

WSET Level 2 Award in Beer Online Course

Equipment List

Although all the practical activities throughout this course are **optional**, we recommend you take part if you can so you can get the most from the course. However, we understand that in some circumstances procuring all the items will not be possible. If you are struggling to source any of the beers on this list, we highly recommend visiting your local beer specialist or liquor store as they will be able to recommend the correct bottles to suit the styles. Here is a full list of all the items you will need throughout the course and the activity where they will be required:

Module 1

- Brown ale (British-style)
- American pale ale or American IPA
- Weissbier or witbier
- A glass for each sample
- A printed copy of the course tasting mat
- A spittoon or jug
- A glass of drinking water
- A bottle of water
- A copy of the SAT visible
- A copy of the SAT template and/or notepad for making your own tasting notes

Module 2

- Munich helles or international pale lager
- Munich dunkel or porter
- American blonde ale
- American or international pale lager
- A glass for each sample
- A printed copy of the course tasting mat
- A spittoon or jug
- A glass of drinking water
- A copy of the SAT visible
- A copy of the SAT template and/or notepad for making your own tasting notes

Module 4

- Irish red ale or light lager
- Doppelbock or helles bock or dunkles bock
- Barleywine
- German or Czech pilsner
- Hazy IPA
- Bitter
- Dubbel or tripel
- Saison
- Witbier
- Oude kriek or framboise
- Gose or Berliner weisse
- Flanders red or oud bruin
- A spittoon or jug
- A glass of drinking water
- A bottle of water
- A copy of the SAT visible
- A copy of the SAT template and/or notepad for making your own tasting notes

Module 5

- Porter or stout
- Tripel
- Munich helles
- International pale lager (green bottle and can)
- A spittoon or jug
- A glass of drinking water
- A bottle of water
- A copy of the SAT visible
- A copy of the SAT template and/or notepad for making your own tasting notes