

PROGRAMME

15:00 Opening Ceremony
Aleksander Poreda.
UR Kraków

Day 1
May 16

Chair:
Aleksander Poreda
& **Gert de Rouck**

Session 1 Raw materials & technologies

15:15 Introducing woody flavours in beers via oak wood extracts
Gert de Rouck. KU Leuven

15:40 Effect of malting on commercial green lentils and their suitability for wort production
Jonas Trummer. UR Kraków

16:05 Processes for beer clarification allow industrial production of gluten-free (barley) malt beers
Anneleen Decloedt. Ghent University

16:30 ECOLAB presentation

16:45 **TECHNICAL BREAK**

17:05 Malt quality flavour assessment
Boris Gadzov. FlavorActiv

18:15 Is Active Dry Yeast Easy-to-Use? Study of the impact of no dry yeast hydration before wort pitching
Ives Gosselin. FERMENTIS

18:30 Simultaneous measurement of extract, alcohol, CO₂ and other beer parameters using PBA - B
Łukasz Burchacki. Anton Paar Poland

18:40 PUREMALT presentation

18:50 **POSTER SESSION**

19:10 **COOPERATION & NETWORKING**

19:30 **ŻYWIEC DINNER**
@Karczma na Kocierzu
followed by get-together at K2 club

Chair:
Anita Van Landschoot

Session 2 Microbiology

10:00 Factors affecting wort fermentation and follow-up of brewer's yeast fermentation
Magda Costa. Ghent University

10:15 Unconventional yeast in beer production - the winemaker in a brewery
Paweł Satora. UR Kraków

10:35 Screening for the brewing ability of non-Saccharomyces yeasts with *Torulaspora delbrueckii* as a model
Maximilian Michel. TU Munich

10:55 Secondary contamination of beer by *Pectinatus* and other strict anaerobes
Dagmar Matoulkova. Research Institute of Brewing and Malting, PLC

11:15 **COFFEE BREAK**

11:30 Better brewing with advanced yeast analysis using mobile microscopy and cloud computing
Katja Schulze. Oculyze GmbH, TH Wildau

11:50 New Real Time-Polymerase Chain Reaction (RT-PCR)-based Methods for Monitoring Spoilage Bacteria and Yeasts in Breweries
Daniel Gerhards. Pall GmbH

12:05 Impact of yeast generation on production and volatile components of bottom-fermented beer
Sasa Despotovic. University of Belgrade

12:25 **COFFEE BREAK**

Session 3
Flavour stability

Chair:
Boris Gadzov

12:45 FlavorActiV & Bruker Beer Freshness Workshop
Boris Gadzov & Mangethe Zwane, FlavorActiv

13:45 The significance of malt and brewing process in beer flavour stability - hunting the staling aldehydes
Weronika Filipowska & Maciej Ditrych, KU Leuven

Day 2
May 17

14:10 Roasting dependent Fe and Cu-levelling effect during mashing
Marcus Pagenstecher.
University of Copenhagen

14:25 Assessment of Metal Chelators in Wort - and Beer-Simulating Buffer Solutions
Tuur Mertens.
Technical University of Berlin

14:40 **LUNCH** @Karczma na Kocierzu

Chair:
Jonas Trummer

Session 4 Raw materials & technologies

16:00 Sensory analysis of hops
Maciej Chołdrych, piwoznawcy.pl

16:20 Hops – different techniques for successful addition
Andreas Faustmann, VLB Berlin

16:40 On the Fate of β -Myrcene and Monoterpene Alcohols During Fermentation
Korbinian Haslbeck. TU Munich

17:00 **COFFEE BREAK**

17:20 Malting barley - selected issues it's good to be aware of
Jerzy Czernia, Malteurop Polska

17:35 Brewing with green malt: process development and technical requirements for an energy and water efficient process which omits kilning
Celina Dugulin. University of Nottingham

17:50 Alcohol-free beer: the brewing product of the future?
Jeroen Bauwens. KU Leuven

18:10 The role of a beer membrane filter in an environmental friendly brewery
Rik Schuurman. Pentair

18:30 **Summary of the SzTF 2018.**
Award of the Specialty Beers Contest

19:00 **COOPERATION & NETWORKING**

19:30 **DINNER** @Karczma na Kocierzu
followed by farewell party at K2 club

9:30 **Workshop:** Application of LUNA FY instrument for automatic count of yeast cells
Marek Michałowski. Bioanalytic

12:00 **Visit to the Żywiec Brewery**

Day 3
May 18



Brewing ideas.

WELCOME

to the 19th edition of the School of Fermentation Technology! The goal of this gathering is to stay ahead of the market and industry trends & tech, as well as to foster discussion and cooperation at the academic and professional levels. It aims to bridge the practice of the industry with the knowledge and research of universities and scholars in order to spur meaningful collaborations and find holistic solutions to current challenges in the industry. Recent developments in the Polish brewing and malting industry have proven to be an opportunity for every stakeholder within the beer supply chain, as well as for the scientists and academics that support it from labs and study halls. SzTF is the time for you, for us, for brewing ideas. The Kraków School of Brewing is proud to host you in this beautiful place and venue and hopes your time here is above all fruitful and fun.

Aleksander Poreda

ksb.edu.pl



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**School of
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