

Louvain-la-Neuve
(BELGIUM)

5-8 September 2004



With CHAIR J. DE CLERCK

The pH paradox in the brewing process

TOPICS OF THE PREVIOUS CHAIRS :

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XI

- I - Functional study of nitrogenous substances in brewing and malting (1984)
- II - Microbiology and the brewing industry (1986)
- III - Flavour stability of beer (1988)
- IV - Raw materials and sweet wort production (1990)
- V - Wort boiling and clarification : a challenging operation (1992)
- VI - Fermentation: the capital step in beer production (1994)
- VII - Post-fermentation: the final touch (1996)
- VIII - Packaging, dispensing and quality control of finished beer (1998)
- IX - The oxygen paradox in the brewing process (2000)
- X - Bacteria, yeasts and moulds in malting and brewing (2002)

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INFORMATION
FROM:

The J. De Clerck Chair is a post academic course in malting and brewing science organised every other year by the Royal Association of Alumni of the brewing schools of the catholic universities at Louvain-la-Neuve and Leuven.