

# Draft IBD Technical Programme

Please note this is a draft agenda only. The final schedule will be updated here once confirmed.



## MONDAY 16 March, 2020

TIME	TOPIC	SPEAKER	SPONSORED BY	VENUE
<b>PLENARY SESSION 1</b>				
<b>Welcome &amp; IBD Overview</b>				
9:00	Welcome	Mr Sean Symons		Bellevue Ballroom 2 Level 3
9:05	Welcome to country	Mr Barry McGuire		
9:10	IBD AP Update	Dr Megan Sheehy		
9:40	IBD President	Dr Jerry Avis		
10:30 - 11:00	<i>MORNING TEA - sponsored by NOZOZYMES</i>			<i>Ballroom Foyer Level 3</i>
<b>PLENARY SESSION 2</b>				
<b>Poster Presentation</b>				
Chairperson: Mr Gary Blomeley				
11:00 - 11:10	Trbute to John Harvey	Mr Roger Bussell		Bellevue Ballroom 2 Level 3
11:10 - 12:00	Poster Presentation	Poster Presenters		
12:00- 13:00	<i>LUNCH - sponsored by AL TAJIR GLASS</i>			<i>Ballroom Foyer Level 3</i>
<b>PANEL SESSION 1</b>				
<b>Where Has all the Research gone?</b>				
13:00 - 14:30	<b>Panel members:</b> - Dr Doug Stewart - Prof Michelle Colgrave - Prof Glen Fox - Dr Garry Menz  Each panel member to give a short presentation, followed by discussion lead by the moderator.	Moderator: Prof Charlie Bamforth		Bellevue Ballroom 2 Level 3
14:30 - 15:00	<i>AFTERNOON TEA - sponsored by ZYMUS</i>			<i>Ballroom Foyer Level 3</i>
<b>PLENARY SESSION 3</b>				
<b>Distilling - Part 1</b>				
Chairperson: Mr Gary Faulkner				
15:00	The re-invigoration of UK Distilling Malt Market	Mr Eddie Douglas		Bellevue Ballroom 2 Level 3
15:25	Diverse Yeasts for Distilled Spirit Fermentations	Prof Graeme Walker		
15:50	The Art of Whisky Blending and Single Malt Selection	Dr Emma Walker		
16:15	Development of Flavour through Distillation and Maturation	Mr Douglas Murray		
16:40	<i>CLOSE MONDAY'S SESSION</i>			

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## TUESDAY 17 March, 2020

TIME	TOPIC	SPEAKER	SPONSORED BY	VENUE		TIME	TOPIC	SPEAKER	SPONSORED BY	VENUE	
<b>PLENARY SESSION 4</b>											
Sustainability - Climate change and impact on brewing raw material production (barley and hops)											
Chairperson: Dr Jeff Stewart											
8:30	Climate change and cereal crops	Dr Jatin Kala		Bellevue Ballroom 2 Level 3	<b>There will be no concurrent sessions running between 8:30am - 10:15am</b>						
9:20	Barley trader on impact of climate change	Mr Drew Robertson									
9:45	Ellerslie Hop - A change in seasons, growing for the future	Mr Greg Croke									
<b>10:15 - 10:45</b>		<b>MORNING TEA - sponsored by MALTEUROP</b>									<b>Ballroom Foyer Level 3</b>
<b>CONCURRENT SESSION 5</b>											
<b>CONCURRENT SESSION 6</b>											
<b>Distilling - Part 2</b>					<b>Maltings and Brewery sustainability - Part 1</b>						
Chairperson:					Chairperson: Dr Hugh Dunn						
10:45	Distilling Whisky and Beer based spirits by Craft Brewers	Mr Axel Jany		Bellevue Ballroom 2 Level 3	10:45	Unlocking the Potential of the Waste Streams from the Malting and Brewing Industries	Dr Helen Collins			Riverview Room 4 Level 2	
11:10	Automating Copper Pot still operation in malt Whisky production	Mr Andrew Mieleniewski			11:10	Fractionating special malt spent grains to give Food Ingredients	Ms Ida Kallehauge Nielsen				
11:35	Limeburners WA	Mr Cameron Symes			11:35	Sustainable brewing with Dupont Enzyme Solution	Mr Jaydeep Chatterjee				
<b>12:00 - 13:00</b>		<b>LUNCH - sponsored by MICRO MATIC</b>			<b>Ballroom Foyer Level 3</b>		<b>12:00 - 13:00</b>		<b>LUNCH - sponsored by MICRO MATIC</b>		
<b>CONCURRENT SESSION 7</b>											
<b>CONCURRENT SESSION 8</b>											
<b>Brewing</b>					<b>Maltings and Brewery sustainability - Part 2</b>						
Chairperson: Mr Tully Hadley					Chairperson: Mr David Baxter						
13:00	Organic Production Integration into an Existing Brewery	Ms Katie Jessup		Bellevue Ballroom 2 Level 3	13:00	Utilizing CO2 from own fermentation is also valid for smaller breweries	Mr Tom Larsen			Riverview Room 4 Level 2	
13:25	Modelling raw material Conversion and Energy Consumption During Mash Cooking	Mr Andrew Mieleniewski			13:25	Developing a Brewery Network Best Practice Approach to Energy Efficiency	Ms Insa Errey				
13:50	Is your Brewery Trying to Tell you something?	Mr James Ludford-Brooks			13:50	Environment and safety considerations for beer dealcoholisations	Ms Sarah Laing				
14:15	No and Low-alcohol beer production through fermentation	Mr Philippe Janssens			14:15	Avoiding Digital Disappointment: Digital Transformation in Brewing and Distilling	Ms Leonie Wong				
14:40					14:40	Developing a Local Organic Malt Barley Supply Chain	Dr Mark Goldsmith				
<b>15:05 - 15:30</b>		<b>AFTERNOON TEA - sponsored by PENTAIR</b>			<b>Ballroom Foyer Level 3</b>		<b>15:05 - 15:30</b>		<b>AFTERNOON TEA - sponsored by PENTAIR</b>		
<b>INNOVATION WORKSHOPS</b>											
15:30	<b>Innovation Workshop 1</b> Exploring the Secrets of CIP – A Digital Transformation	ECOLAB		Bellevue Ballroom 2 Level 3	<b>There will be no concurrent sessions running between 3.30pm - 4.00pm</b>						
16:00	<b>Innovation Workshop 2</b> Hop Sensory Evaluation	YAKIMA CHIEF HOPS			16:00	<b>Innovation Workshop 3</b> Dealcoholisation of beer with the new GEA AromaPlus Technology	GEA			Riverview Room 4 Level 2	
<b>16:30</b>		<b>WRAP UP / CLOSE OF THE DAY</b>									

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WEDNESDAY 18 MARCH 2020									
TIME	TOPIC	SPEAKER	SPONSORED BY	VENUE	TIME	TOPIC	SPEAKER	SPONSORED BY	VENUE
<b>CONCURRENT SESSION 9</b>					<b>CONCURRENT SESSION 10</b>				
<b>Barley &amp; Malting</b>					<b>Packaging</b>				
Chairperson: Dr Doug Stewart					Chairperson: Mr Michael Stiff				
8:30	Barley Breeding in an Environment of Sustainability	Mr David Moody		Bellevue Ballroom 2 Level 3	8:30	Improvements Made from Aseptic Filling at Gage Roads	Mr Matt Morisey		Riverview Room 4 Level 2
8:55	Our Humble Barley	Mr John Stuart			8:55	A Circular Economy for Plastic Keg, a complex compound Thermoplastic	Ms Annemieke Hartmann-Jennett		
9:20	Gluten Reduction Strategies for Barley and Beer	Prof Michelle Colgrave			9:20	Challenging the assumptions around the pasteurisation requirements of beer spoilage bacteria	Dr Grzegorz Rachon		
9:45	The Changes in The Barley Proteome during Malting	Prof Glen Fox			9:45	Using Per-Sulfonated Oleic Acid for Brewery Sanitizing and Disinfection	Dr Colin Court		
10:15 - 10:45 <b>MORNING TEA - sponsored by ZIEMANN</b>					10:15 - 10:45 <b>MORNING TEA - sponsored by ZIEMANN</b>				
Ballroom Foyer Level 3					Ballroom Foyer Level 3				
<b>CONCURRENT SESSION 11</b>					<b>CONCURRENT SESSION 12</b>				
<b>Hops</b>					<b>Quality - Part 1</b>				
Chairperson: Mr Doug Donelan					Chairperson: Mr Tim Penton				
10:45	The application of metabolomics and genomics for hop breeding	Dr Alexander Feiner		Bellevue Ballroom 2 Level 3	10:45	Challenges in Connecting your Customers to Brewery Quality Draught Beer	Mr Richard Searle		Riverview Room 4 Level 2
11:10	Efficient Dry hopping of larger beer Volumes with IMXD	Mrs Alyce Hartvigsen			11:10	How to Keep Control of What's Lurking in Your Beer	Ms Danielle Tromp		
11:35	Hop breeding Innovations for Better	Mr Jason Perrault			11:35	Fresh is Best - Dissolved Oxygen Reduction in Bright Beer	Dr Garry Menz		
12:00 - 13:00 <b>LUNCH - sponsored by GEA</b>					12:00 - 13:00 <b>LUNCH - sponsored by GEA</b>				
Ballroom Foyer Level 3					Ballroom Foyer Level 3				
<b>PLENARY SESSION 13</b>									
<b>Keynote Presentation</b>									
Chairperson: Mr Sean Symons									
13:00	KEYNOTE PRESENTATION	Mr Phil Sexton							Bellevue Ballroom 2 Level 3
<b>PANEL SESSION 2</b>									
<b>The Power Of Connectivity</b>									
13:45	<b>Panel Members - The Power of Connectivity</b> -Mr James Smith, The Crafty Pint -Mr Matt Kirkegaard - Brews News			Moderator: Mr Sean Symons					Bellevue Ballroom 2 Level 3
Each panel member to give a short presentation, followed by discussion led by the moderator.									
14:30- 15:00 <b>AFTERNOON TEA - sponsored by LALLEMAND BREWING</b>									
Ballroom Foyer Level 3									

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INNOVATION WORKSHOPS								
15:00	<b>Innovation Workshop 4</b> Building Sustainable Water-Smart Practices for Breweries	ECOLAB		Bellevue Ballroom 2 Level 3	<b>There will be no concurrent sessions running between 3pm - 3.30pm</b>			Riverview Room 4 Level 2
15:30	<b>Innovation Workshop 5</b> Entering the World of Sours	FERMENTIS			15:30	<b>Innovation Workshop 6</b> AS CUSTOMIZED AS LAUTERING CAN BE... make the most of your brewing equipment and be open for new solutions	ZIEMANN	
16:00	<b>Innovation Workshop 7</b> O2- and CO2 Management in (Craft) Brewing	PENTAIR			16:00	<b>Innovation Workshop 8</b> Malt is the heart & soul of Beer	MALTEUROPE	
16:30	<b>Innovation Workshop 9</b> Micro Matic Innovations – how cutting-edge digital POS and mobile bars can attract new customers	MICROMATIC			16:30	<b>Innovation Workshop 10</b> Using Best-in-Class Brewing Enzymes to improve Brewing Efficiency, Beer Quality and Sustainability	NOVOZYMES	
17:00	<b>WRAP UP / CLOSE OF THE DAY</b>							

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## THURSDAY 19 MARCH 2020

TIME	TOPIC	SPEAKER	SPONSORED BY	VENUE		
<b>PLENARY SESSION 14</b>						
<b>Flavour</b>						
Chairperson: Mr Tully Hadley						
8:30	Proteomics analysis of barley malt proteins linked to beer flavour	Dr Mitchell Nye-Wood		Bellevue Ballroom 2 Level 3	<b>There will be no concurrent sessions running between 8:30am - 10:15am</b>	
8:55	Barley Derived Flavours in Wort and Beer	Dr Evan Evans				
9:20	Brewing with honey- dare to be different	Mr Tim Penton				
9:45	Flavour Stability: A realistic Target	Prof Charlie Bamforth				
10:15 - 10:45	<b>MORNING TEA - sponsored by LABELMAKERS</b>			Ballroom Foyer Level 3		
<b>CONCURRENT SESSION 15</b>						
<b>Malting &amp; Brewing</b>						
Chairperson: Mr Chris Willcock						
10:45	Analysing Brewing Processes to Optimise Freshness and Extend Shelf-life	Mr Richard Boughton		Bellevue Ballroom 2 Level 3		
11:10	The Dealcoholisation of Beer with the new GEA AromaPlus Membrane Technology	Mr Ralf Scheibner				
11:35	Innovations in centrifugation	Mr Fernando Jimenez				
12:00 - 13:00	<b>LUNCH - sponsored by CARLTON AND UNITED BREWERIES</b>			Ballroom Foyer Level 3		
<b>CONCURRENT SESSION 16</b>						
<b>Quality - Part 2</b>						
Chairperson: Mr Nick Sterenberg						
10:45	Infusion Mashing using Malted Barley with High Gelatinizing solid Adjuncts	Dr Aldo Lentini			Riverview Room 4 Level 2	
11:10	Malting Quality during the Malting Process, Barley to Klined Malt	Dr Evan Evans				
11:35	Unique and Sustainable on-farm Craft Malting for Industry	Mr Stuart Whytcross				
12:00 - 13:00	<b>LUNCH - sponsored by CARLTON AND UNITED BREWERIES</b>			Ballroom Foyer Level 3		
<b>PLENARY SESSION 17</b>						
<b>Yeast &amp; Fermentation &amp; Training</b>						
Chairperson: Ms Tina Panoutsos						
13:00	Comparative Study of Krones Dynamic fermentation versus Conventional Cylindroconical Fermentation	Mr Dave Medlyn		Bellevue Ballroom 2 Level 3	<b>There will be no concurrent sessions running between 1:00pm - 2:15pm</b>	
13:25	Extreme Brewing: Brew Like a Voss!	Mr Gianmaria Ricciardi				
13:50	Developing Fermented Hop Character in Beer using Hop Oil Extract	Mr Colin Wilson				
14:15 - 14:45	<b>AFTERNOON TEA - sponsored by COOPERS BREWERY</b>			Ballroom Foyer Level 3		
<b>PLENARY SESSION 18</b>						
<b>Innovation</b>						
Chairperson: Mr Gary Blomeley						
14:45	Expanding Brewing Knowledge across Levels and Functions	Mr Donovan Sparks		Bellevue Ballroom 2 Level 3	<b>There will be no concurrent sessions running between 2:45pm - 4:20pm</b>	
15:10	In Search of the Modern Learner	Mr Simon Wade				
15:40	Trends in the Brewing Industry	Prof Charlie Bamforth				
16:20	<b>WRAP UP / CLOSE OF CONFERENCE SESSIONS</b>					