

CRAFT BEER ITALY Conference Programme - Wednesday 27th March 2019

Time	Room 1 - Orange	Room 2 - Turquoise
09:30 am	WELCOMING AND OPENING OF THE EXHIBITION	
09:45 am	OPENING CEREMONY	
10:30 am	<i>Pause – Time to Visit the Exhibition</i>	
11:00 am	Session 1 - Orange MALT AND OTHER CEREALS <ul style="list-style-type: none"> Good malt mill practice – how to get the best out of your malt and into your beers <i>Speaker: Axel Jany, Weyermann® Specialty Malts</i> Specialty Malts – Production and sensory influences to the beer <i>Speaker: Stefan Grauvogl, Doemens</i> 	Session 1 - Turquoise BOTTLING AND CAN FILLING <ul style="list-style-type: none"> Can filling also for craft breweries possible even with small amounts <i>Speaker: Kurt Marshall, VLB Berlin</i> Contract bottling – an opportunity for small breweries <i>Speaker: Kurt Marshall, VLB Berlin</i>
12:00 pm	<i>Pause – Time to Visit the Exhibition</i>	
1:30 pm	Session 2 – Orange YEAST AND FERMENTATION <ul style="list-style-type: none"> Main fermentation, maturation, lagering – what is happening and how can I influence the process? <i>Speaker: Dr. Deniz Bilge, VLB Berlin</i> Enzymes in brewing <i>Speaker: Gianmaria Ricciardi, Lallemand Brewing Inc</i> Lambic: the missing link between beer and wine <i>Speaker: Kuaska</i> 	Session 2 - Turquoise QUALITY CONTROL <ul style="list-style-type: none"> Quality control in microbreweries: analysis and instruments <i>Speaker: Pietro di Pilato, Brewfist</i> Innovation in the brewing process, enrichment and standardization of beer wort <i>Speaker: Dr. Armando Vicari, Savi Laboratori & Service Srl</i> Oxygen monitoring optimizes quality and taste <i>Speaker: Gareth Hughes, Hach Lange Srl</i>
3:00 pm	<i>Pause – Time to Visit the Exhibition</i>	
3:30 pm	Session 3 - Orange YEAST AND FERMENTATION - PART 2 <ul style="list-style-type: none"> Yeast management for small and big breweries <i>Speaker: Dr. Deniz Bilge, VLB Berlin</i> Bottle and can conditioning <i>Speaker: Dr. Gerrit Blümelhuber, Doemens</i> New Developments and Innovations in the use of dry yeasts for craft breweries; the “Baseline” project to manage the main fermentation parameters and modulate aromas in beers <i>Speaker: Roberto Pavesi, Fermentis - Division of S.I. Lesaffre</i> 	Session 3 - Turquoise LABELLING <ul style="list-style-type: none"> The power of packaging: the label as neuromarketing tool <i>Speaker: Chiara Tomasi, Arconvert Spa</i> Labelling and transparency for good beer consumer information <i>Speaker: Unionbirrai</i> BREWHOUSE <ul style="list-style-type: none"> Hot-side aeration in the brewhouse <i>Speaker: Eng. Davide Zingarelli, Simatec Srl</i>
5:00 pm	Italian Championship of Doemens Beer Sommeliers - Finals IN THE HALL	
	EVENING PROGRAM: PUB CRAWL	

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09:30 am	WELCOMING AND OPENING OF THE EXHIBITION	
09:45 am	<p><i>Session 1 - Orange</i></p> <p>ROUND TABLE</p> <ul style="list-style-type: none"> • Rounde table by Unionbirrai: title to come 	<p><i>Session 1 - Turquoise</i></p> <p>DRAFT SYSTEMS</p> <ul style="list-style-type: none"> • Draft Beer Systems – Common mistakes and hints for a good beer quality <i>Speaker: Dr. Gerrit Blümelhuber, Doemens</i>
10:30 am	<i>Pause – Time to Visit the Exhibition</i>	
11:00 am	<p><i>Session 2 – Orange</i></p> <p>CRAFT BREWING IN OTHER COUNTRIES</p> <ul style="list-style-type: none"> • A Collaboration Brew between an American and an Italian brewery <i>Speaker: Fabio Brocca, Ivo Fumagalli and Mattia Bonardi, Birrificio Lambrate</i> • Maintaining Quality in an Innovative Brewing Environment <i>Speaker: Burke Dignam, QA Manager, Trillium Brewery</i> • Belgian Craft Brewing - a report 	<p><i>Session 2 – Turquoise</i></p> <p>CLARITY OF BEER</p> <ul style="list-style-type: none"> • Clarification of beer – Insights into the application and the features of DE, Cross flow filtration and centrifuges <i>Speaker: Dr. Deniz Bilge, VLB Berlin</i> • Colloidal stability: reasons for turbidity and solutions <i>Speaker: Speaker: Kurt Marshall, VLB Berlin</i> • Beer Membrane Filtration & Quality measurement - innovative & reliable solutions for the craft beer of today <i>Speaker: Oliver Meckler, Pentair Food & Beverage</i>
12:30 pm	<i>Pause – Time to Visit the Exhibition</i>	
2:00 pm	Best Craft Beer Label Award Ceremony - IN THE HALL	
3:00 pm	<p><i>Session 3 – Orange</i></p> <p>POSSIBILITIES TO ENHANCE YOUR PROFITS</p> <ul style="list-style-type: none"> • Non-alcoholic beers – also for craft brewers possible <i>Speaker: Dr. Gerrit Blümelhuber, Doemens</i> • Optimize brewery efficiency: practical experience of case studies <i>Speaker: Dr. Stefan Castritius, BEERTEC Ingenieurgesellschaft mbH</i> <p>WATER MANAGEMENT</p> <ul style="list-style-type: none"> • Brewing water treatment even for craft breweries <i>Speaker: Dr. Gerrit Blümelhuber, Doemens</i> 	<p><i>Session 3 – Turquoise</i></p> <p>HOPS</p> <ul style="list-style-type: none"> • Hop Growing in Italy <i>Speaker: Unionbirrai</i> • Influence of dry hopping on beer characteristics <i>Speaker: Sandro Cocuzza, Manager Technical Support Hopsteiner</i> • The correlation between yeast and hop - which yeast for enhancing the hop flavour? <i>Speaker: Theresa Zimmer, Doemens</i>
4:30 pm	<i>Pause – Time to Visit the Exhibition</i>	
5:00 pm	<i>Session 4 - Orange</i>	<i>Session 4 - Turquoise</i>

CRAFT DISTILLING

- **Craft Distilling – An opportunity also for the brewers**
Speaker: Theresa Zimmer, Doemens

Q&A SESSION

- **Deniz Bilge of VLB Berlin and Dr. Gerrit Blümelhuber of Doemens answers all the questions you've always wanted to ask**

FLAVOUR STABILITY

- **Flavour Stability over the shelf life**
Speaker: Dr. Gerrit Blümelhuber, Doemens

SENSORY EVALUATION

- **Sensory evaluation of beer - an easy and cheap way of quality control**
Speaker: Stefan Grauvogl, Doemens