

TUESDAY March 21

9:00 Plenary 1, Session 1 - Convention Opening - Sponsored by COOPERS <i>Chair Jon Meneses</i>					
Time	TOPIC	SPEAKER			
9:00	Convention Welcome	Dr Jon Meneses - Convention Chair			
9:10	IBD Asia Pacific - celebrating 70 years	Mr Gary Faulkner - Chair, IBD Asia Pacific			
9:25	IBD Presidential Address	Ms Bhavya Mandanna - President, IBD			
9:45	World Barley Supply - State of the industry	Mr Lyndon Asser - Senior Commercial Manager, Viterra Australia Pty Ltd			
10:05	World Hop Supply - State of the industry	Mr Joachim Gehde - Managing Director, Simon H Steiner Hopfen GmbH			
10:25 Morning Tea - Sponsored by ELLERSLIE					
11:00 Plenary 1, Session 2 - Keynotes - Sponsored by COOPERS					
Time	TOPIC	SPEAKER			
11:00	Brewing Industry Keynote	Dr Tim Cooper, AM - Managing Director, Coopers Brewery			
11:30	Distilling Industry Keynote	Mr Douglas Murray - Immediate Past President, IBD			
12:00 Lunch - Sponsored by ASAHI					
13:30 Plenary 1, Session 3 - People Development - Sponsored by SIEMENS <i>Chair Steph Howard</i>			13:30 Plenary 2, Supplier Workshops 1 <i>Chair Michael Capaldo</i>		
Time	TOPIC	SPEAKER	Time	TOPIC	Supplier Speaker
13:30	Building Diversity, Equity and Inclusion for a Sustainable Future	Ms Tiffany Waldron - President, Australian Chapter, Pink Boots Society	13:30	Dry De-husking – how to increase brewhouse yield	Mr Johannes Preiss - Head of Market Segment Brewing & Distilling, Bühler Group
13:50	Global partnership supporting upskilling in Tasmanian brewing sector and beyond	Dr Matthew Fielding - Teaching Fellow in Fermentation, University of Tasmania	14:00	GEA - Transforming the Future: Sustainable beverage manufacturing	Mr Volker Mewes - Senior Area Sales Manager - APAC, GEA
14:10	Technical capability for Craft Brewers – The Craft Gold Program	Mr Donovan Sparks - Capability and Knowledge Leader, Lion	14:30	Sustainable Can Collar – A Plastic Replacement Solution	Mr George Papatotiriou - ANZ Design Manager, Westrock
14:30					
15:00 Afternoon Tea - Sponsored by PENTAIR					
15:30	Posters Presentations		15:30 Plenary 2, Supplier Workshops 2 <i>Chair Stephen Exinger</i>		
			Time	TOPIC	Supplier Speaker
			15:30	ECOLAB - Keeping Pests out of your Pints – How to make smart Pest Control decisions	Mr David Lilly - Ecolab
			16:00	Application of heat pump technology to breweries and distilleries	Mr Liam Deery - Briggs of Burton
			16:30	HPA - FULL FLAVOUR SPECTRUM®: Next generation Liquid Dry Hopping	Mr Michael Capaldo - National Sales Manager, Hop Products Australia
17:00 Daily Session Wrap up					

WEDNESDAY March 22

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9:00 Plenary 1, Session 4 - Yeast 1 - Sponsored by SIEMENS <i>Chair Peter David</i>			9:00 Plenary 2, Session 1 - Distilling 1 - Sponsored by BUHLER <i>Chair Ian Thorne</i>		
Time	TOPIC	SPEAKER	Time	TOPIC	SPEAKER
9:00	Harnessing modern biotechnology in creating high-value yeast for industry challenges.	Mr Avi Shayevitz - R&D scientist, Lallemand Inc.	9:00	A Review of Techniques to Increase Distillation Quality and Efficiency	Mr Dave Withers - Master Distiller, Archie Rose Distilling Co
9:20	Influence of propagation time on yeast metabolism during bottle refermentation	Miss Brooke Dilmetz - PhD Candidate, University of South Australia	9:20	Setting up a distillery with the end in mind	Mr Adam Chapman - Head Distiller, CAVU Distilling
9:40	Adaptive Laboratory Evolution to improve yeast viability	Mr Chris Hallinan - Microbiologist, Lion	9:40	Distillation profiles of botanical volatiles in Gin production	Prof Graham Jones - Adjunct Associate Professor (Oenology), University of Adelaide
10:00	Complex Microbiome Systems - Advances in Understanding Beer Fermentation.	Dr Gary Spedding - BDAS, LLC	10:00	Practical Cask Management for Distillers	Mr Matt Strickland - Master Distiller, Iron City Distilling, Pittsburgh
10:30 Morning Tea - Sponsored by WESTROCK					
11:00 Plenary 1, Session 5 - Yeast 2 - Sponsored by FERMENTIS <i>Chair Garry Menz</i>			11:00 Plenary 2, Session 2 - Distilling 2 - Sponsored by FERMENTIS <i>Chair Dave Withers</i>		
Time	TOPIC	SPEAKER	Time	TOPIC	SPEAKER
11:00	A special drop: Characterising yeast isolates associated with fermented beverages produced by Australia's Indigenous peoples	Dr Cristian Varela - The Australian Wine Research Institute	11:00	Rapid Sensory Profiling of Gin and Tonic Using Rate-All-That-Apply Methodology	Mr Hugh Holds - PhD Candidate, Department of Wine Science, University of Adelaide
11:20	Hey Doc, which is the best yeast for my beer?	Dr Tommaso Watson - Ferveo	11:20	Exploring Australia's Native Grains: Brewing and Distilling	Mr Phil Stevens - Director, Poa Native Grains
11:40	Free thiol release in beer: selecting yeasts and fermentation conditions	Mr Simon Jeanpierre - Technical Sales Support Manager APAC, Fermentis	11:40	Assessing yeast strain fermentation performances with variable molasses quality	Mr Krishna Rajiv - Technical Sales Support Manager - Asia Pacific, Fermentis
12:00	Long Term Yeast Storage with Impacts on Yeast Vitality	Mr Matt Couch - Solon Consulting Lc.	12:00	Sourcing locally grown grains for craft brewing and distilling.	Mr Stuart Whytcross - Director, Voyager Craft Malt
12:30 Lunch - Sponsored by GEA					
13:30 Plenary 1, Session 6 - Brewing Panel - Sponsored by COOPERS			13:30 Plenary 2, Session 3 - Distilling 3 - Sponsored by BRIGGS <i>Chair Nick Sterenberg</i>		
<p style="text-align: center;">Brewing Panel Session - "No and Low Alcohol Beers - Are they really that difficult?"</p> <p style="text-align: center;">Moderator - Scott Vincent Liquid Development Manager Beer, Cider and Fermented Beverages, Asahi Beverages</p> <p style="text-align: center;">PANELISTS Associate Professor Andrew Greenhill - Federation University Stephane Meulemans - General Manager, Fermentis Avi Shayevitz - R&D Scientist, Lallemand Juan Jurado - Global Technology Manager, Brewery Systems, Alfa Laval - via ZOOM Zack Lang - Brewer, Pirate Life Hugh Dircks - Group Manager, Microbiology, Asahi Beverages Jun Kubota - Global Chief Brewer & Innovation manager, Asahi Group Holdings Ltd</p>			Time	TOPIC	SPEAKER
			13:30	Novel flavour Yeast development for Spirit production	Dr Tina Tran - Commercial Director APAC, AB Biotek
			13:50	Contribution of ZIEMANN-HOLVRIEKA's Product Portfolio Reaching Sustainability Goals in Distilleries	Mr Konstantin Ziller - Senior Product Manager, Ziemann Holvrieka GmbH
			14:10	Australian Rum: 150 years history, current status & forward vision	Mr Steven Magarry - CEO, Sydney Rum Distillery
			14:30	Leveraging The 5E's To Deliver Your Brand Home Objectives	Mr Duncan Littler - (D2C) Marketing and Experience Manager, Bundaberg Rum
15:00 Afternoon Tea - Sponsored by LION					
15:30 Plenary 1, Session 7 - Brewing Innovations - Sponsored by ORORA <i>Chair Jaideep Chandrasekharan</i>			15:30 Plenary 2, Session 4 - Distilling Panel - Sponsored by ECOLAB		
Time	TOPIC	SPEAKER	<p style="text-align: center;">Distilling Panel Session - "The real value of training and education for distillers"</p> <p style="text-align: center;">Moderator - Douglas Murray Immediate Past President - IBD</p> <p style="text-align: center;">PANELISTS Anne Gigney co-Founder and Director of the The Distillers Institute and the Tasmanian Whisky Academy</p> <p style="text-align: center;">Dave Withers Master Distiller, Archie Rose Distilling Co.</p> <p style="text-align: center;">Ian Thorne Master Distiller - The Gospel Distillers, IBD TGL Lead Distilling Tutor</p>		
15:30	Production of a Neutral Base using Reverse Osmosis	Mr Sam Seward - Senior Manager Process Optimisation, Asahi Beverages			
15:50	Making Consistent Hazy Beer Styles Using a Large-scale Commercial Brewery	Mr Rory Main - Head Brewer, The Pride, Lion			
16:10	Reducing Diacetyl: One Brewery's Experience with Application of ALDC	Mr Jaydeep Chatterjee - Senior Application Specialist - Brewing, IFF			
16:30	Yeast nutrition to enhance aroma-active compounds	Mr Andres Furukawa - Global Technical Brewer, AEB Group			
17:00 Daily Session Wrap up					

THURSDAY March 23

9:00		Plenary 1, Session 8 - Sustainability Management - Sponsored by ECOLAB <i>Chair Gary Faulkner</i>		9:00		Plenary 2, Supplier Workshops 3 <i>Chair Jeff Stewart</i>	
Time	TOPIC	SPEAKER	Time	TOPIC	Supplier Speaker		
9:00	What is a B Corp Company?	Mr Chris Willcock - Chief Brewer, 4 Pines Brewing Co.	9:00	SIEMENS - Coupling Decarbonisation and Digitalization: is it always a finance decision?	Leonie Wong & Milan P.S. Bawa , Siemens		
9:20	Sustainable glass production for the beverage industry	Mr Greg Savage - General Manager, Gawler Plant, Orora Glass	9:30	PENTAIR - How Breweries Can Overcome CO2 Supply Volatility	Mr Roy Spee - Pentair		
9:40	Establishing a Decarbonisation Roadmap	Miss Sarah Smith - Senior Process Engineer , Beca	10:00	Brewing Technology beyond tomorrow – outlook and discussion on potential new business fields within the food and beverage industry and its contribution to humankind’s great challenges	Mr Severin Thomandl - Sales Manager - APAC, Steinecker Gmbh Krones Group		
10:00	Sustainability Leadership in Brewery Operations	Dr Colin Court & Mr Andrew Hook - Ecolab					
10:30 Morning Tea - Sponsored by KRONES							
11:00		Plenary 1, Session 9 - No and Low Alcohol Beer - Sponsored by BUHLER <i>Chair - Chris Willcock</i>		11:00		Plenary 2, Session 5 Quality Assurance - Sponsored by LION <i>Chair David Meads</i>	
Time	TOPIC	SPEAKER	Time	TOPIC	SPEAKER		
11:00	Alcohol and Athletic Recovery	Prof Ben Desbrow - Clinical and Sports Nutrition , Griffith University	11:00	Analytical Quality Control in the Fermented Beverage Industry	Dr Melinda Christophersen - Central Laboratory Manager, Asahi Beverages		
11:20	Zero Alcohol Draught Lager - Microbiological Challenges and Considerations	Dr Hugh Dircks - Group Manager - Microbiology , Asahi Beverages	11:20	Reduction in consumer complaints through collaborative brewery-wide routines	Ms Sarah Cummins - Senior Manager – Quality, Asahi Beverages		
11:40	The Potential for Low Alcohol Beverages to Moderate Harmful Drinking	Mr Blake Palmer - PhD Candidate , Griffith University	11:40	Engaging Sensory Panellists: Using Immediate Feedback, Visual Management & Calibration	Miss Fiona Harrington - Network Technical and Performance Leader , Lion		
12:00	Pasteurisation optimisation of non-alcoholic, premium beers and novel beverages	Dr Grzegorz Rachon - Brewing Microbiology Research Leader, Campden BRI (Nutfield)	12:00	Whirlpool Hop Addition Variables and the Effects on Sensory Characteristics and Quantifiable Hop Derived Compounds	Lindsay Astarita, Collette Arnheim, Ashur Hall & James Smith - Stomping Ground Brewing Co		
12:30 Lunch - Sponsored by BRIGGS							
13:30		Plenary 1, Session 10 Quality and Analytical Techniques - Sponsored by ASAHI <i>Chair Tina Panoutsos</i>		13:30		Plenary 2, Session 6 - Brewing Materials - Sponsored by ELLERSLIE <i>Chair Greg Croke</i>	
Time	TOPIC	SPEAKER	Time	TOPIC	SPEAKER		
13:30	Microbiological Testing in Modern Craft Breweries	Mr Tom Ashton - Quality & Innovation Manager, 4 Pines Brewing Co.	13:30	Breeding sustainable hop varieties in response to climate change	Mr Ed Kentish Barnes - Managing Director, Steiner Hops Ltd		
13:50	Quality in Craft Breweries: Quality Control to Quality Assurance	Mr Jason Richard - Quality Manager , Carlton & United Breweries	13:50	The Committee of the Long Name – 40 Years of Industry Collaboration	Dr Jeff Stewart - Network Technical and Performance Leader – Materials, Lion		
14:10	Infrared analysis of key beer quality traits	Prof Glen Fox - Professor Malting & Brewing Science, University Of California	14:10	Advanced Hop Products for Premium Taste and Sustainable Brewing	Dr Pedro Oliveira - Technical Director , Totally Natural Solutions Ltd		
14:30	Utilising in-house capability to protect unpasteurised brands from micro spoilage	Ms Aurelie Jonquet - Microbiologist /Systems improvement coach, Little Creatures	14:30	Legumes as novel brewing and distilling adjuncts	Prof Graeme Walker - Professor of Zymology , Abertay University		
15:00 Afternoon Tea - Sponsored by COOPERS							
15:30		Plenary 1, Session 11 - Process and Sustainability - Sponsored by ORORA <i>Chair David Baxter</i>		15:30		Plenary 2, Session 7 - Brewery Design - Sponsored by COOPERS <i>Chair Doug Stewart</i>	
Time	TOPIC	SPEAKER	Time	TOPIC	SPEAKER		
15:30	Reducing carbon dioxide usage at a multi beverage site	Mr Trevor Rollinson - Asahi Beverages NZ	15:30	Brewnomic - The climate neutral brewery	Mr Severin Thomandl - Sales Manager, APAC, Steinecker Gmbh Krones Group		
15:50	New filtration enzyme solution that enhances brewing performance	Dr Aldo Lentini - Senior Industry Technology Manager – Beverages , Novozymes	15:50	Design of a Dual Function Facility for Brewing and Distilling	Mr Tim Blight - Project Engineer, Coopers Brewery		
16:10	How AI can assist in predicting asset health and efficiency	Mr Freddie Coertze - Ifm Effector	16:10	Digitalization – where to from here?	Leonie Wong & Milan P.S. Bawa - GM Factory Automation, Siemens		
16:40 Convention Wrap up							