

Annual conference on malting and brewing

Friday December 1th 2017



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

Rates

Member	€ 60
Non-member	€ 85
Pensioner/applicant/young alumni Association University Ghent (2014-2017)	€ 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 Wild and Spontaneous – Main characteristics of *Brettanomyces bruxellensis* yeasts

Sam Crauwels, KULeuven

Brettanomyces bruxellensis plays an intriguing role in fermented beverages: crucial in (some) beer, unwanted in (most) wine. Recent research showed that the phenotypic behaviour of the yeast is strongly dependent on the strain and fermentation medium.

09.30 Degassing of beer before measurement

Wolfgang Kalthoff, Steinfurth Mess-Systeme

The presentation will introduce the brand new, innovative lab scale de-carbonation system of Steinfurth (LDC). The automatic and high efficient LDC concept is designed to de-carbonate beverages without loss of volatile components like alcohol or aroma.

09.50 Improved dealcoholization process of beer and its market potential

Martin Jörg, Centec

The thermal Centec DeAlcoTec beer dealcoholization process will be explained and compared to other technologies, followed by a short overview about the history, development, actual situation and a forecast of the AFB market.

10.10 Dynafill – Filling and capping with one and the same unit

Johannes Plankl, Kronos

As fast as no other system. Filling and capping is done in one sole functional unit – and that within less than five seconds. With good reason, one can claim that the concept of Dynafill revolutionises beer filling.

10.30 The transformation of old tradition – a novel brewhouse concept

Tobias Becher, ZIEMANN HOLVRIEKA

The novel brewing process divides the brewhouse tasks into subprocesses, which are treated individually and, by combining partial flows, finally completed in an optimal way. Hence, shorter process times and higher yields can be achieved.

11.00 Pauze

12.00 Dry hopping in a nutshell

Christina Schönberger, Joh. Barth & Sohn

Dry hopping is a rediscovered art in brewing technologies. What are the possibilities? What mean the different parameters for the resulting hop aroma and flavour in the beer?

12.30 The influence of dark and roasted malt on the flavor stability of beer

Frank-Jürgen Methner, TU Berlin

Besides oxygen, iron and temperature also reductones have a major influence on flavor stability of beer. Especially dark and roasted malt varieties contain more free iron as well as more reductones. Both factors will be discussed in the presentation.

13.00 Industriële productie van glutenvrije moutbieren: een koud kunstje?

Anneleen Decloedt, Hogeschool Gent en Universiteit Gent

Glutenvrij zit in de lift en dat geldt ook voor glutenvrije bieren. Afgelopen jaar werden reeds zesmaal zoveel nieuwe glutenvrije bieren gelanceerd als in 2010. Maar hoe kunnen glutenvrije moutbieren gebrouwen worden en wanneer is glutenvrij nu echt glutenvrij?

13.25 Bekendmaking winnaars 'Brouwquiz'

13.45 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).