



# Nordic Meeting on Brewing Technology 18.-20.5.2016

## Program

### BREWING BEYOND 2020

#### Wednesday 18.5.2016

16:00-16:05	Opening words	Saara Pöyri & Elina Ussa
16:05-16:20	Welcome/Åland	Tony Asumaa, The Government of Åland
16:20-16:40	Welcome/Stallhagen	Mats Ekholm, Stallhagen
16:40-16:55	Update: PBL Brewing laboratory	Rauno Sillanpää, PBL
16:55-17:10	Update: Scandinavian School of Brewing	Gitte Gross, Scandinavian School of Brewing
17:10-17:30	Update: What's news at EBC and The Brewers of Europe	John Brauer, European Brewery Convention
	<b>Break</b>	
17:45-18:30	GENERAL LECTURE: Beer & Health	Arne Astrup, University of Copenhagen
19:30	Dinner at Congress Centre Alandica  Dress code Business Casual	



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Thursday 19.5.2016

## FUTURE CHALLENGES

08 :30-09 :00	Barley breeding unlimited	Ole Olsen, Carlsberg Research Center
09:00-09:30	Future of the malt	Timo Huttunen, Viking Malt
	<b>Break</b>	
10:00-10:30	Hygiene management	Riikka Juvonen, VTT
10:30-11:00	How to upgrade the hygienic level of an existing filling line	Peter Christiansen, Biocid
11:00-11:30	The World Hop Market – Recent History and Future & New hop fractions	Ian Ibbotson, Lupofresh Ltd Colin Wilson, Totally natural solutions ltd
11.30-12.00	Hybrid fermentations/mixed fermentations	Gert De Rouck, KU Leuven

## Lunch

## APPLYING NEW TECHNOLOGIES

13:00-13:30	Energy savings in Brewhouse : Meurastream	Claude Bauduin, MEURA S.A.
13:30-14:00	Energy neutral brewing	Hans Jørgen Stephansen, ALECTIA
14:00-14:30	Continuous processing - results from practice	Reiner Gaub, Michael Jensen, PALL
	<b>Break</b>	
15:00-15:30	New Technologies Applied to the Brewing Industry	Paul Dewsbury, Thermo Scientific
15:30-16:00	New automation technologies beyond 2020	Harri Piik, Honeywell Process Solutions
16:00-16:30	Industrial internet - technology and business viewpoints	Heikki Ailisto, VTT
16:30-17:00	Solving future challenges in order picking and warehousing by robotics and automation	Kai Tuomisaari, Cimcorp

18:00 Bus departure

19:30 Visit+ dinner Stallhagen Brewery

Dress code Casual. Partly outside, wear warm clothes.



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Friday 20.5.2016

## CRAFT BREWING AND CONSUMERS:

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|--------------|--|--|
| 08.30-09.00  | Rise and future of craft brewing world wide                      | Finn Knudsen, Knudsen Beverage Consulting Co.              |
| 09:00-09:30  | The craft beer culture and the consumer                          | Anders Kissmeyer,<br>Kissmeyer Beer and Brewing            |
| 09:30-09:50  | Scaling UP- Filling line Norway                                  | Andreas Heggermann Riis, Svalbard Bryggeri                 |
| 09:50-10:20  | How to survive when moving from a large brewery to a microbrewer | Daniel Eriksson, Halmstad Brygghus                         |
| 10:20-10:40  | Cost efficient quality management in microbreweries              | Axel Grøndahl-Kristiansen,<br>Technical University Denmark |
| <b>Break</b> |  |  |
| 11:00 -11:30 | Marketing opportunities through social media                     | Per Sten Nielsen, Danish Brewers' Association              |
| 11:30-12:00  | Sustainable packaging and the Green Fiber Bottle                 | Håkon Langen, Carlsberg Group Development                  |
| 12:00-12:30  | Packaging and processing solution for craft beer production      | Ingolf Meister, Kronos Nordic ApS                          |

## **Lunch**