



Ontario Technical Conference 2014 100 Years of Master Brewers' Association of Canada

Location: The Westin Bristol Place Toronto Airport Hotel, 950 Dixon Road, Toronto
Time: Thursday, 2014-January-30 and Friday, 2014-January-31 (ending 16:30h)

100 Year Anniversary. Registration The conference registration desk will be open Thursday 08:00h to 17:00h and Friday 08:00h to noon.
for MBAA members (desk registration) is \$ 240.00 (CAD or USD).
for non-members is \$ 320.00 (CAD or USD).

Payment can be made via:

- 1) Cheque (Desk-Registration). Make the cheque payable to MBAC and do not forget to write your name on it.
- 2) Eventbrite. <https://www.eventbrite.ca/e/mbaa-ontario-technical-conference-2014-final-registration-tickets-10369578689>. Receipts are available at desk.

1.1. Schedule Thursday 2014-Jan-30

08:00h – 09:00h Sutton Foyer Breakfast (Continental Breakfast Buffet)
09:00h Sutton Hall A and B Technical Session: **Fermentation**.
Michael Kurzweil Ziemann International; Requirements for Brewery Fermentation and Maturation Tanks. Hygienic Design and other Aspects.
Christopher White White Laboratories; Yeast Management
10:30h – 11:00h Coffee break
11:00h Sutton Hall A and B Technical Session: **Canadian Breweries**
John Sleeman Start-up and Journey of Sleeman Brewing and Malting
Joel Manning Mill Street Brewery
12:30h – 14:00h **Lunch-break** (Lunch will be provided, Sutton Hall C)
14:00h Sutton Hall A and B Technical Session: **Brew House and Filtration**
Prof. Karl Siebert, Cornell University; Beer Haze and Colloidal Stabilization
Ernst Meier M&L Consulting; Beer Filtration, Current Situation and Outlook
Marco Garcia MillerCoors; Centrifuge in the brewery
19:00h at the Bristol Suite **Beer-Stube**. This might last longer...

1.2. Schedule Friday 2014-Jan-31

08:00h – 09:00h Breakfast (Continental Breakfast Buffet)
09:00h Sutton Hall A and B Technical Session: **Raw Materials, Automation and Packaging**
Aleksandar Egi, Canadian Malting Barley Technical Centre; Malt Enzymes: The Key to Successful Brewing.
Dr. Martin Lutz, ProLeit AG; State-of-the-Art Automation Assisting the Production Processes.
10:30h – 11:00h Coffee break
11:00h Sutton Hall A and B Technical Session: **Quality Control and Fermentation**.
Karl Ockert MBAA; Barrel Dwellers
George Agius & Andrew Goulds, Sealed Air & Goulds Consulting; Washing Yeast with Chlorine Dioxide
Ueli Schrader Beverage Engineering; Fermentation and Aging Cellar Design using Double-Seat Valves and Jumper Panels.
13:00h – 14:30h Lunch-break (Lunch will be provided, Sutton Hall C)
14:30h Sutton Hall A and B **General Session**
Michael "Pinball" Clemons Keynote
16:00h End of Technical Sessions, Farewell

Note that views expressed at the conference are those of the speakers, and are not necessarily endorsed by the MBAA or MBAC. Visit our website at <http://www.mbaa.com/Districts/Ontario>