

40th European Brewery Convention Congress – Programme

TIME	MONDAY 7 September 2026
	OPENING PLENARY
09:00	ID - 62 African Beer P. Vesely (AB InBev)
09:30	ID - 13 Chemical drivers in preference for non-alcoholic beers: AI-based data mining in consumer preference study T. Vrzal (CZ Beer Research)
10:00	ID - 95 Not all FANs are equal: Saccharomyces yeasts and Maillard reaction products T. Henle (TU Dresden)

TIME	COFFEE BREAK (30')
10:30	

TIME	Barley & Cereal breeding (Agro)	Beer Quality (colloidal, sensory, foam)
11:00	ID - 171 Evaluating the malting characteristics and brewing quality of contemporary winter barley varieties grown in Germany N. Rettberg (VLB / TUB)	ID - 81 The Microbiological Quality of Draught No- and Low-Alcohol Beers G. Roselli (Univ. Nottingham)
11:30	ID - 20 The impacts of extreme environmental conditions on barley endosperm quality and downstream efficiency G. Fox (UC Davis (CA))	ID - 102 Effects of Beer Glass Characteristics on Taste Perception Through Sensation Transference I. Katsumata (Sapporo)
12:00	ID - 86 Agony of choice: Sowing time, Variety, Growth form; how to obtain high-quality malting barley in the face of climate change M. Herz (LfL Bayern)	ID - 55 Ageing potential of alcohol-free beers – an overview F. Lehnhardt (BLQ (TU München))

TIME	LUNCH (90')
12:30	

TIME	Yeast & brewery fermentations I	Analysis & Quality Management I
14:00	ID - 108 From genetics to foam: harnessing CRISPR-Cas9-based technologies for increased brewing yeast diversity A. Gérard (Institut Meurice)	ID - 36 All-in-One: New method for the simultaneous determination of free thiols and their non-volatile precursors from hops M. Biendl (Hopsteiner)
14:30	ID - 124 Impact of different yeast strains on the aroma and flavour profile of hop forward alcohol free beers G. Pezzini (Univ. Perugia)	ID - 89 Innovations in Malt Analysis: A Multispectral Approach alternative to Calcofluor protocol S. Jacquot (Soufflet Malt)
15:00	ID - 97 Degradation pathways of thiol precursors during alcoholic fermentation control 3SH formation in Pilsner beers: yeast, temperature and FAN effects A. Roland (Institut Agro)	ID - 84 Investigating Protein Quality Traits in Malting Barley Across Harvest Years, Varieties, and Regions of Origin S. Piro (FH Trier)
15:30	ID - 164 Oxygenation Strategies During Fermentation for improved High-Gravity Lager Beer Production O. Dalstein (IFBM-Qualtech)	ID - 74 Fast and sensitive detection of beer spoilage bacteria in beer and propagation / harvest yeast L. Weber (Endress+Hauser Biosense)

TIME	COFFEE / BEER BREAK (30')
16:00	

TIME	POSTER SESSIONS	
16:30		
17:00	Rapid fire poster presentations	Rapid fire poster presentations
17:30		
18:00		

TIME	Poster Session (traditional)
18:00	

TIME	TUESDAY 8 September 2026
	BCOJ Session
	ID - 49 Association Between the Lipohagy-Related Gene LDO16, Hop Response, and Yeast Cellular Activity: Implications for Brewing M. Tsuji (Kirin)
	ID - 67 Malting performance of 'Dual-S Barley' cultivated under sustainable agriculture M. Kihara (Sapporo)
	ID - 7 Why Some Beers Seem Fine Fine upon Shipment Gush in Consumers' Hands: Risk Factors for Winter-Type Gushing H. Kato (Kirin)
	Hops & Hop Products
	ID - 90 Flavour matching dry hopped beers with advanced hop products for sustainable brewing J. McMillan (Barth-Has)
	ID - 101 Thermal Transformations of Hop Essential Oils as a Key Factor in Beer Aroma Formation J. Pflkryl (CZ Hop Breeding Institute)
	ID - 132 Toward modern, locally adapted hops in Portugal: A network-based breeding and evaluation approach L. de Bang (Carlsberg Research)

TIME	COFFEE BREAK (30')
10:30	

TIME	Low & No Alcohol Technology	ASBC Session
11:00	ID - 35 Beer De-alcoholization technologies comparison: Pros and cons to consider in different brewery scenarios: 3 brewery cases with successful result. J. Jurado (Alfalaval)	ID - 187 Monitoring and modelling hop-derived phenolics and resins during commercial IPA production D. Calvert (Penn State Univ.)
11:30	ID - 129 Yeast-Driven Biotransformation as a Tool to Enhance Aroma in Non-Alcoholic Beer N. Svedlund (TU Berlin)	ID - 186 The Rice Renaissance - Flavor, Function, and Innovation for Modern Brewers S. Lafontaine (Univ. of Arkansas)
12:00	ID - 25 Challenges and Solutions in Measuring Low-Level Alcohol in Beer W. Schlemmer (Anton Paar)	ID - 63 Temporal Dynamics of Thiol Release and Genome-Wide Transcription in Ale and Lager Yeasts During Pilot-Scale Fermentation C. Chenot (Oregon State Univ.)

TIME	LUNCH (90')
12:30	

TIME	Yeast & brewery fermentations II	Analysis & Quality Management II
14:00	ID - 143 Optimization of Brewing Yeast Strains through Nitrogen Metabolism Efficiency Studies, Directed Evolution, and Hybridization R. Pérez Torrado (ATA-CSIC)	ID - 38 From Days to Hours: AI-Powered Rapid Assessment of Malting Barley Quality J. Varnskühler (seedalve)
14:30	ID - 16 An Exploratory Investigation of Specialty Malt-Lager Yeast Interactions and Their Influence on Beer Aroma and Volatile Composition M. Féchir (KU Leuven)	ID - 50 Investigation of flavor release in non-alcoholic beer using a new retronasal aroma simulator M. Hirota (Sapporo)
15:00	ID - 107 Lager Yeast & Hop Interactions: From Gene Regulation to Final Beer T. Leclercq (Fermentis)	ID - 37 From Gelatinization Temperature to Gelatinization Behaviour: Rethinking Starch Characterization in Malt V. Franz (TU München)
15:30	ID - 174 Differential expression and abundance of small Open Reading Frames and their protein products during lager beer fermentation E. O'Connide (KU Leuven)	ID - 5 Formation of ethoxylated 1,2-dicarbonyl compounds during storage of beer M. Hellwig (TU Dresden)

TIME	COFFEE / BEER BREAK (30')
16:00	

TIME	Brewing & Malting Technology	Downstream Proc. & Packaging
16:30	ID - 23 New insights and strategies to control hop α -glucosidase activity involved in hop creep G. Willemart (UC Louvain)	ID - 46 Effect of carbonation on Escherichia coli and Salmonella Enteritidis in non-alcoholic beer and the microbiological quality of draught beers G. Rachon (CampdenBRI)
17:00	ID - 153 Efficient Saccharification under High-Gravity Brewing: Optimizing Glucoamylase-Pullulanase Synergy N. Kubota (Suntory)	ID - 118 Some Do Not Like It Hot: Non-Thermal Inactivation Technologies for NAB – A Proof of Concept F. Schrickel (VLB, Berlin)
17:30	ID - 87 MEURASTREAM GREEN: zero carbon emission brewhouse F. Harmegnies (Meura)	ID - 52 From Mushroom and Corn to Bright Beer: A Novel Vegan Fining Agent J. Herron (Murphy & Son)

TIME	WEDNESDAY 9 September 2026
	Technical Development
	ID - 34 Transforming low calorie beer with EASI (enzyme addition sugar isomerization): A recipe development journey with an Italian craft brewer A. Johnson (CALDIC)
	ID - 168 Oxygen: the underestimated ally for 0.0% beer production C. Corrigan (IFBM-Qualtech)
	ID - 96 Boosting Flavor in Lager Beer: Combined Effects of Lagering Time and Enzymatic Enhancement J. Cramer (I F F)
	ID - 44 Capacity Modeling and Master Planning for Integrated Brewery and Beverage Facilities C. Clarke (First Key)
	Environment, Sustain. & Decarbon.
	ID - 51 Wort-Boiling Method Using Nitrogen Bubbling for Sustainable Beer Production T. Kosugi (Sapporo)
	ID - 82 Closing the Loop for Brewing: Scalable Upcycling of Brewer's Spent Yeast into Clean-Label Functional Ingredients for a Circular Bioeconomy T. Kurz (Protein Distillery)
	ID - 27 Pushing the limits of high-gravity brewing: the implications for starch hydrolysis during mashing L. Dubucquoy (KU Leuven)
	ID 14 - Water in Brewing: Methodologies and Best Practices for Sustainable Water Management E.-M. Kahle (Kersia Group)

TIME	COFFEE BREAK (30')
10:30	

TIME	CLOSING & PLENARY WRAP-UP (11:00 - 12:30)
11:00	
11:30	ID 15 - Reducing off-aroma in beer by interactions of high molecular weight fractions from beer with off-odors visualized by NMR spectroscopy C. Gubo (TU München)
12:00	ID - 8 Electrifying Malt Production: Lessons from Operating the World's First Zero-Emission Malthouse M. Iersel (Holland Malt)

TIME	LUNCH (60')
12:30	

EBC Wrap up & impressions, announcement of EBC 2027 & 2028