2018 MBAA Brewing and Malting Science Course

University of Wisconsin | Madison, Wisconsin, U.S.A. October 21 – November 2, 2018

Course Director: Fred Scheer, IDD Process & Technology, Inc.

Sunday, October 21 | Lowell Center

All Day Students pick up course information	n packets when checking in at the front
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6:00 PM – 6:45 PM Welcome Reception in Hospitality Room – Room 118 Lowell Center

7:00 PM – 8:30 PM **Dinner – Lowell Center Dining Room**

Course Introduction and Lowell Center Information

Fred Scheer, Course Director

Monday, October 22 | Pyle Center Room 235

8:00 AM – 8:30 AM	Team Assignments, Case Studies, and Student Introductions
	Fred Scheer, Course Director
8:30 AM – 10:00 AM	Life Sciences for Brewers
	Jon Roll, University of Wisconsin, Department of Bacteriology
10:15 AM – 12:00 PM	Malting Barley: Origins, Production, and Quality
	Scott Heisel, American Malting Barley Association
12:00 PM - 1:00 PM	Lunch – Pyle Center Dining Hall
1:00 PM - 3:00 PM	Malting and Malt Plant Operations
	Joseph Hertrich, Anheuser-Busch (retired)
3:15 PM - 5:00 PM	Malt Analysis and Specifications
	Joseph Hertrich, Anheuser-Busch (retired)
5:00 PM - 6:00 PM	Tour: UW-Madison Pilot Brewhouse (optional)
	Jon Roll, University of Wisconsin, Department of Bacteriology

Tuesday, October 23 | Pyle Center Room 235

8:00 AM - 9:00 AM	Brewing Adjuncts
	Scott Helstad, Cargill Sweeteners North America
9:10 AM – 10:25 AM	Enzymes in Brewing
	Andrew Fratianni, Dupont
10:35 AM – 11:45 PM	Specialty Malts—Manufacturing and Use
	Bob Hansen, Briess Malt & Ingredients
11:45 AM – 12:15 PM	Lunch – Boxed Lunches
12:15 PM – 12:30 PM	Load onto Bus at Pyle Center
12:30 PM – 1:10 PM	Bus Trip to Waterloo, WI for Briess Malthouse Tour
1:30 PM - 3:00 PM	Tour of Briess Waterloo Malthouse
3:00 PM - 4:15 PM	Q&A and Refreshments at the Briess Malthouse
4:30 PM – 5:15 PM	Board Bus and Return to Lowell Center

Wednesday, October 24 | Pyle Center Room 235

8:00 AM - 10:00 AM **Hop Production**

Ben Boo, Mighty Axe Hops

10:15 AM - 12:00 PM **Hops**

Mike Sutton, Hopsteiner

12:00 PM - 1:00 PM Lunch - Pyle Center Dining Hall

1:00 PM – 3:00 PM Hop Extracts & Advanced Hop Products

Ray Klimovitz, Klimovitz Brewing Consultants, Inc.

3:15 PM – 4:15 PM **Dry Hop Practices**

Mike Sutton, Hopsteiner

4:15 PM - 5:00 PM Hop Discussion Panel

Thursday, October 25 | Pyle Center Room 235

8:00 AM – 10:30 AM Brewery Water and Adjustment

Jim Mellem, MillerCoors

10:45 AM – 12:00 PM Brewery Effluent Management

Jeff Van Voorhis, Symbiont

12:00 PM – 1:00 PM Lunch – Pyle Center Dining Hall

1:00 PM – 3:00 PM Principles of Brewery Cleaning, Sanitizing, and CIP

Alejandro Rojas, Ecolab

3:00 PM – 5:00 PM Design and Operations Considerations for CIP

Dirk Loeffler, Loeffler

Friday, October 26 | Pyle Center Room 235

8:00 AM – 10:15 AM Brewing Grain Safety: Transport, Receiving, Storage, and Pest Control

Steve Presley, Anheuser-Busch (Retired)

10:30 AM – 12:00 PM From Grain to Wort: Milling

Andreas Frank, Buhler

12:00 PM – 12:30 PM Lunch – Pyle Center Dining Hall 12:30 PM – 2:30 PM From Grain to Wort: Mashing

Steve Presley, Anheuser-Busch (Retired)

2:30 PM – 2:45 PM Load onto Bus at Pyle Center

2:45 PM - 3:45 PM
4:00 PM - 5:30 PM
6:00 PM - 6:30 PM
Tour of New Glarus Brewing Co.
Tour of New Glarus Wild Fruit Cave

6:30 PM - 7:30 PM Board Bus and Return to the Lowell Center

Saturday, October 27 | Pyle Center Room 235

9:00 AM - 11:00 AM From Grain to Wort: Lautering

Fred Scheer, Course Director

11:00 PM - 12:00 PM Lunch - Pyle Center Dining Hall

12:00 PM - 2:00 PM From Grain to Wort: Wort Boiling, Whirlpool, and Cooling/Aeration

Fred Scheer, Course Director

Sunday, October 28 | Free Day

All Day No Classes Scheduled

Monday, October 29 | Pyle Center Room 235

8:00 AM - 9:00 AM	Yeast Metabolism
	Jon Roll, University of Wisconsin
9:15 AM - 11:45 AM	Brewing Microbiology
	Bill Maca, MillerCoors (Retired)
11:45 AM – 12:45 PM	Lunch – Pyle Center Dining Hall
12:45 PM – 2:30 PM	Nature of Brewer's Yeasts
	Bill Maca, MillerCoors (Retired)
2:45 PM – 5:15 PM	Plant Engineering, Utilities, and Process Control
	Fred Scheer, IDD Process & Technology, Inc.
	Darren Goodlin, Goodlin Process Solutions

Tuesday, October 30 | Pyle Center Room 235

8:00 AM – 9:30 AM	Wort Aeration, Yeast Pitching, and Fermentation <i>Jeff Biegert, New Belgium Brewing Company</i>
9:45 AM - 12:00 PM	Cellar Operations and Beer Filtration
	Tom Eplett, MillerCoors
12:00 PM - 1:00 PM	Lunch – Pyle Center Dining Hall
1:00 PM - 2:30 PM	Alternative Fermentations and Barrel Aging
	James Moriarty, Urban Renewal Brewery
2:30 PM - 2:45 PM	Load onto Bus at Pyle Center
2:45 PM - 3:15 PM	Bus Trip to Wisconsin Brewing Co.
3:30 PM - 4:30 PM	Tour
5:00 PM - 5:30 PM	Board Bus and Return to the Lowell Center

Wednesday, October 31 | Pyle Center Room 235

8:00 AM – 10:00 AM	Brewery Calculations
	John Seabrooks, Rio Bravo Brewery
10:15 AM – 12:00 PM	Specialty Beers Design
	Alec Mull, Founders Brewing
12:00 PM - 1:00 PM	Lunch – Pyle Center Dining Hall
1:00 PM - 2:45 PM	Physical and Flavor Stability of Beer
	Tom Eplett, Miller Coors
3:00 PM - 5:00 PM	Beer Quality: Process Control and Quality Management
	John Seahrooks, Rio Bravo Brewery

Thursday, November 1 | Pyle Center Room 235

8:00 AM - 12:00 PM	Student Team Presentations Teams 1-6
	Case Study Review Panel
12:00 PM - 1:00 PM	Lunch – Pyle Center Dining Hall
1:00 PM - 2:15 PM	Sensory Evaluation
	Liz Pratt. Consultant

2:15 PM – 2:45 PM
2:45 PM – 5:00 PM

Draft Beer Packaging
Steve Bradt, Micro Matic

5:00 PM – 7:00 PM

Hospitality Room Open – Room 118 Lowell Center

Dinner and Awarding of Certificates – Lowell Dining Room
Fred Scheer, Course Director

Friday, November 2

| Pyle Center Room 310

Before 11:00 AM Hotel Check Out 8:45 AM – 9:00 AM IBD Exam Check-In

9:00 AM – 11:00 AM IBD General Certificate (Brewing) Examination (Prior registration required)

Fred Scheer, Course Director