

MET MEDEWERKING VAN

Agidens en Alfa Laval

Brouwerij Boon

Brouwerij Roman

Brouwerij Slagmuylder

Christeyns

Fermentis by Lesaffre

GEA

**Gillain & Co
part of Heleon Group**

**HOGENT
Universiteit Gent**

Krones



**Campus Schoonmeersen
Gebouw D - auditorium D (D1.28)**

Openbaar vervoer of te voet:

Vanaf het station Gent-Sint-Pieters ongeveer tien minuten wandelen in de Voskenslaan of tram 1 richting Flanders Expo nemen. De eerstvolgende halte 'HOGENT' is toegang 4 van de Campus Schoonmeersen.

Opgelet aangepast parkeerbeleid op Campus Schoonmeersen!

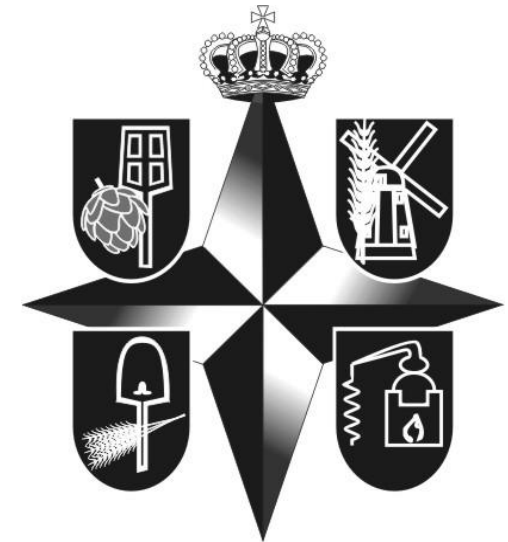
Met de wagen: aan te bevelen parking 'Gent-Sint-Pieters'

Op de E40 afrit 14 (R4 - Expo) nemen en volgen tot de volgende rotonde. Daar afrit Zelzate nemen. Op de brug over de Ringvaart links houden. Op de volgende rotonde richting station doorrijden via de Valentin Vaerwyckweg naar de ondergrondse betaalparking 'Gent-Sint-Pieters'.

(GPS coördinaten inrit Parking: 51.036135; 3.704544 - Gent Sint-Denijslaan)

De parking ligt op wandelafstand van de campus.

**Koninklijke Oud-Studentenbond
Fermentatio vzw**



**STUDIEDAG
BROUWERIJ - MOUTERIJ**

Vrijdag 6 december 2019

**SYMPOSIUM
BREWING - MALTING**

Friday, December 6th, 2019

HOGENT – Universiteit Gent

Campus Schoonmeersen

Gebouw D – auditorium D

Valentin Vaerwyckweg 1 - Gent

Mevrouw
Mijnheer

Wij nodigen U vriendelijk uit voor de traditionele studiedag van de Koninklijke Oud-Studentenbond Fermentatio op vrijdag 6 december 2019 in het auditorium D op campus Schoonmeersen, gebouw D, Valentin Vaerwyckweg 1 te Gent.

Deelnameprijs	
lid	€ 60
niet-lid	€ 90
gepensioneerde/werkzoekende	€ 45
oud-student UGent/HOGENT (2016-2019)	€ 45
voordrachten zonder lunch	€ 50
Per lidmaatschap één deelnemer aan ledentarief!	

Inschrijving door storting op rekening van de Kon. Oud-Studentenbond Fermentatio (IBAN: BE36 7370 0726 9181 BIC/SWIFT: KREDBEBB **met vermelding van de naam van elke deelnemer!**) en terugsturen van de inschrijvingskaart of mailen naar info@fermentatio.be of via www.fermentatio.be **vóór 22 november 2019**.

Bij annulatie na 29 november is het volledige inschrijvingsbedrag verschuldigd.

Madam
Sir

We have the pleasure to invite you to the symposium on malting and brewing organized by the alumni association Koninklijke Oud-Studentenbond Fermentatio on Friday December 6th 2019 in the auditorium D on campus Schoonmeersen – Building D, Valentin Vaerwyckweg 1 in Ghent.

The registration fee	
member	€ 60
non-member	€ 90
retired/applicant	€ 45
young alumni UGent/HOGENT (2016-2019)	€ 45
lectures without lunch	€ 50
Per membership only one registration at member rate is allowed!	

Payment by bank transfer to the account of Kon. Oud-Studentenbond Fermentatio (IBAN: BE36 7370 0726 9181 BIC/SWIFT: KREDBEBB, **please mention the name of each participant!**) and send us the registration form by e-mail info@fermentatio.be or register via www.fermentatio.be **before November 22th 2019**.

After November 29th, cancellations will not receive a refund.

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

PROGRAMMA

08.30 Verwelkoming

08.45 Begroeting door Marc Strubbe

09.00 Active dry yeast and the world of taste & pleasure

Gabriela Montandon, Fermentis by Lesaffre

Beer is a complex matrix in which flavors are created on a large combination of factors - amongst yeast, raw materials and processing parameters are important contributors. A given yeast genotype provides flavor diversities when changing fermentation parameters and hop regimes.

09.30 The application of hop oils at beer production

Frank Peifer, Hopsteiner

The substitution of conventional hop products at late and at dry hopping with natural hop oils. What should be considered by using hops oils and where are the limits?

10.00 Dealcoholisation of beer with the new GEA AromaPlus Technology

Ralf Scheibner, GEA

GEA will give an overview on the latest development for the new GEA AromaPlus membrane technology to dealcoholize beers to $\leq 0,5\%$ abv or down to $\leq 0,05\%$ abv with no thermal stress and high retention of flavor compounds.

10.30 Lambiek, de wildste van alle bierdromen

Frank Boon, Brouwerij Boon

"Spontane gisting" spreekt tot de verbeelding en doet brouwers dromen van exclusieve creaties die de grenzen van het traditionele brouwen verleggen. De productiemethode van Lambiek, het oudste speciaalbier van België en de productie van Geuze komen aan bod.

11.00 Pauze

12.00 The interaction effect between vibrations and temperature simulating truck transport on the flavour stability of beer

Alexander Paternoster, University of Antwerp

During the export distribution process, Belgian beer is frequently exposed to elevated temperatures, vibrations and shocks. This study discusses to what extent temperature and vibrations contribute to a degradation of the flavour stability of beer.

12.30 Dry Hopping Process Challenges

Kim Verschuere, Agidens

Alyce Hartvigsen, Alfa Laval

Increasing demand for dry-hopped beers requires larger scale production, which presents major process challenges. But there is an automated solution that offers reduction in process times, product losses and hop dosing, while improving the quality.

13.00 Brewing with Green Malt

David Cook, University of Nottingham

Brewing with 'green' (germinated but not kilned) malt offers potential savings in energy and water usage, but also presents significant logistical and technical challenges to the production of quality beer. Our current EU-funded project seeks to develop technical solutions.

13.30 What's brewing under the kombucha scoby?

Jessika De Clippeleer, Ghent University and HOGENT

David Laureys, Ghent University

Consumers increasingly demand beverages with low or no alcohol content. This trend has led to the increased interest in kombucha, an age old fermented tea made with a mixture of yeasts and bacteria. Time for a brewers guide to kombuchaland.

13.50 Bekendmaking winnaars 'Brouwquiz'

14.00 Netwerklunch in 'De Foyer'

Inlichtingen – Information

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