

IBD ASIA PACIFIC CONVENTION PROGRAMME

MONDAY 14TH MARCH 2016

Time	Description	Who
9.30	Morning Coffee	
9.45	Welcome & Craft Beer Introduction	Prof Charlie Bamforth
10.00	Making Balanced Beer	Mr Warren Pawsey Mr Russell Gosling
10.30	Malt Specifications	Mr David Cryer
11.00	Yeast Selection	Mr John Pitt
11.30	Fermentation Control & Impact on Flavour	Mr Stephen Nelsen
12.00	Commissioning and Running a Craft Brewery - pitfalls	Mr Andrew Downes
12.30	LUNCH	
1.15	How Craft Brewers can move from Hoses and Flow Panels to Mix Proof Valves and Manifolds.	Dr Roland Folz
1.45	Filtration Choices	Dr Peter Aldred
2.15	Packaging Options for Craft Brewers	Mr Chris Willcock
2.45	Hygiene for Craft Brewers	Mr Malcolm Swalwell
3.00	DRINKS	
3.15	IBD Education & Discussion Forum for Craft Brewers	Prof Charlie Bamforth, Dr Peter Aldred Mr Stephen Nelsen, Mr Clive Belcher
4.30	Session Close	
6.00 p.m.	WELCOME FUNCTION - IVY BAR	

TUESDAY 15TH MARCH 2016

Time	Description	Who
9.00	Welcome by Convention Chairman	Mr Peter David
9.05	Keynote Presentations -Global Trends, Impacts and Influences on the Brewing Industry -A National Brewer's View of the Asia Pacific Marketplace	Mr Mark McCrindle Mr James Brindley
9.50	President's Update on the IBD	Prof Charlie Bamforth
10.20	Mr Gary Blomeley Previews of Poster Presentations	
11.15	Exhibition and Poster Session	
12.30	LUNCH	
	Mr Steve Exinger	
1.30	The Global Craft Beer Revolution	Dr Ina Verstl
2.00	Building a Brewery, Distillery and Bottling Plant in a Resort Hotel	Dr Jerry Schwarz
2.30	Installing a Microbrewery in a Bar - Charming Squire	Mr Anthony Clem
3.00	AFTERNOON TEA	
	Innovation Workshops : Lehui - Smart Brewery Equipment Dupont -	Barnett Room 1 Barnett Room 2
	Mr Chris Willcock	
3.30	The Aroma Story from Hops into the Final Beer	Ms Alicia Munoz Insa
4.00	The Right Malt for the Right Craft Beer	Dr Doug Stewart
4.30	US Craft Brewing and its Impact on the Beer Industry World-wide	Prof Charlie Bamforth
6.30	TRADE NIGHT – MARTIN PLACE BAR	

WEDNESDAY 16TH MARCH 2016

Time	Description	Who
	Dr Megan Sheehy	
9.00	Creating a World Class Brewery through Cultural Change	Mr Mark Toomey
9.30	Coopers Brewery MES Implementation	Mr Nick Sterenberg
10.00	Culture Change in the Lean Journey at CUB	Mr Trevor Gray
10.30	MORNING TEA	
	Innovation Workshops : Micromatic -	Barnett Room 2
	Mr Jeff Potter	
11.00	Defining Yeast Stress at HG	Dr Chris Powell
11.30	Influence of Petite Mutations on Miniature Fermentation Behaviour	Prof Alex Speers
12.00	Fermentation Character Analysis of Top-fermenting Yeast	Dr Hironori Inadome
12.30	LUNCH	
	Innovation Workshops: Pentair – Henning Harders - Relax, you're in safe hands with Henning Harders.	Barnett Room 2 Barnett Room 1
	Mr Jaideep Chandrasekharan	
1.30	Renewable Green Energy Source: from Biogas to Biomethane & CO2	Mr Roy Spee
2.00	Strategic water, Energy and Waste Management in a Modern brewery- The Pride.	Mr Craig Cooper
2.30	Environmental Improvement by Pasteuriser Replacement	Mr Reiner Gaub
3.00	AFTERNOON TEA	
	Innovation Workshops : Sopura – Water Treatment Innovation Alectia – Beer Benchmarking Club	Barnett Room 1 Barnett Room 2
	Ms Tina Panoutsos	
3.30	Design of a Specialist Brewing Lab	Dr Melinda Christopherson
4.00	A New Concept for Monitoring the Quality of Filled Packages	Mr Marco Buis
4.30	Creating a new market opportunity for Whisky By-Products	Dr Dawn Maskell
6.30	SPEAKER/SPONSOR FUNCTION (Invitation only)	
	FREE NIGHT – DIY TOUR OF THE ROCKS AREA (Optional)	

THURSDAY 17th MARCH 2016 (Concurrent Sessions)

Time	Description	Who
	Dr Doug Stewart	
9.00	Increasing Rate in the Number of New Malting Barley Varieties in Australia.	Mr Luke O'Connor
9.30	DP Enzyme Release during Mashing	Dr Evan Evans
10.00	Changed Gelatinization Temperature Extraction Time for Low Malt Beers	Mr Kotaro Yamaki
10.30	MORNING TEA	
	Innovation Workshops : Beca – Masterplanning your future	Meeting Room iii
	Dr Terry Kavanagh	
11.00	Hop Breeding Using Molecular Marking Technology	Mr Russell Falconer
11.30	NZ Hop Character and Impact of Yeast on Hop Derived Compounds	Dr Graham Eyres
12.00	LUNCH	
	Innovation Workshops : Ecolab –Hygiene for Fresh Beer Production	Meeting Room iii
	Mr Mark Toomey	
1.00	CIP Automation	Dr Larry Grab
1.30	Value Engineering to Optimise Capex	Mr Michael Pecar
2.00	Installation of a New 500 HI Brewhouse at West End Brewery	Mr Lars Christensen
2.30	AFTERNOON TEA	
	Mr Ian Roberts	
3:00	Value for Money-quality Reproducibility and Productivity on a Budget	Mr Graham Ellis
3.30	Measuring Emotional Responses to Beer Using Evoked Scenarios	Prof Joanne Hort
4:00	Beer the Beautiful Truth - Growing Beer in Australia.	Ms Kirsty Harding
4.30	Convention Close	
7.00	GALA DINNER – WESTIN HOTEL BALLROOM	

Time	Description	Who
	Mr Nick Sterenberg	
9.00	Smart Choices in Water Treatment for Better Sustainability	Mr M Eumann
9:30	Krones Brewing Technology - from Industrial to Craft	Mr Christian Kappeler
10.00	Filtration with Membrane filters	Mr Rob Huttenhuis
10:30	MORNING TEA	
	Mr Rob Greenaway	
11.00	Conquering the Regulatory Challenges of Creating New Products	Mr Jon Coleman
11:30	Analytical Methods for Nutrition and Contents	Dr David Duan
12.00	LUNCH	
	Innovation Workshop : Krones AG – One2Brew	Meeting Room iv
	Mr Tim Penton	
1:00	A New Acetolactate Decarboxylase for Diacetyl Control	Dr Jacob Cramer
1:30	Innovation of Kirin RTD "Hyoketsu"	Ms Mami Arita
2.00	PCR Method for Identification of Yeast in Wine, Beer and Alcohol Free Beverages	Dr Vincent Ulve
2.30	AFTERNOON TEA	