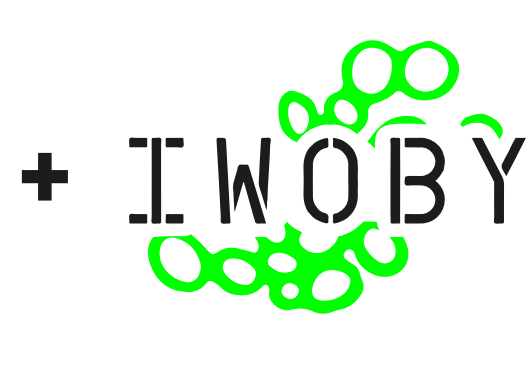




CONGRESO INTERNACIONAL LÚPULOS Y LEVADURAS CERVECERAS

SCHEDULE

01 DAY

THU 6TH MARCH

CONGRESO INTERNACIONAL LÚPULOS Y LEVADURAS CERVECERAS

HOTEL SHERATON Bariloche / Lupulares de El Bolsón

07:30 - 08:30

ACCREDITATION (HOTEL SHERATON)

08:30 - 11:00

TRIP TO EL BOLSÓN

11:00 - 12:00

VISITING TOUR AT FARM BUDINEK

12:30 - 13:30

VISITING TOUR AT FARM LÚPULOS ANDINOS

14:00 - 15:30

LUNCH - LA REPÚBLICA

16:00 - 17:00

VISITING TOUR AT FARM JB

17:00 - 18:30

RETURN TO BARILOCHE

19:00 - 22:00

DINNER & MUSIC IN BERLINA BREWERY
(SATELLITE EVENT WITH PRIOR REGISTRATION ONLINE)

02 DAY

FRI 7TH MARCH

CONGRESO INTERNACIONAL LÚPULOS Y LEVADURAS CERVECERAS

HOTEL SHERATON Bariloche

08:30 - 09:30

ACCREDITATION (HOTEL SHERATON)

09:15 - 10:00



MATT BRYNILDSON

HOP QUALITY AND SELECTION

10:00 - 10:30

COFFE BREAK

10:30 - 11:15



MATT BRYNILDSON

OPTIMIZING HOP IMPACT

11:15 - 12:00



FERNANDO HERNÁNDEZ

HOPPING LAGERS: TRADITION AND
NEW TRENDS

12:00 - 12:45



ANDRES LEFEVRE

LIQUID HOP ADDITIONS FOR BEERS AND
OTHER BEVERAGES

12:45 - 14:00

LUNCH BREAK

14:00 - 14:45



RICARDO APARICIO

CHEMICAL AND SENSORY
CHARACTERIZATION OF HOPS

14:45 - 15:30



JESSICA YOUNG

A DEEPER INVESTIGATION INTO HOP CREEP:
QUANTIFICATION AND NOVEL CONTRIBUTIONS

15:30 - 15:50



MARCELO CERDÁN

THIOLS: HOW LAGER AND ALE YEASTS
THIOLIZE BEERS

15:50 - 16:10



RICHARD PREISS

DEVELOPING NEW YEASTS FOR IPA
PRODUCTION

16:10 - 16:30



CHRIS WHITE

BEYOND NA BEERS

16:30 - 17:00

BEER BREAK

17:00 - 17:30



ROB CHRISTIANSEN

DRY-HOPPING PARAMETERS IN A BREWERY AND THEIR
IMPACT ON THE EVOLUTION OF HOP VOLATILES AND
BIOTRANSFORMATION POTENTIAL

17:30 - 18:00



FRANCISCO CUBILLOS

GENERATION OF NOVEL PATAGONIAN
LAGER HYBRIDS

18:00 - 18:30



MATHIAS HUTZLER

TUM YEAST COLLECTION: HISTORICAL
DATA AND INNOVATIONS

18:30 - 21:00

PUBS TOUR - EXPERIMENTAL BEERS

21:00

ANTARES BARILOCHE
(SATELLITE EVENT WITH PRIOR REGISTRATION ONLINE)

03 DAY

SAT 8TH MARCH

CONGRESO INTERNACIONAL LÚPULOS Y LEVADURAS CERVECERAS

HOTEL SHERATON Bariloche / Creltec

08:30 - 09:00



KEVIN VERSTREPEN

USING HIGH-THROUGHPUT TECHNOLOGIES TO GENERATE
SUPERIOR INDUSTRIAL YEASTS (ONLINE PRESENTATION)

09:00 - 09:20



MICAELA ALCARAZ

TRENDS AND OPTIMIZATION IN
MEMBRANE FILTRATION

09:20 - 09:30



LEONARDO LOMELI

HOW IS YOUR YEAST DOING?...
AND WHY YOU SHOULD CARE

09:30 - 10:00



SYLVIE VAN ZANDYCKE

DRY YEAST QUALITY AND INNOVATION - A TALE OF 20
YEARS OF RESEARCH AND PASSION

10:00 - 10:30



RICHARD PREISS

A FAMILY OF FARMHOUSE YEASTS

10:30 - 10:50



ARIANA MALDONADO FERNANDEZ

INNOVATION AND NEW TRENDS IN BREWERY PROCESS
CONTROL

10:50 - 11:30

COFFE BREAK

11:30 - 12:45

ORAL IWOBY

FIVE TALKS SELECTED FROM ABSTRACT SUBMISSIONS

13:00 - 15:00

LUNCH BREAK / EXPERIENCE HOPSTEINER
(CRELTEC / WITHOUT PRIOR REGISTRATION)

15:00 - 17:00

POSTER SESSION (BEER / YEAST / OTHER)

17:00 - 18:00

VISITING TOUR AT CRELTEC

17:00 - 18:30

SENSORY EXPERIENCE - LALLEMAND
(SATELLITE EVENT WITH PRIOR REGISTRATION AT THE LALLEMAND BOOTH)

17:00 - 18:30

PATAGONIAN WHISKY TASTING - LA ALAZANA
(SATELLITE EVENT WITH PRIOR REGISTRATION ONLINE)

18:30 - 23:00

CLOSING PARTY AT WESLEY BREWERY

NON-PROFIT EVENT
ORGANIZER

WEBINARS
LUPULADOS

