

CRAFT BEER ITALY Conference Programme – Wednesday 27th March 2019 – Opening at 9:30

Time	Room 1 - Orange	Room 2 - Turquoise
09:45 am	OPENING CEREMONY	
10:30 am	<i>Pause – Time to Visit the Exhibition</i>	
11:00 am	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> 	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>
11:30 am	<ul style="list-style-type: none"> • Specialty Malts – Production and sensory influences to the beer <i>Speaker: Stefan Grauvogl, Doemens</i> 	<ul style="list-style-type: none"> • 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	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> 	HOP GROWING IN ITALY <ul style="list-style-type: none"> • Hop Growing in Italy <i>Speaker: Dr. Agostino Arioli, Birrificio Italiano</i>
2:00 pm	<ul style="list-style-type: none"> • Enzymes in brewing <i>Speaker: Gianmaria Ricciardi, Lallemand Brewing Inc</i> 	QUALITY CONTROL <ul style="list-style-type: none"> • Innovation in the brewing process, enrichment and standardization of beer wort <i>Speaker: Dr. Armando Vicari, Savi Laboratori & Service Srl</i>
2.30 pm	<ul style="list-style-type: none"> • Lambic: the missing link between beer and wine <i>Speaker: Kuaska</i> 	<ul style="list-style-type: none"> • 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	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> 	LABELLING <ul style="list-style-type: none"> • The power of packaging: the label as neuromarketing tool <i>Speaker: Chiara Tomasi, Arconvert Spa</i>
4:00 pm	<ul style="list-style-type: none"> • Bottle and can conditioning <i>Speaker: Dr. Gerrit Blümelhuber Doemens</i> 	<ul style="list-style-type: none"> • Labelling and transparency for good beer consumer information <i>Speaker: Valeria Di Siero, Unionbirrai</i>
4:30 pm	<ul style="list-style-type: none"> • 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> 	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 EXHIBITION HALL	

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09:45 am	<p>UNIONBIRRAI & OBiArt</p> <ul style="list-style-type: none"> Report 2018 on the Italian Craft Beer Sector and launch of OBiArt (Craft Beer Observatory) in cooperation with Florence University Speaker: Prof. Silvio Menghini, OBiArt for Unionbirrai 	<p>DRAFT SYSTEMS</p> <ul style="list-style-type: none"> Draft Beer Systems – Common mistakes and hints for a good beer quality Speaker: Dr. Gerrit Blümelhuber, Doemens
10:30 am	Pause – Time to Visit the Exhibition	
11:00 am	<p>CRAFT BREWING IN OTHER COUNTRIES</p> <ul style="list-style-type: none"> A Collaboration Brew between an American and an Italian brewery Speaker: Fabio Brocca, Ivo Fumagalli and Mattia Bonardi, Birrificio Lambrate 	<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 Speaker: Dr. Deniz Bilge, VLB Berlin
11.30 am	<ul style="list-style-type: none"> Maintaining Quality in an Innovative Brewing Environment Speaker: Burke Dignam, QA Manager, Trillium Brewery 	<ul style="list-style-type: none"> Colloidal stability: reasons for turbidity and solutions Speaker: Kurt Marshall, VLB Berlin
12.00 pm	<ul style="list-style-type: none"> European Beer Star – A possibility to enhance the success of a brewery Speaker: Thomas Buscham, Verband Private Brauereien 	<ul style="list-style-type: none"> Beer Membrane Filtration & Quality measurement - innovative & reliable solutions for the craft beer of today Speaker: Michael Lipp, Pentair Food & Beverage
12:30 pm	Pause – Time to Visit the Exhibition	
2:00 pm	Best Craft Beer Label Award Ceremony - IN THE EXHIBITION HALL	
3:00 pm	<p>POSSIBILITIES TO ENHANCE YOUR PROFITS</p> <ul style="list-style-type: none"> Non-alcoholic beers – also for craft brewers possible Speaker: Dr. Gerrit Blümelhuber, Doemens 	<p>QUALITY CONTROL</p> <ul style="list-style-type: none"> Quality control in microbreweries: analysis and instruments Speaker: Pietro di Pilato, Brewfist
3:30 pm	<ul style="list-style-type: none"> Optimize brewery efficiency: practical experience of case studies Speaker: Dr. Stefan Castritius, BEERTEC Ingenieurgesellschaft GmbH 	<p>HOPS</p> <ul style="list-style-type: none"> Influence of dry hopping on beer characteristics Speaker: Mathis Geserer, Hopsteiner
4:00 pm	<p>WATER MANAGEMENT</p> <ul style="list-style-type: none"> Brewing water treatment even for craft breweries Speaker: Dr. Gerrit Blümelhuber, Doemens 	<ul style="list-style-type: none"> The correlation between yeast and hop - which yeast for enhancing the hop flavour? Speaker: Theresa Zimmer, Doemens
4:30 pm	Pause – Time to Visit the Exhibition	
5:00 pm	<p>CRAFT DISTILLING</p> <ul style="list-style-type: none"> Craft Distilling – An opportunity also for the brewers Speaker: Theresa Zimmer, Doemens 	<p>FLAVOUR STABILITY</p> <ul style="list-style-type: none"> Flavour Stability over the shelf life Speaker: Dr. Gerrit Blümelhuber, Doemens
5.30 pm	<p>Q&A SESSION</p> <p>Dr. Deniz Bilge of VLB Berlin and Dr. Gerrit Blümelhuber of Doemens answers all the questions you've always wanted to ask</p>	<p>SENSORY EVALUATION</p> <ul style="list-style-type: none"> Sensory evaluation of beer - an easy and cheap way of quality control Speaker: Stefan Grauvogl, Doemens