

Programme (EN) XXI School of Fermentation Technology

8 - 10.V.2024 | Hotel Kocierz | Poland

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 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: KEYNOTE. 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

Robert Najman, Director Technical Excellence F&B Europe | 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: Brewing Complexity: Exploring Creativity with Dry Sour Mixes for Primary and Secondary Beer Fermentation

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 from the Yeast Perspective 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 Hop Fields

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: Influence of fermentation parameters on beer filterability

Krzysztof Kucharczyk | Grupa Żywiec, Poland

11:45 | Coffee Break



sztf.edu.pl

Programme (EN) XXI School of Fermentation Technology

8 - 10.V.2024 | Hotel Kocierz | Poland

12:15 L12: Maltose-negative Hybrid Yeast for Brewing High-Quality Low Alcohol Beers

Joan Montasell | Lallemand Brewing

12:30 L13: Crafting Distinctive NAB: Flavor diversification and Worty Flavor Mitigation through Kettle Souring and Dry Hopping Techniques

Michal Saks | FERMENTIS

12:45 L14: The use of yeasts other than Saccharomyces for the production of low alcohol beer

Krystian Klimczak | Uniwersytet Rolniczy w Krakowie

13:05 L15: The role of priority effects in microbial community assembly of barrel-aged sour beers

Tin Kocijan | KU Leuven, Belgium

13:25 | Lunch Break

14:35 W2: Sensory workshop - beer aging and oxidation. Recognize and prevent major sensory problems of beers during storage

Boris Gadzov | FlavorActiv, Great Britain

15:50 | Technical Break

16:05 L16: Deeper insight into the origin of bottom-fermenting yeast

Martin Zarnkow | TU Munich, Germany

16:25 L17: Humulus lupulus L.: a dual-purpose crop for sustainable production of functional extracts

Katya Carbone | CREA, Italy

16:45 L18: 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

17:05 Summary and Closing of the 21st School of Fermentation Technology

Aleksander Poreda | University of Agriculture in Kraków

17:25 Networking, visiting suppliers booths, beer tasting

18:35 Gala 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/>



sztf.edu.pl