

Get to know us:



Visit our website and find out more about "The Blind Brewer", but also aboutour activities, products and events.

www.der-blinde-brauer.eu (also in english or other Languages)

You can also reach us by email at:

info@der-blinde-brauer.eu



What is "The Blind Brewer"?

Faire Chance Kelmis will help people who are have to live in special situations. Be it throughBlindness, declining visual impairment or other adequate disabilities, which unfortunately are currently due to their Fellow human beings, authorities or simply the general publicas no longer able to live normally, i.e. as not self-constantly, but above all else as being unable to work be considered. The club will therefore be the first and important objective to represent the possibilities in particular projects to implement the following goals, refute the previous view of the general public and of course, in the first place, the victims themselves show alternatives.



What does "The Blind Brewer" want?

With our association Faire Chance VoG Kelmis we pursue Activities: Various projects are becoming part of it contribute to change the purpose, the intention of the associationset. The first and important project was there fore project "The Blind Brewer" started. At the top one blind brewer, a tested beer, a tested quality - and proof that blindness is not the same as living in Away must mean. More projects will be infollow this frame, such as next one "meeting café", a kiosk, a wood workshop printing, copying-, scanning- and fax services, as well service for the blind, such as broadcasts from Texts and print media in Brail script and others. You should there fore also visit the Faire Chance website.

www.fairchance.eu



The Blind Brewer

a projekt of the Faire Chance VoG Kelmis / Belgien



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What actually is beer?

The beer is the result of an accident, which came into existence circa 6000 years ago in Mesopotamia. In the early Middle Ageses the monks brewed beer to get through the long fasting weeks. The industrial revolution finally provided further innovations in the brewing process.

Beer is a drink that is obtaines from starchy substances by fermentation and is not distilled.

The wines are made from plants or springs and animal sugar sources (e. g. honey) animal sugars sources (e.g. honey) fermented during the starting process in beer is always strong. The sugar is made from the starches of grains (barley, wheat, rye, corn) by malting or other enzymatic methods.



The alcohol content of most types of beer is Germany and Austria between 4.5% and 6% or higher, become non-alcoholic beers by two methods, stopping fermentation or Extraction of alcohol from regular beers.



Dirk und Patrizia Scheidt, Andreas Marschner





Much is said and spoken about the "blind brewer". That's exactly what I am. To make me a little better I will now tell you a little bit about myself.

I was born and grew up in Aachen-Burtscheid. After training as a concrete/reinforced concrete worker I worked in this profession until 2002 through a Brain tumor went blind. The world broke for me together. In September 2002 I went to Düren Vocational advancement agency to teach Braille there learn and live a life of darkness. There learned I know my wife Patrizia who took me out of my brought life crisis. In 2003 we moved to Herdecke, where we lived for six years. Then we moved back to Aachen, near the Belgian border. Unfortunately got I never got a chance at a job, instead retired early. About 11/2 years ago my wife met an old friend who was only a few miles away in Belgium lives, again. Now we're best friends and he taught me the craft of brewing. He was tough though fair to me. Since then, brewing has been my passion, my life.

So I took the opportunity to get back to work to be active and not to give up. "Don't give up, get up and start over". Show everyone that people with disabilities can are able to engage in activities such as beer brewing master.

