



Accredited Africa Training Institute for Capacity Development

Unit FO409, Hatfield Plaza · 1122 Burnett St, Hatfield 0028 · Pretoria, Gauteng · South Africa

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COURSE BROCHURE

Grain Mash Production for Distillate Making

Manufacturing, Engineering and Technology / Manufacturing and Assembly

Unit Standard 259321 · NQF Level 3 · 6 Credits · 3 Days

COURSE OVERVIEW

This course equips learners with the practical skills and theoretical knowledge required to produce high-quality mash for grain distillate production. Participants will learn to select and mill grains, control mashing parameters, and monitor fermentation to ensure consistent alcohol yield and flavour profile.

Category	Manufacturing, Engineering and Technology
Subfield	Manufacturing and Assembly
Unit Standard	259321
Accreditation	SAQA Accredited · NQF Level 3 · 6 Credits
Duration	3 days
Training Method	Online, On-Campus, In-House
Certificate	Issued via AATICD LMS – verifiable online

LEARNING OUTCOMES

- Apply grain selection and milling techniques to achieve optimal starch conversion.
- Demonstrate correct mashing procedures including temperature control and enzyme addition.
- Analyze mash composition and adjust parameters to meet target specifications.
- Evaluate fermentation progress and troubleshoot common issues such as stuck ferments or contamination.
- Implement safety protocols and hygiene standards throughout the mash production process.
- Design a mash production schedule that aligns with distillery capacity and spirit style requirements.

WHO SHOULD ATTEND

- This course is designed for distillery operators, production supervisors, and craft spirit producers who are responsible for mash production in a commercial or artisanal distilling environment.

COURSE OUTLINE

Day 1: Foundations of Grain Mash Production

- Overview of distillate production from grain
- Grain types: maize, barley, wheat, sorghum – characteristics and selection
- Enzymes and their role in starch conversion
- Water quality and its impact on mash
- Mashing process: mixing, heating, and resting stages
- Temperature control and pH management
- Safety protocols: handling hot liquids, chemicals, and equipment
- Hygiene and sanitation in mash production

Day 2: Mashing Techniques and Process Control

- Step mashing vs. infusion mashing
- Cereal cooking and adjunct handling
- Measuring and controlling mash thickness and viscosity
- Starch conversion testing (iodine test)
- Lautering and sparging techniques
- Cooling and transferring mash to fermenter
- Yeast selection, rehydration, and pitching
- Common issues: stuck mash, low conversion, contamination

Day 3: Practical Integration and Quality Assurance

- Hands-on mashing: scaling recipes and operating equipment
- Real-time monitoring: temperature, pH, gravity
- Adjustments: adding enzymes, acid, or water
- Wort clarification and cooling
- Measuring original gravity and yield
- Documentation: batch records and SOPs
- Cleaning-in-place (CIP) procedures
- Troubleshooting practical scenarios

ASSESSMENT & CERTIFICATION

Delegates are assessed through exercises and a final test. A mark of **50% or above** earns an **AATICD Certificate of Completion**, issued digitally with a unique verification code. This course carries **6 NQF credits** at **NQF Level 3**.

PRICING (PER DELEGATE, EX-VAT)

Delegates	Training Method	Price per Delegate	Total
1	Online	R 17,900.00	R 17,900.00
1	In-House	R 23,300.00	R 23,300.00
1	On-Campus (Pretoria)	R 26,800.00	R 26,800.00

UPCOMING SESSIONS

Start	End	Method	Venue
05 Aug 2026	07 Aug 2026	On-Campus	Pretoria, South Africa
05 Aug 2026	07 Aug 2026	On-Campus	Mauritius
10 Aug 2026	12 Aug 2026	On-Campus	Durban, South Africa
10 Aug 2026	12 Aug 2026	On-Campus	Dubai, UAE
11 Aug 2026	13 Aug 2026	On-Campus	Pretoria, South Africa
11 Aug 2026	13 Aug 2026	On-Campus	Mauritius
12 Aug 2026	14 Aug 2026	On-Campus	Abu Dhabi, UAE
12 Aug 2026	14 Aug 2026	On-Campus	Cape Town, South Africa

Contact us if no suitable date is listed – on-demand sessions can be arranged for groups.

HOW TO GET A QUOTE OR APPLY

1. **Get an instant quotation online:** visit www.aaticd.co.za, open the page for this course (Unit Standard 259321) and click **Get A Quote / Apply**. Select your training method and number of delegates – your quotation is generated immediately and emailed to you with the course brochure attached.
2. **Apply by email:** send the course title, your preferred training method (Online, In-House or On-Campus Pretoria), the number of delegates and your preferred dates to apply@aaticd.co.za – our team will reply with a formal quotation.
3. **Apply by phone or WhatsApp:** call +27 12 004 8389 or WhatsApp +27 65 077 6310 and we will prepare your quotation and reserve your seats.
4. **Confirm your booking:** accept the quotation and settle the invoice. As soon as payment is confirmed your delegates are enrolled and receive their AATICD LMS login details by email, along with joining instructions for their chosen training method.

Group discounts apply automatically – the more delegates you enrol, the lower the price per delegate. No payment is required to request a quotation.

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