

# Annual conference on malting and brewing

Friday December 7<sup>th</sup> 2018



Organized by the alumni association "Koninklijke Oud-Studentenbond Fermentatio vzw"

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## Rates

Member	€ 60
Non-member	€ 85
Pensioner/applicant/young alumni Association University Ghent (2015-2018)	€ 45
Lectures without lunch	€ 50

## Program

*The lectures will be presented in the language in which they are described in the program.*

### **08.30 Verwelkoming**

### **08.45 Begroeting door Marc Strubbe**

### **09.00 A fresh perspective on sterile filtration**

*Ian Curran, Parker*

*Comparison of membrane sterilisation versus traditional pasteurisation techniques, in terms of taste, lifetime and cost.*

### **09.20 Dynamic fermentation: fermentation is what counts**

*Alexander Scheidel, Kronos*

STEINECKER Poseidon provides the brewer with a compact, retrofittable unit for an efficient and high-grade fermentation process: steady, fast and reproducible with gentle yeast cropping and fast cooling.

### **09.40 The production of innovative specialty beers through maturation on wood**

*Sofie Bossaert, KULeuven*

Wood type, wood history, barrel dimensions and maturation conditions play an important role in barrel aging and affect the flavour profile and the microbial community composition.

### **10.00 Simmer and Strip – the future of boiling is no boiling**

*David De Schutter, AB InBev*

The boiling process has been the most energy intensive step in the brewing process for centuries. The future of beer is a more sustainable way of brewing. Simmer and strip is a patented innovation to avoid 80% of the heat usage during boiling, while improving the freshness of the beer.

### **10.30 De impact van terroir op de brouwwaarde van hop**

*Ann Van Holle, Proefbrouwerij*

Terroir heeft een onmiskenbare invloed op de brouwwaarde van hop. Diverse hopvariëteiten werden gedurende 3 oogstjaren in verschillende teeltregio's opgevolgd. Via single hop bieren werd bovendien nagegaan hoe terroir de finale bierkwaliteit kan beïnvloeden.

### **11.00 Pauze**

## 12.00 “Nihil novi sub sole – almost forgotten concepts from the past revived in present-day beer making”

Thomas Becker, TUM

Selected examples elucidate the importance of concepts formulated decades ago but forgotten in the aftermath, which are nowadays common but essential elements of modern beer making. They comprise static malting systems, procedures and constructions concerning wort preparation and fermentation designs.

## 12.30 *Pichia kluyveri* yeast for production of low-alcohol and alcohol-free beer

Sofie Saerens, Chr Hansen A/S

*Pichia kluyveri* is a highly aromatic yeast species. Industrial fermentation with a selected strain of this species allows production of beer with high concentrations of desirable ester compounds and limited ethanol content.

## 13.00 Hoe een bier een whisky wordt

Charles Leclef, Brouwerij en Stokerij Het Anker

In 2010 werd de eerste whisky stokerij met pot stills opgestart in België waar Gouden Carolus Tripel volgens de regels van de kunst wordt afgestookt en gerijpt tot Gouden Carolus Single Malt.

## 13.20 How research on alternative grains can boost the brewing industry

Jessika De Clippeleer, Universiteit Gent en Hogeschool Gent

How to get research into practice? First get practice into research! The laboratory for Brewing Science and Technology of UGent and HOGent is taking on the challenge of brewing with different unmalted alternative grains in relatively high concentrations.

## 13.40 Bekendmaking winnaars ‘Brouwquiz’

## 13.50 Netwerklunch in ‘De Foyer’

### Travel plan



### By public transportation

From the railway station Gent-Sint-Pieters, it is only a 5 minute walk. Or you can take tram 1 to ‘Flanders Expo’. The first stop ‘HoGent’ gets you to Entrance 4 on Campus Schoonmeersen.

### By car from E40

Take exit 14 (R4 - Expo) on the E40 and proceed to the next roundabout where you take exit ‘Zelzate’. On the bridge over the water stay on the left side. At the next roundabout follow direction to the nearest parking ‘Gent-Sint-Pieters’ (GPS coordinates entrance: 51.036135; 3.704544 - Gent Sint-Denijslaan).