

2012 IBD AGENDA

Sunday 25th March

CRAFT BREWERS FORUM

- 8.30am Welcome by Mr Brad Rogers and Address by Mr Simon Jackson on Craft Brewing in the UK.
- 9.00am **Mr David Cryer**
Understanding Basic Malt Specifications
- 9.30am **Mr Richard Watkins**
Malt Selection Processes for the ever growing number of beer styles
- 10.00am **Mr Tim Lord**
Understanding new Australian hop Varieties and their use in craft beer
- 10.30am **Mr Brendan Varis**
Hop selection Processes for the ever growing number of Beer styles
- 11.00am **Mr Dale Meddings**
Overview of Yeast Pitching Requirements
- 11.30am **LUNCH**
- 12.00pm **Mr Hugh Dunn**
Understanding the importance of Fermentation Temperature Profiles
- 12.30pm **Mr Warren Pawsey**
Tank maturation of Craft Beers
- 1.00pm **Dr Peter Aldred**
Filter choices and filtration for the Craft Brewer
- 1.30pm **Mr Angelo Pepe**
Automatic Bottling Equipment for Microbreweries
- 2.00pm **AFTERNOON BREAK**
Including a small selection of craft beers for tasting during the Panel session.
- 2.30pm **Craft Panel Chaired by Brad Rogers**
Panel will cover a broad range of topics including
>Beer Quality and why you don't win Trophies (Richard Watkins)
>Craft brewery start-ups and expansions (Alex Troncoso)
>Commerciality of craft beer and getting it onto retailers' shelves (Ian Kingham)
>The importance of talking it up (James Smith)"
- 4.00pm – 6.30pm Registrations Open
- 4.30pm - 6.00pm Hospitality Suite Opens
- 7.00pm – 9.00pm Welcome Function -River Room, Level 1 Crown Towers / Crown Entertainment Centre
- 9.00pm – 1.00am Hospitality Suite Opens

Monday 26th March

Day 1

Technical Day Sponsor: GEA Brewery Systems

Session 1

- 9.00am **Mr Michael Stoneman**
Welcome
- 9.05am **Dr Tim Cooper**
Key Note Address–“Is Brewing an Endangered Profession?”
- 10.00am **Mr Donald Nelson**
IBD President -Update on IBD Activities

10.30am **MORNING TEA – Sponsored by Coopers**

Session 2

- 11.00am **Mr Gary Blomeley**
Posters Presentations
Presenters have 3 minutes to present their Poster.

12.15pm	Posters & Exhibition Official Opening
12.30pm	LUNCH
1.30pm	Posters & Exhibition Continue
Session 3	Mr Michael Stiff
2.00pm	Mr Michael Kazoglou Building a World Class Continuous Improvement Culture within a Brewery
2.30pm	Mr Brent Wright Modern Day Challenges Brewers Face to Maintain Relevance and Profitability in Tap Beer
3.00pm	AFTERNOON TEA
Session 4	Mr David Meads – Session sponsored by Comet
3.30pm	Mr Paul Woods Dealing with Adversity during Natural Disasters
4.00pm	Mr David Rogers Implementing World Class Manufacturing at Tooheys Brewery
4.30pm	Dr Ina Verstl The Brewing Industry and the end of Globalisation
5.00pm - 1.00am	Hospitality Suite Opens
7.00pm – 9.00pm	Speaker/Sponsor function at Melbourne Aquarium – Sponsored by Barrett Burston Malting

Tuesday 27th March

Day 2	Technical Day Sponsor: Hop Products
Session 5	Dr Jon Meneses – Session sponsored by AB Vickers
9.00am	Prof Graham Stewart Fermentation the "Black Box" of the Brewing Process - A Concept Revisited
9.30am	Prof Katherine Smart Understanding the Regulation of Flocculation during full-scale Lager Fermentations
10.00am	Dr Chris Powell Stress, Viability and Active Dried Yeast
10.30am	MORNING TEA
Session 6	Mr Doug Banks
11.00am	Mr Simon Hanley User considerations in the Design of a multi-site web-based Application for Sensory Analysis
11.30am	Ms Evelyne Canteranne Global Beer Tasting Opportunities
12.00pm	Ms Tina Panoutsos Building effective Sensory Panels within a multi-site brewing Company
12.30pm	LUNCH – Sponsored by Zymus
Session 7	Dr Peter Aldred
1.30pm	Dr Christina Schoenberger The Role of Hops in Flavour Stability of Beer
2.00pm	Mr Joseph Snyder Brewing and Novel non-Brewing Hop Aroma Applications
2.30pm	Dr Simon Whittock Growing Beer Flavour: a hop grower's Perspective
3.00pm	AFTERNOON TEA – Sponsored by Siemens
Session 8	Ms Tina Panoutsos
3.30pm	Mr John Cornford Sustainability, the new Driver for Effective and Efficient CIP.
4.00pm	Mr Gary Freeman Energy and Water Use and Minimisation in Breweries
4.30pm	Mr Henning Sorensen Getting profit from losses with brewing by-products

5.00pm - 1.00am Hospitality Suite Opens

Wednesday 28th March

Day 3	Technical Day Sponsor: Diversey
Session 9	Mr Peter David
9.00am	Mr John Regan Revisiting Historical Innovations for Inspiration to drive Sustainable Brewing
9.30am	Mr Takashi Makimura Kirin Brewery's Efforts to Achieve 50% Reduction in CO ₂ Emissions
10.00am	Mr Henning Feyerabend EquiTherm Energy Recovery System: Additional energy-saving potential in a state-of-the-art Brewhouse, avoiding the primary energy provided to mash tun.
10.30am	MORNING TEA – Sponsored by Ziemann Group
Session 10	Mr Jeff Potter
11.00am	Mr Brian Ornay Improved Boiler efficiency with real time Monitoring and Control
11.30am	Mr Minh-Tam Nguyen The use of advanced separation techniques for sustainably improving brewer's profitability while preserving beer quality
12.00pm	Mr Thomas Zimmerman Optimized process for beer filtration - quality, technological & economic aspects
12.30pm	LUNCH – Sponsored by Reynolds Automation Controls
Session 11	Dr Ian Newsom
1.30pm	Mr Steve Bourke O-I's Complete Life Cycle Assessment brings Clarity to Carbon Footprint Conversation
2.00pm	Mr Tim McKinnon CUB: A Journey to Improved Packaging Machinery Safety
2.30pm	Ms Kristina Boee The "trickle -down effect" in flash pasteurisation: a hydraulic problem and microbiological risk.
3.00pm	AFTERNOON TEA
Session 12	Mr Nick Sterenberg – Session sponsored by Micro Matic
3.30pm	Mr Andre Thix Draught without Infections
Session 13	Professor Graham Stewart
4.00pm	The Debate "That Australia makes Better Beer than New Zealand" For: Bill Taylor, Scott Vincent, Against: Brent Wright, Doug Donelan
5.00pm - 6.00pm	Hospitality Suite Opens
6.00pm	Departures to Trade Visit - Sponsored by Ecolab

Thursday 29th March

Day 4	Technical Day Sponsor: Krones Pacific
Session 14	Dr Doug Stewart
9.00am	Dr Barry Hucker The presence and role of thiamine and riboflavin in the malting and brewing industries
9.30am	Dr Evan Evans The relationship between lautering, wort filterability and wort turbidity
10.00am	Dr Sven Schonenberg Advantages in Process Optimization and Consistency in Beer Quality - Alternative brewing raw materials become more attractive in new brewing recipes.
10.30am	MORNING TEA – Sponsored by MWV

Session 15	Mr Steve Exinger – Session sponsored by Sopura
11.00am	Dr Mandeep Kaur Assessing barley malt associated microbial diversity using next generation sequencing.
11.30am	Mr Robert McCaig The Effect of Pre-harvest Sprouting Damage on the Storability and Malting Performance of Canadian Malting Barley
12.00pm	Mr Ralph Nischwitz The use of Micro Plate Readers in the Malting Industry
12.30pm	LUNCH
Session 16	Mr Scott Vincent
1.30pm	Mr Michael Eumann Pushing the limits: Development of a new water treatment process.
Session 17	Professor Charlie Bamforth
2.00pm	Panel Discussion "Wort in a Changing Environment - Malt or Barley/Enzymes". Panellists - Doug Stewart, Evan Evans, Kevin Redd, Sven Schonenberg, Dermot O'Donnell
3.00pm	AFTERNOON TEA
Session 18	Mr Rob Greenaway
3.30pm	Mr Junichi Furukawa Preliminary results of a genetic approach for comparing hop aroma compounds
4.00pm	Mr Ron Beatson Developments in the NZ Hop Breeding Programme
4.30pm	Convention Closes
4.30pm – 6.00pm	Hospitality Suite Opens
7.00pm	Gala Dinner at Zinc – Federation Square – Sponsored by Carlton United Breweries

Friday 30th March

Site Visits

9.30am	Coach departs for Carlton United Brewery
9.30am	Coach departs for Matilda Bay & Mountain Goat Brewery
10.00am	Coach departs for MCG Tour
12.00pm	Coach transfer to The Bridge Hotel Richmond
12.00pm – 2.00pm	Farewell Lunch at The Bridge Hotel Richmond – Sponsored by SPX Flow Technology