



Versuchs- und Lehranstalt für Brauerei in Berlin e.V.

11 NOVEMBER 2019, NUREMBERG

7th European MicroBrew Symposium

Market – Technology – Quality

A joint project of



&

BrauBeviale2019

Nuremberg, Germany | 12-14 November

Supported by



 www.vlb-berlin.org/en/microbrew2019



VENUE: NÜRNBERG CONVENTION CENTER MITTE, EXHIBITION CENTRE NUREMBERG, GERMANY



LANGUAGE: ENGLISH

Our panel of brewing & malting experts this year:



Burghard Meyer

Brewer / Brewing Engineer /
Senior Teacher at VLB Certified
Brewmaster Course
VLB Berlin, Germany



Erik Sahlin

Founder & Brewer
Sahlins Brygghus, Sweden



Frank Peifer

Brewer / Brewing Engineer /
Technical Director
Simon H. Steiner, Hopfen, Germany



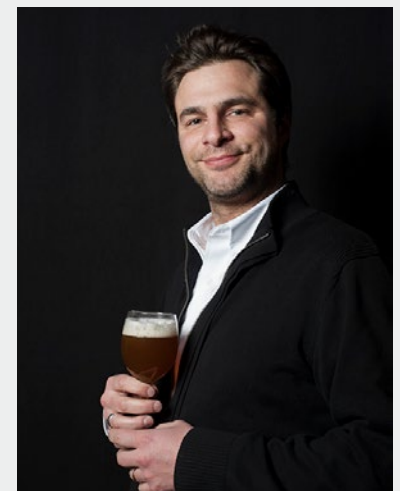
Mick Holewa

Brewer / Brewing Engineer /
Research Associate
& Senior Consultant
VLB Berlin, Germany



Axel Jany (r)

Brewer / Teamleader International Customer
Consultants / Beer Sommelier
Weyermann® Speciality Malts, Germany



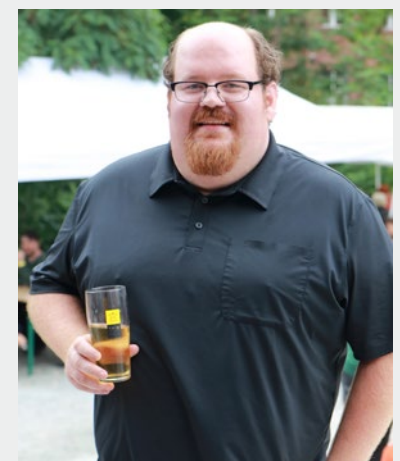
Olivier Caille

Technical Manager
for yeast derivatives
Fermentis, France



Horst Dornbusch

Consultant to the International Brewing Industry
/ Brewer / Author / Speaker / International Beer
Judge
Cerevisia Communications, LLC, USA



Chris Bergtholdt

Research Associate & Lecturer /
VLB Certified Brewmaster
VLB Berlin, Germany



7TH EUROPEAN MICROBREW SYMPOSIUM

Market – Technology – Quality

Venue:

Nürnberg Convention Center Mitte (NCC Mitte), Hall Munich

Directly located at the Exhibition Centre Nuremberg

(Fairground BrauBeviale)

Nuremberg, Germany

PROGRAM

MONDAY, 11 NOVEMBER 2019

from 9:00 **Registration**

Foyer of Hall Munich

10:00 **Welcome by BrauBeviale and VLB Berlin**

MALTING SESSION

Chair Burghard Meyer (VLB Berlin)

10:15 **From grain to malt – an overview about malting**

(incl. 5 min Q&A)

The technological process steps from steeping over germination to kilning are explained. Alongside, the required parameters to control these steps, in order to achieve the desired malt composition, are discussed. Another focus is made on what is happening inside the grain during malting. The equipment used in malthouses and the way it is run, also is being shown.

Mick Holewa (VLB Berlin)

11:00 **Weyermann® Specialty Malts for craft brewers – new trends in malting**

(incl. 5 min Q&A)

Axel Jany (Weyermann® Speciality Malt, Bamberg)

11:35 **A malt analyses – analytics, results and conclusions**

(incl. 5 min Q&A)

Assessing barley quality for use in malting / Technical and legal requirements for malt / Determining malt quality for brewhouse use

Chris Bergtholdt (VLB Berlin)

12:20 Lunch break in the lobby

BREWING SESSION

13:30 **Brewhouse work: Wort boiling and quality parameters**

(incl. 5 min Q&A)

Aims of boiling / understanding quality parameters / influence on quality parameters by different boiling systems used in micro breweries

Burghard Meyer (VLB Berlin)

14:15 **Brewing dark lagers "By the book"**

(incl. 5 min Q&A)

Horst Dornbusch and Thomas Kraus-Weyermann have published the book "Dark Lagers – History, Mystery, Brewing Techniques and Recipes" last year. Horst presents some insights from this comprehensive work.

Horst Dornbusch (Cerevisia Communications, USA)

14:50 **Studies in New England IPA**

(incl. 5 min Q&A)

How to produce a NEIPA: basic recipe / Analytical results and experiences of Hopsteiner NEIPAs / Investigation of 12 commercial NEIPAs

Frank Peifer (Hopsteiner, Germany)

15:25 Coffee & Beer Break

16:00 **Active dry yeast (ADY) and the world of taste & pleasure**

(incl. 5 min Q&A)

Olivier Caille (Fermentis, France)

16:35 **Developments in the Swedish craft beer scene and the story of Sahlins Brygghus**

(incl. 5 min Q&A)

Erik is founder and brewmaster of Sahlins Brygghus. Located in Central Sweden, he started the brewery as part of a farm in 2015. He will share with us some insights into the lively craft brewing scene in Sweden give an introduction of his concept of combining a traditional farm with a brewery and tourism.

Erik Sahlin (Sahlins Brygghus, Sweden)

17:10 **Possible ways to produce non-alcoholic beer – Also in small scale**

(incl. 5 min Q&A)

Since there is a growing number of craft brewers introducing their own non-alcoholic beer, this topic has become more and more interesting for quite some time. The technological approaches currently available will be focussed: from the production of special wort with reduced fermentability, cold contact procedures or the use of special yeast strains to subsequent de-alcoholisation with special equipment. Reasonable possibilities for small-scale production as well as combinations of different methods are pointed out.

Mick Holewa (VLB Berlin)

17:50 **Closing words**

following **Farewell drink: Craft beers & finger food in the lobby**

20:30 **End**

Registration at

www.vlb-berlin.org/en/microbrew2019

Subject to change

REGISTRATION

7th European MicroBrew Symposium
11 November 2019, Nuremberg

ONLINE REGISTRATION: www.vlb-berlin.org/en/microbrew2019

Versuchs- und Lehranstalt
für Brauerei in Berlin e.V.
Congress Management
Seestrasse 13 / 13353 Berlin – Germany

FAX: +49 30 450 80-210 or +49 30 453 60 69
Email: brewmaster@vlb-berlin.org

I would hereby like to submit my binding registration for the 7th European MicroBrew Symposium 2019

- Ticket brewer/maltster/brewing start-up
(Early Bird: 150* €, from 21 October: 180* €)
- Ticket supply industry, consultants and others
(Early Bird: 290* €, from 21 October: 350* €)
- Ticket student (valid student card necessary)
(Early Bird: 80* €, from 21 October: 100* €)

* all prices plus 7 % German VAT

Get-together in the foyer after the symposium:

- I will not attend.
 I will attend.

Attendance certificate:

- I need no certificate of attendance.
 I would like a certificate of attendance.

| | |
|-------------------------|-------------------------|
| Name, First name, Title | |
| Company | |
| VAT No | |
| Street | ZIP Code, City, Country |
| Email | |
| Telephone | Fax |

Invoice to

- address given above
 separate invoice address

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| |

- Method of payment Invoice and bank transfer
 Mastercard Visa Amex

| | |
|--------------|----------------|
| Name on card | |
| Number | |
| Valid until | Card ID number |

Date, signature, stamp

CANCELLATION POLICY: For cancellations a service charge of 50.00 € plus VAT applies in general. Cancellations after 21 October 2019 are not subject to refund, but the ticket can be transferred to a another person.

Please fill out a separate form for each participant.
This registration does not include accommodation.