

SATURDAY	
8:15 -9:00	Registration and Continental Breakfast (Shineman Chapel House)
9:00-10:30	<p><b>Notes from the field:</b> (Golisano 103) Dr. Gary Bergstrom &amp; Dr, Mark Sorrells, Cornell Corey Mosher, Mosher Farms <i>Progress of bringing malting barley back to NY. We will cover research that is going on at Cornell (variety trials, seed rate, date, nutrient management, disease management) based on the needs of this emerging industry.</i></p> <p><b>Modification: Break it Down</b> (Shineman Chapel House) Dr. Patrick Bouvin, IFBM <i>Learn how to master the four critical elements of fire, water, air, and time to achieve the biochemical transformations of starch, cell walls and proteins that all malsters seek.</i></p>
10:45-12:15	<p><b>Winter Malting Barley Breeding and Outcomes for Emerging Growing Areas.</b> Dr. Kevin Smith, University of Minnesota Zach Gains, Lima Grain <i>This workshop will help us understand how a barley breeder works to develop varieties that maltsters and brewers seek for their craft.</i></p> <p><b>Principles and Practices of Floor Malting</b> Hugh Alexander, Balnamoon Maltings <i>Gain practical insights on historical and modern floor malting techniques from a Scottish malster with over 30 year's experience.</i></p>
12:15-1:45	Lunch in the Commons (Dewar Hall)
1:45-3:00	<p><b>Craft Malt and the Craft Beer Supply Chain</b> Chris Swerzey, Brewers Association <i>Building an understanding of the aggregate of malt supply for craft brewers can help local growers and craft maltsters find their unique niche and market their products.</i></p> <p><b>Malt Sensory in the Malthouse and Brewery</b> Lindsay Barr, New Belgium Brewing Cassie Liscomb, Breiss Malting Company <i>Find out how the new ASBC Hot Steep Method was developed and how to implement this method into your malthouse and brewery.</i></p>
3:15-4:30	<p><b>Brewing a Taste of Place</b> (Anderson Theater) John Mallett, Bells Brewery Tim Matthews, Oskar Blues Brewing Ben Roesch, Wormtown Brewing <i>Hear from a spectrum of craft brewers about their motivations for using local ingredients, their process into brand development and working with maltsters, and the marketing of the beer to consumers.</i></p>
4:30 - 5:30	Beer Tasting Reception
	Break
7:00 PM	<p>Beer Pairing Dinner St Mary's Parish Hall. 39 Walnut Street, Oneonta. <i>A shuttle bus will be provided from the Courtyard Marriot Hotel @ 6:45pm</i></p>

SUNDAY	
8:30 -9:15	Maltster's Walk - Hike to Table Rock (meet at Shineman Chapel House)
8:30 -9:45	Full Breakfast in the Commons (Dewar Hall)
10:00 - 12:00	<p><b>Farmer Brewer Roundtable- Pannel Disucssion</b> (Anderson Theatre) Moderated by Amy Halloran <i>A discussion with farmers, malsters and brewers exploring how the local movement is redefining the practice and economics of producing our daily beer.</i></p> <p>Corey Mosher, Mosher Farms Ben Roesch, Wormtown Brewery Joel Alex, Blue Ox Malthouse Tim Matthews, Oskar Blues Brewery Chuck Skypeck, Brewer's Association</p>
12:00 - 1:00	Lunch in the Commons (Dewar Hall)
2:00 - 3:00	<p><b>Malting and Brewing with Rye</b> (Golisano 103) Paul Schwarz, North Dakota State University <i>Two years of research in the NDSU lab have produced interesting results and insight into how we can improve the malting and brewing performace of rye.</i></p> <p><b>Harnessing the Power of the Elements</b> (Shineman) Adam Paul, Integrated Process Engineers &amp; Constructors (IPEC) <i>It takes a combination of engineering, mechanics, pumbing and controls to build malting equipment. Learn the fundamental principles behind designing and building equipment from those who do it.</i></p>
3:00 - 4:00	<p><b>Lessons from the Malt Lab</b> Aaron MacLeod, Hartwick College <i>Learn how malt analysis can be used to dial in your process and final product quality using real examples and case studies.</i></p> <p><b>The Revolution Must be Financed</b> Joel Williamson, LINC Foods Joel Alex, Blue Ox Malt <i>Hear from new malsters about how they plan for growth and how they financed it.</i></p>
4:00 -	Closing Reception & Beer Tasting