

AGENDA: Friday 28th of February

TIME	TOPIC	PRESENTER
10:00 – 10:30	Identification of critical factors in malt production related to beer flavour (in)stability	Weronika Filipowska, KU Leuven
10:30 – 11:00	Pilot scale brewing trials using 100 % green malt – process development and key quality indicators	Celina Dugulin, University of Nottingham
11:00 – 11:15	Break	
11:15 – 11:45	Malt's impact on trace elements with pro-oxidative effects during the brewing process and in finished beer	Marcus Pagenstecher, University of Copenhagen
11:45 – 12:15	Improving beer flavour stability by removal of transition metals during mashing	Tuur Mertens, Technical University of Berlin
12:15 – 13:00	Lunch	
13:00 – 13:30	Beer flavour instability - investigating the staling aldehydes	Maciej Ditrych, KU Leuven
13.30- 14:00	Green Lentils - an innovative raw materials suitable for production of high quality malt and beer	Jonas Trummer, University of Agriculture in Krakow
14:00 – 14:15	Break	
14:15 – 14:45	Ale yeast proteomics during beer fermentation: a study of yeast enzymes quantification and assimilation of substrates and production of metabolites	Magda Costa, Ghent University
14:45 – 15:15	Closing of the symposium	Aleksander Poreda, University of Agriculture in Krakow