Don’t Worry, Be Hoppy.

THE PROCESS OF MAKING AND TASTING BEER

Brewmasters all around the world have strived to create the most unique tasting beers and it seems to be more of an art than just a brewing process. Using eyesight to confirm the color, smell to confirm the aroma and taste to confirm the flavor. Join us to discuss the chemistry of beer, where you get to decide if humans or machines are better at creating the best tasting malt beverage.

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