

## PROGRAM

WE ARE VERY PLEASED  
TO WELCOME YOU AT AULA  
MAGNA ON THE LAKE FRONT

(FOYER ROYAL  
FOR CONFERENCES

LOUVAIN HOUSE FOR LUNCH

FOYER DU LAC FOR  
REGISTRATION AND TASTING)

# CHAIR XVI J. DE CLERCK

### Sunday September 2

- 19.00 - 22.00 REGISTRATION AND GET TOGETHER PARTY  
FOOD PAIRING BETWEEN CRAFT BEERS AND BEANS TO BAR CHOCOLATES

### Monday September 3

- 09.30 - 10.00 WELCOME ADDRESS  
*Prof. Claude BRAGARD, Director of the Earth and Life Institute, UCL, Belgium*  
*Prof. Sonia COLLIN, Chairman of the Scientific Committee,  
Head of the Brewing Section of UCL, Belgium*

#### SESSION I. WHY A CRAFT BEER PARADOX ?

*Chairman : Eric VAN DEN EYNDE*

- 10.00 - 10.30 CRAFT BEER : DISRUPTIVE MODEL OF GROWTH  
*Jérôme PELLAUD, AB InBev, Belgium*

- 10.30 - 11.00 ORGANIC BEERS IN BELGIAN CRAFT BREWERY  
*Marc-Antoine DE MEES, Brunehaut, Belgium*

#### 11.00 - 11.30 COFFEE BREAK

*Chairman : Celsa LORENZO*

- 11.30 - 12.00 SUSTAINABLE MICROBREWERIES  
*Nicolas DECLERQ, Brasserie de Marsinne, Belgium*

- 12.00 - 12.30 What does the French market expect for craft beers ?  
*Patrick BOIVIN, IFBM, France*

#### 12.30 - 14.00 LUNCH

#### SESSION II. HOW TO CREATE A MICROBREWERY ?

*Chairman : Catherine LIEGEOIS*

- 14.00 - 15.30 ROUND TABLE WITH CRAFT EQUIPMENT PRODUCERS  
*Moderator : Marc MAUDOUX  
with Co&Co, Krones, Kaspar Schulz, Spadoni, Meura, TMCI Padovan, PSS ...*

- 15.30 - 16.30 ROUND TABLE WITH SUBCONTRACTORS FOR BEER PRODUCTION  
*Moderator : Peter GERARD  
with Anders, Naheca, Proef brouwerij ..*

#### 16.30 - 17.00 COFFEE BREAK AND CRAFT BEER TASTING

- 17.00 - 17.30 FILTRATION AND ADJUVANTS FOR CRAFTS  
*Philippe CARIO, AEB, France*

- 17.30 - 18.00 HOW TO MANAGE YEASTS IN CRAFT BREWERIES ?  
*Stéphane MEULEMANS, Fermentis, France*

#### 19.30-22.30 TASTING OF BELGIAN CRAFT BEERS WITH A CHEESE BUFFET

### Tuesday September 4

*Chairman : Carlos SILVA FERREIRA*

- 09.00 - 09.30 A TRIBUTE TO ETIENNE DE CLERCK,  
SON OF THE FAMOUS PROF. JEAN DE CLERCK  
*Xavier PILOTT, Bières de Chimay, Belgium*

- 09.30 - 10.00 AB INBEV PRIZE AWARDED TO PROMOTE EXCELLENCE IN OUR  
FIRST COHORT OF GRADUATES OF THE NEWLY REVISED  
"ADVANCED MASTER DEGREE IN BREWING ENGINEERING",  
UNIVERSITÉ CATHOLIQUE DE LOUVAIN, LOUVAIN-LA-NEUVE,  
BELGIUM  
*Carlos DEUS and Serge DEBOOT, AB InBev, Belgium*  
*Sonia COLLIN and Yvan LARONDELLE, UCL, Belgium*

- 10.00 - 10.30 GLUTEN-FREE CRAFT BEERS  
*Laurence VAN NEDERVELDE, Meurice R&D, Belgium*

#### 10.30 - 11.00 COFFEE BREAK

#### SESSION III. THE DRY HOPPING PROCESS

- 11.00 - 11.45 SENSORIAL ANALYSES OF DRY-HOPPED  
BEERS PRODUCED WITH ADVANCED TECHNOLOGY  
*Thomas SHELHAMMER, Oregon University, USA*

- 11.45 - 12.15 HUMULINONE BITTERNESS IN BELGIAN DRY-HOPPED BEERS  
*Carlos SILVA FERREIRA, UCL, Belgium*

#### 12.15 - 14.00 LUNCH

*Chairman : Cécile CHENOT*

- 14.00 - 14.30 NEW DEVELOPMENTS FOR DRY HOPPING  
*Jacques GROS, AB InBev, Belgium*

- 14.30 - 15.00 POLYFUNCTIONAL THIOLS AND THEIR PRECURSORS IN NEW DUAL-PURPOSE HOP VARIETIES  
*Cécile CHENOT, UCL, Belgium*

#### 15.00 - 15.45 COFFEE BREAK and IPA TASTING

- 15.45 - 17.30 ROUND TABLE WITH HOP PRODUCERS. WHAT FLAVOURS TO EXPECT  
IN THE FUTURE FROM NEW HOP VARIETIES ?  
*Moderator : Cécile CHENOT  
with Yakima Chief, Hopsteiner, comptoir Agricole, Belgian hop producers*

#### 19.00 - 23.00 FAREWELL DINNER

### Wednesday September 5

*Chairman : Laura DECOURRIERE*

#### SESSION IV. HOW CRAFT BREWERS CAN BE INSPIRED BY WINE MAKERS (part in French if preferred by attendees)

- 9.15 - 9.45 BARREL AGEING FOR WINES AND BEERS  
*Maarten POELMANS, Kellogs, Belgium*

- 9.45 - 10.30 CHEMICAL EVIDENCE OF NEW OFF-FLAVOURS IN WINES :  
THE RISK OF ORGANIC PRODUCTIONS  
*Gilles DE REVEL, Université de Bordeaux, France*

#### 10.30 - 11.00 COFFEE BREAK

- 11.00 - 11.30 3-SULFANYL-HEXANOL, THIS FAMOUS FLAVOUR COMPOUND BROUGHT BY GRAPES AND MALTS  
*Aurélie ROLAND, Nyseos, France*

- 11.30 - 12.00 THE FLAVOUR OF BELGIAN WHITE WINES : A CASE STUDY OF CHARDONNAY AND SOLARIS  
*Laura DECOURRIERE, UCL, Belgium*

#### 12.00 - 13.45 LUNCH

*Chairman : Sonia COLLIN*

#### SESSION V. BELGIAN WINE PRODUCTION ... AND CHOCOLATE (part in French if preferred by attendees)

- 13.45 - 14.30 THE IMPACT OF TERROIR IN WINE QUALITY : WHICH VITICULTURAL POTENTIAL FOR BELGIUM ?  
*Cornelis VAN LEEUWEN, Bordeaux Sciences Agro - ISVV, France*

- 14.30 - 15.00 INTERSPECIFIC VARIETIES IN BELGIAN WINE PRODUCTION  
*Jean-Bernard DESPATURES, Domaine du Chenoy, Belgium*

- 15.00 - 15.30 WHAT CAN BE EXPECTED FROM THE BELGIAN TERROIR IN THE NEXT DECADE ?  
*Bruno DELVAUX, UCL, Belgium*

- 15.30 - 16.00 WHEN BELGIAN WINES MEET CHOCOLATE  
*Jean GALLER, Chocolats Galler, Belgium*

- 16.00 - 16.15 CLOTURE  
*Sonia COLLIN, Brewing Department of UCL, Belgium*

#### 16.15 - 19.00 BELGIAN WINE TASTING

# 2018

2 > 5 September  
Louvain-la-Neuve

