

36th Congress of the European Brewery Convention (EBC 2017)

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14 - 18 May 2017

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SCIENTIFIC PROGRAMME

Monday, 15 May 2017			
	Opening Session – Tiago Brandão, HR Director, Unicer Bebidas, S.A., Porto, PT, and EBC President		
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Linhardt Hall

Kosovel Hall

Tuesday, 16 May 2017		
	Clemens Forster, Supply Chain Support Manager, Brau Union Österreich AG, Linz, AT Analysis I (Parallel I)	Carsten Zufall, Gen. Corporativo de Technol. e Innov., Cervecería Polar, Caracas, VE Process Development (Parallel II)
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	Martin Ketterer, Chief Technical Officer, Brauerei Schützengarten, St. Gallen, CH Analysis II (Parallel I)	Sandra Stelma, Head of Science, Diageo, Dublin, IE Product Development (Parallel II)
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SCIENTIFIC PROGRAMME

Tuesday, 16 May, 17:00 – 20:00

Public lectures (held only in Slovenian)

Congress Venue

Public lectures about precious beer accompanied with the degustation of Slovenian beers: the aim of these lectures is to bring the science and love for beer to the general Slovenian public.

The main message: The beer Congress is in our town, Ljubljana in Slovenia, not any Congress but one of the most important World Beer Congresses ... What do we know about beer in general, what do we know about Slovenian beer and about our green gold: hops? The red line in the lectures will be hops and Slovenian beers, guests will be able to learn the basics: how beer is made, where the hops joins the beer, what can Slovenia offer in the hops world, the influence of hops on the beer as a product – the varieties, basic techniques for tasting beer, ending with the final lecture about Beer & Health and clear message for responsible drinking. Tasting of the Slovenian beer samples, gift for each participant.

Price: € 10,00

Tickets are available from 20. April 2017, can be purchased on-site at the Congress Venue or via internet sales.

No pre-registration required.

Tickets will be available one month before the lectures will take place.

Max: 220 Pax



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Wednesday, 17 May 2017		
	Anne Pietercelie, Brewing Science and Fermentation Technology, Institut Meurice - HELB, Brussels, BE Beer Quality (Parallel I)	Deniz Bilge, Snr. Consultant & Deputy Head, Research Institute for Beer & Beverage Production, VLB Berlin, DE Brewhouse (Parallel II)
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■ Linhart Hall

■ Kosovel Hall

POSTER LIST • POSTER SESSION

POSTERSESSION ON TUESDAY, 16 MAY 2017 AT 16:00 PM

Abstract Title	First Author	Institute, City, Country
Analysis and methodology (raw materials, product, research)		
P001 Development of a mycotoxin screening sensor system usable in industrial grain sorting – OptiScreen – N/A	Frank-Jürgen, Methner	Technische Universität Berlin, Berlin, Germany
P002 An improved beer color independent enzymatic method for α - and β -glucan determination in beverages N/A	Thomas, Kunz	Technische Universität Berlin, Berlin, Germany
P003 Improved HS Trap GC-MS analysis of hop aroma compounds in dry hopped beer 568	Annika, Lagemann	Bitburger Braugruppe GmbH, Bitburg, Germany
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