



Becoming a Braumeister

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뮌헨 근교의 바이헨슈테판에는 세계에서 가장 오랜 역사를 자랑하는 맥주 양조장이 있다. 그리고 양조장 옆 뮌헨공과대학 맥주양조학과 건물에는 장차 맥주 산업을 이끌어 갈 미래의 전문가들이 학업에 매진하며 소중한 꿈을 키워 나가고 있다.

A casual visitor to the beer garden of the oldest brewery in the world at Weihenstephan near Munich might not realize that in the buildings nearby, future world beer experts are learning their craft.

WORLD ACADEMIES

A large vat emits steam, a nearby machine quietly mills grain, two stainless steel tanks tower above; there's an open sack of dried green flowers and the air is heady with the smell of yeast. Ten young men and women wearing white coats and carrying clipboards watch carefully. This is the working model brewery at TUM (Technical University Munich) in the Academic Faculty of Brewing and Beverage Technology at Weihenstephan, also known as beer school.

It does seem like a dream project — to go to university to learn about beer (indeed, it's not unusual for university students in any discipline to become well acquainted with beer during their studies). But according to Professor Horst Christian Langowski, a fondness for drinking beer isn't what studying beer brewing is all about. "Every year we have one or two students who think they will spend all their time drinking the product. A love of beer helps, but it



can't be the only reason that brings you here."

What does bring students to the school from all over the world is its long history and association with excellence. Situated in the small town of Freising, 40km northeast of Munich, TUM shares its hilltop site (Weihenstephan) with an old monastery and the Bavarian State Brewery. The brewing school's connection with TUM dates back to the 1930s, but there has been a school on the site since 1852. The Weihenstephan site is home to the Center of Life and Food Sciences of which the Chair of Brewing and Beverage Technology is a part. The school offers both BS and MS in Beer and Brewing Technology. Of the 384

students in the BS program, half are German. The rest come from all over the world — China, South Africa, Egypt and Korea. The popular Beer Masters Diploma (Diplom-Braumeister) is said to be the only one of its kind in the world and has 162 students in the two-year program.

A BS in Beer and Brewing Technology is not an easy ride, but Professor Langowski explains they don't have a minimum entrance requirement. "It's such a broad subject and so much is demanded of the student; they need to be proficient in mathematics, biology, physics, engineering — but much of what they learn here is not taught in school. So we have this deal: Come here for two terms, work hard, pass the exams and then you may continue. If a student has the commitment, they usually do well."

Secret of Success Zou Jiekai, 23, from Wuhan, China, sees the school as his passport to a good job. "I'd like to work for a well-known company or a government department carrying out some sort of testing." Matthias Jager-Mayinger, 27, is studying to be a *braumeister*. He is already working in the industry but like Zou, he sees a specific brewing qualification as a springboard. "I can get a better job such as a master brewer or a technical leader. I'm really pleased with my decision to come here."

After the lecture, I asked Professor Christian Becker, chair of Brewing and Beverage Technology, what makes the beer school so special. "We have a really strong relationship with the beer industry — this is the basis of our success. We work with all the major beer companies. They come to us as a center of excellence." Cutting-edge research is a feature of the school. The beer business is a competitive one and the race is always on to improve on an existing product, be it flavor or aroma or to make it cheaper. "We need to keep up with trends, too. The latest thing is the health benefit of beer, so manufacturers want to make their beer as natural as possible." Becker says he doesn't know of another school that offers beer science education to such a high academic degree. "Go to any brewery throughout the world and some of our former students will be working there." Here is one German institution that is exporting good beer to the world in more ways than one. ● By Olivia Greenway Photographs by Swiatek Wojtkowiak

맥주 시음 시간 맥주 제조에 쓰이는 여러 가지 보리를 관찰하는 모습(맨 위). 바이헨슈테판 양조장에서 다양한 종류의 밀 맥주와 라거 맥주가 탄생한다(위). 맥주 이론 수업에 임하는 학생들. 자신의 땀이 깃든 맥주를 맛보며 하루를 마무리한다(왼쪽 페이지 위, 아래).

Sampling the Product Examining various kinds of barley in beer production (top). Weihenstephan has a line of wheat beers and lagers (above). (Opposite from top) Students can study to become master brewers; students enjoy the fruit of their labor at the end of the day.

을 훌륭한 연구의 장으로 인정하고 있어요." 그는 시대를 앞서가는 연구 조사 시스템도 맥주 학교의 자랑이라고 덧붙인다. 맥주 업계는 워낙 경쟁이 치열하기 때문에 기존의 제품보다 독특한 맛과 향을 개발하고 가격을 절감하는 방법을 찾아내는 것이 중요하다고. "최신 트렌드에도 항상 민감해야 합니다. 요즘에는 맥주가 인체에 유익한 점이 부각되면서, 제조업체들도 맥주의 천연 성분을 살리는 자연 공법을 연구하고 있습니다."

한국인 유학생 송권열 씨도 이곳 졸업생이다. "한국에서 이 학교를 소개하는 프로그램을 보고 유학 와서 학사, 석사 학위를 취득했어요. 그 후 한국으로 돌아가 맥주 회사에서 일했지만, 독일이 너무 그리워서 다시 왔습니다. 지금은 바이헨슈테판에서 박사 과정을 밟고 있어요." 뮌헨공과대학의 바이헨슈테판 캠퍼스에는 해리 포터의 호그와트 학교를 능가하는 마법의 기운이 서려 있는 것 같다. ● 글 올리비아 그린웨이 사진 슈비아텍 보이트코비악