

Wednesday 8.05.2024

10:30-13:30 *Optional: *In order to participate, you must sign up when [registering for SzTF](#).

W1: MARJOT Workshop: How to make top quality beers? Workshops with malt, yeast and enzymes

14:30 Opening of the 21st School of Fermentation Technology

Aleksander Poreda, University of Agriculture in Kraków

14:45 L1: Adapted mashing to reduce sugar production for NABLAB

Gert de Rouck, KU Leuven, Belgium

15:05 L2: Excelerate EBR – enzymatic method for biofilm removal in CIP

Dominik Rozmus, ECOLAB

15:25 L3: The future of Beer - Modern Technologies to Improve Operations at Your Brewery

Roland Pahl-Dobrick, PALL GmbH, Germany

15:45 | Coffee Break

16:15 L4: Crafting Distinctive NAB: Flavor diversification and Worthy Flavor Mitigation through Kettle Souring and Dry Hopping Techniques

Gilles Goemaere, FERMENTIS

16:30 L5: Sanitation of wooden barrels for ageing beer

Sam Crauwels, Leuven Institute for Beer Research (LIBR), KU Leuven, Belgium

16:50 L6: Cost-Savings and Optimization through Quality Ingredients when Brewing Premium Craft Beers

Joan Montasell, LALLEMAND BREWING

17:05 L7: How does barley malt protein affect beer bitterness?

Mariana Barreto Carvalhal Pinto, Technische Universität Berlin, Germany

17:25 L8: Hop products - the secret to fast creation of new brewing products

Marcin Żyła, HAPPY HOPFIELDS

17:40 Networking, visiting suppliers booths, beer tasting

18:45 Gala dinner at Karczma na Kocierzy and integration evening at the K2 Club

Thursday 9.05.2024

10:45 L9: How to ensure constant sensory quality of kombucha

Edyta Kordialik-Bogacka, Politechnika Łódzka

11:05 L10: The impact of 10 unmalted alternative adjuncts on wort characteristics

David Laureys, Ghent University, Belgium

11:25 L11: The influence of fermentation process parameters on beer filterability using candle filters

Krzysztof Kucharczyk, GRUPA ŻYWIEC

11:45 | Coffee Break



12:15 L12: Deeper insight into the origin of bottom-fermenting yeast

Martin Zarnkow, TU Munich, Germany

12:35 L13: Maltose-negative Hybrid Yeast for Brewing High-Quality Low Alcohol Beers

Joan Montasell, LALLEMAND BREWING

12:50 L14: The use of yeasts other than Saccharomyces for the production of low alcohol beer

Krystian Klimczak, Uniwersytet Rolniczy w Krakowie

13:10 | Coffee Break

13:40 L15: Fermentation control during 0.0 beer production

Jan Kwiaton, ANTON PAAR

13:55 L16: Make your choice for sour beers

Michał Saks, FERMENTIS

14:10 L17: The role of priority effects in microbial community assembly of barrel-aged sour beers

Tin Kocijan, KU Leuven, Belgium

14:30 | Lunch Break

15:30 W2: Sensory workshop - beer aging and oxidation. Recognize and prevent major sensory problems of beers during storage

Boris Gadzov, FLAVORACTIV

16:45 | Technical Break

17:00 L18: Humulus lupulus L.: a dual-purpose crop for sustainable production of functional extracts

Katya Carbone, Council for Agricultural Research and Economics, Italy

17:20 Changes in chemical composition of hops during storage and influence of aged hops on beer sensorics

Iztok Jože Košir, Slovenian Institute of Hop Research and Brewing

17:40 Closing of the 21st School of Fermentation Technology

Aleksander Poreda, University of Agriculture in Kraków

18:00 Networking, visiting suppliers booths, beer tasting

18:30 Dinner at Karczma na Kocierzy and integration evening at the K2 Club

Friday 10.05.2024

8:00 - 10:00 Breakfast

11:00 - 13:30 Visiting breweries

Żywiec Brewery, Browarna 88, 34-300 Żywiec

Kazimierz Brewery, Zakrzów 413, 32-003 Zakrzów

AGH Brewery (Browar Górniczo-Hutniczy), ul. Budryka 4, 30-072 Kraków

In order to participate in a technical visit, please select the appropriate option when registering for participation in the SzTF on the website <https://sztf.edu.pl/2024/en/registration/>



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