

# The Sedgeford Historical and Archaeological Research Project



## Malting and Brewing Course Information

### ***Introduction***

This course will provide an introduction to the malting and brewing processes. This course will include a site visit to the Anglo-Saxon malting complex being excavated, and talks on the theoretical aspects of both processes. It will also involve a more practical element recreating ancient processes in our experimental area, with an open wood fire, a chance to handle various materials and tasting sessions of samples of ales and beers.

The SHARP Malting and Brewing Course is a **one-day** intensive course, taking place on **Saturday**.

### ***What will be covered during the course***

- A brief outline of what brewing involves
- Starting the days brew (with modern equipment it takes about 5 hours so will probably longer than that with our re-enactment brewery)
- What is malt?
- Start steeping some barley
- Visit the maltings excavation
- Examine samples of green malt
- Examine samples of finished malt
- Strain sweet wort from the spent grains and start boiling
- Talk about hops and other flavourings before adding to the boiling wort
- Taste some samples of ales and beers
- Talk about action of yeast, sources, time for fermentation, and maturation

### ***Timetable***

On arrival please make your way from the car park to the main marquee, where a member of the team will be there to welcome you. Tea and coffee is available on arrival. After introductions with the course tutor the course will begin at 9am. This is an example timetable, exact times will vary based on weather conditions,

8.45-9.00 am	Arrive on site and meet in the marquee
9.00 am	Course Begins, theory of malting and brewing

10.30 – 10.50 am	Tea break
	Tour of Anglo-Saxon Malting Site at Sedgeford
12.30 – 1.30 pm	Lunch break
	Practical workshop examining samples, malting and brewing
3.15 – 3.35 pm	Tea break
	Further practical session with tasting
5.00 pm	End of course

### Poor weather conditions

Sometimes the British weather means that we have to make changes to experiences. Recently we have suffered more from high temperatures, and in these cases, we adapt the working day to ensure people are safe with longer breaks. However, in extreme cases, such as nationwide heatwaves or very wet weather we will not let people on the excavation site. This is unlikely to impact on day courses such as this. However, if you are travelling far and are unsure whether the poor weather predicted will affect your day please contact SHARP via [bookings@sharp.org.uk](mailto:bookings@sharp.org.uk) or the site phone number that will be provided closer to the season itself (and will be on the website).

### What to bring

Everyone who attends needs eating vessels and cutlery for lunch and tea breaks (although if you forget we can provide some from the kitchen). You will also need to ensure you bring clothing and footwear suitable for the countryside, as we will be touring the malting site. Here is a checklist of things to cover.

	Plate and bowl
	Cutlery
	Cup/mug
	Appropriate clothing for the weather
	Decent footwear – the field has areas that have nettles so sandals are worn at your own risk
	Insect repellent – we are close to a river so get mosquitos
	Sun cream – there is little shelter on the site
	Hat