The Basics of Home Brewing 101

January 14, 2015
Wednesday, 6:30 pm—8:30 pm
Blue Star Brewing
The Blue Star Arts Complex
1414 S. Alamo Street
San Antonio, TX 78210

David Rodriguez, County Extension Agent-Horticulturist, is presenting Joey Villarreal, Proprietor and Brewer of Blue Star Brewing Company, Todd Huntress, Operator of San Antonio Homebrew Supply & Home Brewer, along with Bexar County Master Gardener and Home Brewer, Lou Kellogg.

Blue Star Brewing Company was founded by entrepreneur and restauranteur Joey Villarreal and his wife, Magdalena. Joey majored in biology at the University of Texas San Antonio where he first encountered home brewing.

Todd Huntress says it's his job to chat about beer and the brewing process. And lately, he's been talking to a greater number of enthusiastic folk interested in brewing their own sudsy concoctions at home.

For the novice, brewing your own beer at home is easy, inexpensive, fun, and will most likely produce a brew far superior to that watery canned stuff. We’ll lay out the basic steps to get started at home. You may already have the supplies needed. A walkthrough of this process of how it’s done will be shown.

Drawing for door prizes and ‘sampling’ of local organic brew.

Registration fee of $20, along with RSVP, to Angel Torres
210 467-6575 or email matorres@ag.tamu.edu.
Must be 21 years of age or older.
Space is limited, so apply early.

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