

THE PROGRAMME

OPTIONAL EVENT: Monday 27th February

Arrive Shobnall at 3.00 pm for a tour of the Molson Coors Shobnall Maltings, followed by an evening of trade visits and dinner in Burton, starting with The Burton Bridge Brewery at 6pm

SEMINAR: Tuesday 28th February

9.00	Registration
9.15	Introductions Tim Hampson, Chairman of the Guild Chairman for the day, Dr Harry White
9.30	"Utterly Otterly" Colin West, Chief Executive, Maltsters' Association
10.00	"Malting – Sustainable & Innovative" Dr Nigel Davies, Manufacturing & Technical Director, Muntons plc
10.30 – 11.00	Tea / Coffee
11.00	"Hops & Hop Products" Trevor Roberts, M.Sc., Dip.Inst.Brew., F.Inst.Brew., CSci, Managing Director, Steiner Hops Ltd
11.30	"Hop Production & The Hop Market" Paul Corbett, Chairman Hop Merchants Association, Chairman IBD Hop Industry Committee
12.00	Lunch
1.45	"From Ingredients to Beer: From Design to Realisation" Stuart Howe, Head Brewer, Sharps Brewery, Rock, Cornwall
2.15	"Beer Quality, Balance & Drinkability" Toby Heasman, Head Brewer, Hall & Woodhouse Ltd
2.45	Full Speakers Panel Q & A's / discussions
3.00	Chairman's Summing-Up
3.30	Tea/Coffee
4.00	Depart



The British Guild of Beer Writers

BREWING INGREDIENTS SYMPOSIUM

Tuesday 28th February 2012

from 9am - 4pm

Worthington Suite, National Brewery Centre,
Burton-upon-Trent

MALT, HOPS AND THE MEANING OF BEER

What makes the perfect beer?

Come and find out from some of the leading experts in barley, hops, beer and brewing

The event is for writers, brewers, students and anyone with an interest in the art and skill of the brewer and the impact of barley and hops on the brewing process and the beer we drink

This **one-day seminar** is chaired by former Institute of Brewing & Distilling President and Global Director for Technical Compliance for Molson Coors, Dr Harry White

Plus: Optional Tour & Dinner on Monday 27th February

The seminar itself is FREE to individual members of the British Guild of Beer Writers, £50 for corporate members of the Guild, £70 for non-members & £35 for brewing students

MALT, HOPS AND THE MEANING OF BEER - Speakers and their subjects

“Utterly Otterly”

Colin West, Chief Executive, Maltsters' Association

Colin West takes a gallop through the history and the technology of barley, a look at the physiology of the grain. Why are plant scientists using a variety first selected 188 years ago to be part of tomorrow's barleys? You will find out!

“Malting – Sustainable & Innovative:”

Dr Nigel Davies, Manufacturing and Technical Director, Muntions plc

This presentation will elaborate on commercial pressures facing malting and the challenges and opportunities for sustainable production with specific reference to water and carbon.

“Hops & Hop Products”

*Trevor Roberts, M.Sc., Dip.Inst.Brew., FInst.Brew., CSci,
Managing Director, Steiner Hops Ltd*

The presentation will cover the impact of hops on beer quality including: The influences of hops on beer quality. Introduction to the range of available hop products and comparison with leaf hops. Different ways of hopping and their impact on beer quality. Achieving beer flavour differentiation by using hops. The cost of hops in beer – exploding the myth!

“Hop Production & The Hop Market”

*Paul Corbett, Chairman Hop Merchants Association,
Chairman IBD Hop Industry Committee*

A review of the hop grower's year, and of the major hop growing countries and their primary contributions to the market. We will also examine developments in UK hops and new world flavours, and look at changing tastes, problems facing hop growers and the future for hops.

“From Ingredients to Beer: From Design to Realisation”

Stuart Howe, Head Brewer, Sharps Brewery, Rock, Cornwall

Great beer is brewed using water, malt, hops and yeast through the application of science. The science and technology of brewing has developed around our knowledge of these four raw materials. Innovative brewing using novel raw materials requires the use of scientific knowledge not traditionally applied to brewing as well as the instinctive skill of the artisan.

This presentation intends to detail the creative process of using novel ingredients to produce a new beer and the steps required to translate this into a consistent commercial brand.

“Beer Quality, Balance & Drinkability”

Toby Heasman, Head Brewer, Hall & Woodhouse Ltd

A head brewer is externally judged on the quality of his beers. Within his beer he should be able to demonstrate everything from great session beers & premium ales through to niche beers for the connoisseur, that can include unique raw materials as well as novel ways to use traditional ingredients.

Internally, brewers are judged on their ability to run a brewery, where quality and great beer becomes a given. The purchasing of quality raw materials and their appropriate and efficient use in the brewery is vital, as is the balance of what is a quality ingredient, what is commercially astute and what is PR.

For guests able to join us earlier, an optional trip to a maltings followed by an evening of trade visits and dinner in Burton has been arranged for Monday 27th February*

*Please note that the cost of this is NOT included in the seminar fee and guests will need to fund their own accommodation and dinner