

Advanced Course in Craft Malting Technology

Program

Day 1

- Overview of the barley to beer chain
- Barley, malt, and beer market and supply chain in North America
- Barley and malting biochemistry
- Malting barley
 - Structure and growth cycle
 - Varieties and breeding
 - Storage
 - Quality testing and impacts on malt production
- Barley testing hands on laboratory practice

Day 2 & 3

- Malting process parameters and control points:
 - Cleaning
 - Steeping
 - Germination
 - Kilning
- Equipment and technology; advantages and disadvantages

Day 4

- Process optimization and troubleshooting
- Energy use and costs saving in the malting plant
- Malt analysis and laboratory hands on practice

Day 5 (morning)

- Introduction to the brewing process and impact of malt quality in the brewing process
- Food safety and mycotoxin control
- Closing Discussion

Instructors

Dr. Patrick Boivin, Training & Technical Manager, French Institute for Malting & Brewing (IFBM)

Mr. Aaron MacLeod, Director, Hartwick College Center for Craft Food and Beverage

Date & Location

May 30 - June 3 2016 (4.5 days), Hartwick College, Oneonta, NY

Fee

Course registration fee is \$1,200/person.

Maximum 20 participants

Registration Deadline is May 1.

Register Online at: www.hartwick.edu/craftfoodandbeverage

For More Information Contact:

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