable dispense a temperature of 91°C-96°C /195°F-205°F  Water tower 13L or larger (with temperature display), & 6 gooseneck kettles (for larger group of students)	✓	✓		
Electric kettles (1 per student, with 1x digital thermometer per kettle) OR Electric kettles with digital temperature control (1 per student)	✓	✓		<a href="#">Buy Now</a>
Light Equipment				
Manual Gravity Brewing Device (one per student – can be various styles but at least 1x paper/ 1x cloth / 1x metal - filter media)	✓	✓		
Manual Immersion Brewing Device (one per student – can be various styles)	✓	✓		
Additional regionally-appropriate brew device: e.g. Vacuum or Ibrik/cezve (one per two students - can be various styles)	✓	✓		
Appropriate decanting vessels per brewing methods (carafees, glasses, cups, etc.,)	✓	✓		

Reusable or disposable cups - 4 per student or as-needed for tasting exercises, spit cups, etc	✓	✓		
6 x Air-pots, Vacuum flasks or insulated decanters (as appropriate for Brewer)	✓	✓		
3x graduated pitchers 2L or appropriate size for Commercial AFB	✓	✓		
6 x digital brewing scale (one per student). Scales must have 0.1g resolution, & minimum 500g capacity	✓	✓		<a href="#">Option 1</a> <a href="#">Option 2</a>
1 x digital refractometers	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
1 x digital Electrical Conductivity meter (with temperature compensation) for water testing	✓	✓	<a href="#">Buy Now</a>	
1 x digital pH Analyzer	✓	✓	<a href="#">Buy Now</a>	
1 x cupping spoon per student plus spares for cleaning	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
1 x syringe & filters for testing TDS of non-cloth or paper filtered brews	✓	✓		
12 x Cupping trays for coffee samples (as needed)	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
Refractometer accessories: DI water, Kim wipes, alcohol wipes, pipettes	✓	✓		
Stopwatches (2 per 6 students)	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
TDS Analyzer (for water)		✓	<a href="#">Buy Now</a>	
Alkalinity measuring kit		✓		
Water available for brewing must meet recommendations in the SCA Water Quality Handbook.	✓	✓		
Micron sieves (300,600, & 800)		✓		
SCA Water Quality Handbook	✓	✓	<a href="#">Book Digital Version</a>	<a href="#">Book Digital Version</a>
SCA Brewing Handbook	✓	✓		
Coffee Taster's Flavor Wheel	✓	✓	<a href="#">Buy Now</a>	<a href="#">Buy Now</a>
<b>Teaching Space</b>				
Flipchart or whiteboard	✓	✓		
Clipboards (1 per student)	✓	✓		
OHP or TV for presentation	✓	✓		
Student Desk 1 x 2m per 2 students (0.4 x 0.8 inch per 2 students)	✓	✓		