

15th VLB Ibero-American Symposium / 10th TO 12th NOVEMBER 2025, PONTA GROSSA, BRAZIL

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VLB
BERLIN

15° SIMPÓSIO
IBERO-AMERICANO
BRASIL
2025

Versuchs- und Lehranstalt für Brauerei in Berlin (VLB) e.V.

10th TO 12th NOVEMBER 2025, PONTA GROSSA, BRAZIL

15th VLB Ibero-American Symposium

Program

- + Brazil, Market Outlook
- + Technology & Innovation
- + Brewing
- + Beer and its Technology
- + Brewing Optimazitation
- + Sensory & Packaging Workshop (13th November)

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www.vlb-berlin.org/en/brazil2025

VENUE: BOURBON CONVENTION HOTEL, RUA, R. JACOB HOLZMANN, 219 -
OLARIAS, PONTA GROSSA - PR, 84035-300, BRAZIL

LANGUAGES: ENGLISH & PORTUGUESE



MONDAY, 10 NOVEMBER 2025

10:00 to	Registration and credentials for participants
13:00	Foyer Bourbon Hotel
14:45	Bus departure to Agrária, Campos Geráis Maltery
21:30	Transfer back to Bourbon Hotel

TUESDAY, 11 NOVEMBER 2025

8:30	Opening words <i>Martin Dubrowsky (VLB Berlin)</i>
8:35	VLB – past and present <i>Dr. Josef Fontaine (VLB Berlin) / Dr. Björn Klotzbücher</i>

SESSION 1: BRAZIL, MARKET OUTLOOK

Chair:	Martin Dubrowsky (VLB Berlin)
9:15	Occasions that create belonging — When beer creates connections: family, friends, and self-care <i>David Fiss (Worldpanel by Numerator)</i>
10:05	Minimum Controls of GMP for Breweries <i>Alinne Barcellos Bernd (Ministry of Agriculture and Livestock)</i>
10:35	Since 1951 - The sustainability strategy of Agrária... <i>Rodrigo Pizzato Lass (Agrária)</i>

11:05 Coffee break & Exhibition

SESSION 2: TECHNOLOGY & INNOVATION

Chair:	Sidney Telles Belchior De Oliveira Filho (Coca-Cola Andina)
11:45	What if AI could analyze your entire brewery with just one click? <i>Andy Marz (Ziemann)</i>
12:15	Brewery 4.0 – How to evolutionise the Brewing Industry <i>Surinder Singh (Carlsberg)</i>
13:05	Challenges of Innovation in Beers <i>Luca Dato (Ambev)</i>

13:35 Lunch break & Exhibition

SESSION 3: BREWING I

Chair:	Jeferson Caus (Agrária)
14:15	The Heineken view on the brazilien Beer market (TBC) <i>N.N. (Heineken)</i>
14:45	Are tradition and innovation in the construction of a new Brewery compatible concepts? <i>Sidney Telles Belchior (Coca-Cola Andina)</i>

15:15	How the Future of Brewing Impacts the Cold Block <i>Dr. Roland Pahl-Dobrick (Pall)</i>
15:45	Net-zero becoming reality: Best practice examples for beverage producers <i>Stefan Rupp (GEA)</i>
16:05	Coffee break & Exhibition

SESSION 4: BREWING II

Chair:	Alexandre Martins Esber (Ambev)
16:50	Innopro EcoClear – Optimized Membrane Filtration System for Beer <i>Daniel Ulmen (KHS)</i>
17:20	Ultra High Gravity Brewing <i>Michael Schweitzer (Krones)</i>
17:50	Reducing Energy Costs and Enhancing CO₂ Quality & Availability: The Power of In-Line Monitoring <i>Ricardo Gregori Imperial Barbieri & Paolo Matias (JT + Pentair)</i>

18:55	Bus transfer to Villagio Verde
19:15	Welcome Event sponsored by ZIEMANN Holvrieka at Villagio Verde
22:15	Bus transfer back to the hotel

WEDNESDAY, 12 NOVEMBER 2025

SESSION 5: BEER & TECHNOLOGY I

Chair:	Dr.-Ing. Björn Ch. Klotzbücher (VLB Berlin)
8:45	Flavor, stability, and food safety of non-alcoholic beers <i>Bernardo Guimarães (University of Arkansas)</i>
9:15	Determination of the optimal glycerol level to improve the flavor and mouthfeel of non-alcoholic beer <i>Max Krüger (VLB Berlin)</i>
9:45	Hops without the buzz: Innovations for low & no-alcohol beverages <i>Andrés Lefevre (Hopsteiner)</i>
10:15	Coffee break & Exhibition

SESSION 6: BEER & TECHNOLOGY II

Chair	Rozilene Alves de Sá (Heineken)
10:55	Do you like living on the edge – chasing quick wins? Or do you prefer a brewery that’s protected for the long run? <i>Philipp Bartelt (Ziemann)</i>
11:25	Seal the flavor, extend the shelf: TPO 5000 for Brewmasters Who Demand More <i>Reinou Olwagen (Anton Paar)</i>
11:55	Unlocking the Aroma Potential of Volatile Thiols in Beers: How Conventional Ale and Lager Yeast Strains Produce Thiolyzed Beers <i>Marcelo Cerdan (Fermentis)</i>
12:25	Thinking Quality and Innovation together <i>N.N. (Heineken)</i>



12:55 Lunch break & Exhibition

SESSION 7: BREWING OPTIMIZATION

Chair	Surinder Singh (Carlsberg New Technologies)
13:55	From Old-fashioned to Cutting Edge. How to unlock the full potential of your value chain from barley to malt and grist <i>Tobias Fluegel (Bühler)</i>
14:25	Maximizing efficiency and sustainability: Thermo-stable Enzymatic Biosolutions as a strategic tool in wort production <i>Ana Paula Freitas Pereira de Almeida (Novonesis)</i>
14:55	The impact of protein on beer stability <i>Wilson Pazotto (Prozyn)</i>
15:25	Exploring malted rice as a novel brewing ingredient <i>Bernardo Guimarães (University of Arkansas)</i>

15:55 Coffee break & Exhibition

16:35	Bus transfer to Ambev
17:35	Technical visit Ambev
21:10	Bus transfer back to the hotel

Registration:



THURSDAY, 13 NOVEMBER 2025

SENSORY WORKSHOP

9:00	Trends in Taste in Brazil
9:30	Fermentis - Presentation
10:00	Trends in Taste in Brazil
11:00	Break
11:15	Trends in Taste in Brazil
12:35	Recognition Test (characteristics and off-flavours in beer)
13:05	Scaling Ageing
13:35	Triangle-Test
14:00	Lunch break
14:50	Quality Test (5-Point-Scheme, two-glass comparison)
15:20	VLB NAB Descriptive Scheme
16:00	Distribution of Certificates to Participants
16:30	End

THURSDAY, 13 NOVEMBER 2025

PACKAGING WORKSHOP

9:00	Outlook on the development of the Brazilian beer-glass-bottle market with focus on light weight bottles for returnable and non-returnable bottles
9:40	Sustainable use of light weight bottles due to new coating technology
10:10	Specification for light weightig bottles, Testing of Glas-Bottles
11:00	Break
11:25	Applied Ceramic Lable (ACL) for glass bottles — Advantages and sustainability
11:50	Labeling solution
12:15	TBC
12:35	Lunch break
13:35	Innovation in Cans
14:05	Specification for cans and ends - Recommended testing procedures for cans
14:35	Closing Discussion
15:05	End

Contact

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