

ST. XAVIER'S COLLEGE, MAPUSA GOA

Report of Activity conducted in the Academic Year 2024-25

	Industrial Visit- Field Trip
Name of Activity	
	21 st October 2024/ 10 a.m. to 1 p.m.
Date/ Duration	
	Susegado Microbrewery, Calangute-Goa
Venue	
Name of organizing	Department of Microbiology
Department	
In collaboration	NA
with	
Name/s of	
Faculty	Ms Ruella Dsouza, Dr. Valerie Gonsalves, Dr. Trelita de sousa
Co ordinator	
Stratum of Event	College
Name & details of	Mr Aditya Challa, Master Brewer.
Resource Person/s	ivit Autya Challa, Waster Brewel.
if any	
Report	The Third Year students studying Industrial Microbiology have an industrial
Report	visit as part of practical syllabus, the objective of the same is to broaden
	their understanding of the subject and to integrate theory with practical
	knowledge. Further, the students are able to witness first-hand the career
	opportunities available to them in the field and make an informed choice.
	The visit enabled the students to witness the scale of fermentation carried
	out in the process of making Ales, lagers, and beers, including IPAs, stouts,
	and seasonal brews. The students observed the equipment used for
	mashing, boiling, fermenting, and conditioning the finished product. Mr
	Aditya Challa, owner and master brewer at Susegado, informed them that
	the main raw ingredients for beer production includes malted barley, hops,
	water, and yeast. Top and bottom fermenting yeast are used in the process
	and the temperature control via heat exchangers was seen. Huge 2000 liter
	stainless steel vats with their valves , connecting pipes, and relevant
	information of the process was seen.
	The students were then shown samples of the pale malt reasted malt have
	The students were then shown samples of the pale malt, roasted malt, hops
	and caramelized malt and further walked through the brewing process by Shweta and Bharat who are brewers at Susegado.
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	The outcome of the visit was fruitful and very informative with 54 students
	being granted an insight into the step by step process of brewing and its
	merits along with a detailed question and answer session with the master
	brewer himself and his trainees.

Brochure/Poster	NA
Photographs	https://xavierscollegegoa.ac.in/wp-content/uploads/2024/11/Photo.pdf
List of participants with signatures	https://xavierscollegegoa.ac.in/wp- content/uploads/2024/11/Attendence.pdf
Certificate	NA