NC State Brewery

Facility

The NC State brewery has been housed in Schaub Hall since 2006.

The brewery operates as a research and teaching facility under Dr. John Sheppard in the Department of Food, Bioprocessing and Nutrition Sciences.

In August 2012, the brewery was approved by the University to distribute beer to any University affiliated venue or event.

The brewery can produce a variety of ale and lager type beers for University functions.¹

The brewery supplies 2.5, 5 and 13.5 gal kegs of beer.²,³,⁴ For an additional fee, kegerators with taps can be provided for events.²

¹ See inside for specific styles that can be produced upon request.
² Price upon request.
³ Payment must be through internal NCSU transfer.
⁴ Not for re-sale.

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The craft brewing industry in North Carolina is on the rise with breweries such as New Belgium, Sierra Nevada and Oskar Blues all establishing facilities in the near future. Not to mention all of the small craft breweries in the area such as Big Boss, Aviator, Lonerider and others.

– The NC State Brewery seeks to provide an educated workforce for the brewing industry.

– Brewing beer is an art and a science. At NC State, we understand that chemistry, microbiology, engineering and sensory analysis are all required to make beer of consistent high quality.

– The brewery was featured in the Technician article titled “Brewing up science and training for the real world”.

The Science of Beer

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