

PROGRAMME OVERVIEW

SUNDAY 6 SEPTEMBER 2026

16:30–20:00	Registration and Poster mounting
18:30–22:00	WELCOME RECEPTION

MONDAY 7 SEPTEMBER 2026

09:00–10:30	OPENING PLENARY	
10:30–11:00	COFFEE BREAK	
11:00–12:30	Barley & Cereal breeding (Agro)	Beer Quality (colloidal, sensory, foam)
12:30–14:00	LUNCH	
14:00–16:00	Yeast & brewery fermentations I	Analysis & Quality Management I
16:00–16:30	COFFEE / BEER BREAK	
16:30–19:30	POSTER SESSIONS	

TUESDAY 8 SEPTEMBER 2026

09:00–10:30	BCOJ Session	Hops & Hop Products
10:30–11:00	COFFEE BREAK	
11:00–12:30	Low & No Alcohol Technology	ASBC Session
12:30–14:00	LUNCH	
14:00–16:00	Yeast & brewery fermentations II	Analysis & Quality Management II
16:00–16:30	COFFEE / BEER BREAK	
16:30–18:00	Brewing & Malting Technology	Downstream Proc. & Packaging
19:30–23:00	HOSPITALITY EVENING AT STADSHAVEN BREWERY	

WEDNESDAY 9 SEPTEMBER 2026

09:00–10:30	Technical Development	Environment, Sustain. & Decarbon.
10:30–11:00	COFFEE BREAK	
11:00–12:30	CLOSING & PLENARY WRAP-UP (11:00–12:30)	
12:30–14:00	LUNCH	

PRELIMINARY PROGRAMME

SUNDAY 6 SEPTEMBER 2026

16:30–20:00	Registration and Poster mounting
18:30–22:00	WELCOME RECEPTION

MONDAY 7 SEPTEMBER 2026

09:00–10:30	OPENING PLENARY	
09:00	African Beer <i>P. Vesely (AB InBev)</i>	
09:30	Chemical drivers in preference for non-alcoholic beers: AI-based data mining in consumer preference study <i>T. Vrzal (CZ Beer Research)</i>	
10:00	Not all FANs are equal: Saccharomyces yeasts and Maillard reaction products <i>T. Henle (TU Dresden)</i>	
10:30–11:00	COFFEE BREAK	
11:00–12:30	Barley & Cereal breeding (Agro)	Beer Quality (colloidal, sensory, foam)
11:00	Evaluating the malting characteristics and brewing quality of contemporary winter barley varieties grown in Germany <i>N. Retberg (VLB / TUB)</i>	The Microbiological Quality of Draught No- and Low-Alcohol Beers <i>G. Roselli (Univ. Nottingham)</i>
11:30	The impacts of extreme environmental conditions on barley endosperm quality and downstream efficiency <i>G. Fox (UC Davis (CA))</i>	Effects of Beer Glass Characteristics on Taste Perception Through Sensation Transference <i>I. Katsumata (Sapporo)</i>
12:00	Agony of choice: Sowing time, Variety, Growth form; how to obtain high-quality malting barley in the face of climate change <i>M. Herz (LfL Bayern)</i>	Ageing potential of alcohol-free beers – an overview <i>F. Lehnhardt (BLQ (TU München))</i>
12:30–14:00	LUNCH	
14:00–16:00	Yeast & brewery fermentations I	Analysis & Quality Management I
14:00	From genetics to foam: harnessing CRISPR-Cas9-based technologies for increased brewing yeast diversity <i>A. Gérard (Institut Meurice)</i>	All-in-One: New method for the simultaneous determination of free thiols and their non-volatile precursors from hops <i>M. Biendl (Hopsteiner)</i>
14:30	Impact of different yeast strains on the aroma and flavour profile of hop forward alcohol free beers <i>G. Pezzini (Univ. Perugia)</i>	Innovations in Malt Analysis: A Multispectral Approach alternative to Calcofluor protocol <i>S. Jacquot (Soufflet Malt)</i>
15:00	Degradation pathways of thiol precursors during alcoholic fermentation control 3SH formation in Pilsner beers: yeast, temperature and FAN effects <i>A. Roland (Institut Agro)</i>	Investigating Protein Quality Traits in Malting Barley Across Harvest Years, Varieties, and Regions of Origin <i>S. Piro (FH Trier)</i>
15:30	Oxygenation Strategies During Fermentation for Improved High-Gravity Lager Beer Production <i>O. Dalstein (IFBM-Qualtech)</i>	Fast and sensitive detection of beer spoilage bacteria in beer and propagation / harvest yeast <i>L. Weber (Endress+Hauser Biosense)</i>
16:00–16:30	COFFEE / BEER BREAK	
16:30–19:30	POSTER SESSIONS	
16:30	Rapid fire poster presentations	Rapid fire poster presentations
18:00	Poster Session (traditional)	

TUESDAY 8 SEPTEMBER 2026

09:00–10:30	BCOJ Session	Hops & Hop Products
09:00	Association Between the Lipophagy-Related Gene LDO16, Hop Response, and Yeast Cellular Activity: Implications for Brewing <i>M. Tsuji (Kirin)</i>	Flavour matching dry hopped beers with advanced hop products for sustainable brewing <i>J. McMillan (Barth-Haas)</i>
09:30	Malting performance of 'Dual-S Barley' cultivated under sustainable agriculture <i>M. Kihara (Sapporo)</i>	Thermal Transformations of Hop Essential Oils as a Key Factor in Beer Aroma Formation <i>J. Přikryl (CZ Hop Breeding Institute)</i>
10:00	Why Some Beers Seem Fine upon Shipment Gush in Consumers' Hands: Risk Factors for Winter-Type Gushing <i>H. Kato (Kirin)</i>	Toward modern, locally adapted hops in Portugal: A network-based breeding and evaluation approach <i>L. de Bang (Carlsberg Research)</i>
10:30–11:00	COFFEE BREAK	
11:00–12:30	Low & No Alcohol Technology	ASBC Session
11:00	Beer De-alcoholization technologies comparison: Pros and cons to consider in different brewery scenarios: 3 brewery cases with successful result. <i>J. Jurado (Alfalaval)</i>	Monitoring and modelling hop-derived phenolics and resins during commercial IPA production <i>D. Calvert (Penn State Univ.)</i>
11:30	Yeast-Driven Biotransformation as a Tool to Enhance Aroma in Non-Alcoholic Beer <i>N. Svedlund (TU Berlin)</i>	The Rice Renaissance – Flavor, Function, and Innovation for Modern Brewers <i>S. Lafontaine (Univ. of Arkansas)</i>
12:00	Challenges and Solutions in Measuring Low-Level Alcohol in Beer <i>W. Schlemmer (Anton Paar)</i>	Temporal Dynamics of Thiol Release and Genome-Wide Transcription in Ale and Lager Yeasts During Pilot-Scale Fermentation <i>C. Chenot (Oregon State Univ.)</i>
12:30–14:00	LUNCH	
14:00–16:00	Yeast & brewery fermentations II	Analysis & Quality Management II
14:00	Optimization of Brewing Yeast Strains through Nitrogen Metabolism Efficiency Studies, Directed Evolution, and Hybridization <i>R. Pérez Torrado (IATA-CSIC)</i>	From Days to Hours: AI-Powered Rapid Assessment of Malting Barley Quality <i>J. Varnskühler (seedalive)</i>
14:30	An Exploratory Investigation of Specialty Malt–Lager Yeast Interactions and Their Influence on Beer Aroma and Volatile Composition <i>M. Féchir (KU Leuven)</i>	Investigation of flavor release in non-alcoholic beer using a new retronasal aroma simulator <i>M. Hirota (Sapporo)</i>
15:00	Lager Yeast & Hop Interactions: From Gene Regulation to Final Beer <i>E. Liza Diaz (Fermentis)</i>	From Gelatinization Temperature to Gelatinization Behaviour: Rethinking Starch Characterization in Malt <i>V. Franz (TU München)</i>
15:30	Differential expression and abundance of small Open Reading Frames and their protein products during lager beer fermentation <i>E. Ó'Cinnéide (KU Leuven)</i>	Formation of ethoxylated 1,2-dicarbonyl compounds during storage of beer <i>M. Hellwig (TU Dresden)</i>
16:00–16:30	COFFEE / BEER BREAK	
16:30–18:00	Brewing & Malting Technology	Downstream Proc. & Packaging
16:30	New insights and strategies to control hop α -glucosidase activity involved in hop creep <i>G. Willemart (UC Louvain)</i>	Effect of carbonation on Escherichia coli and Salmonella Enteritidis in non-alcoholic beer and the microbiological quality of draught beers <i>G. Rachon (CampdenBRI)</i>
17:00	Efficient Saccharification under High-Gravity Brewing: Optimizing Glucoamylase–Pullulanase Synergy <i>N. Kubota (Suntory)</i>	Some Do Not Like It Hot: Non-Thermal Inactivation Technologies for NAB – A Proof of Concept <i>F. Schrickel (VLB, Berlin)</i>
17:30	MEURASTREAM GREEN: towards zero carbon emission brewhouse <i>F. Harmegnies (Meura)</i>	From Mushrooms and Corn to Bright Beer: A Novel Vegan Fining Agent <i>J. Herron (Murphy & Son)</i>
19:30–23:00	HOSPITALITY EVENING AT STADSHAVEN BREWERY	

WEDNESDAY 9 SEPTEMBER 2026

09:00–10:30	Technical Development	Environment, Sustain. & Decarbon.
09:00	Transforming low calorie beer with EASI (enzyme addition sugar isomerization) – A recipe development journey with an Italian craft brewer <i>A. Johnson (CALDIC)</i>	Wort-Boiling Method Using Nitrogen Bubbling for Sustainable Beer Production <i>T. Kosugi (Sapporo)</i>
09:30	Oxygen: the underestimated ally for 0.0 % beer production <i>C. Corrigan (IFBM-Qualtech)</i>	Closing the Loop for Brewing: Scalable Upcycling of Brewer's Spent Yeast into CleanLabel Functional Ingredients for a Circular Bioeconomy <i>T. Kurz (Protein Distillery)</i>
10:00	Boosting Flavor in Lager Beer: Combined Effects of Lagering Time and Enzymatic Enhancement <i>J. Cramer (IFF)</i>	Pushing the limits of high-gravity brewing: the implications for starch hydrolysis during mashing <i>L. Debucquoy (KU Leuven)</i>
	Capacity Modeling and Master Planning for Integrated Brewery and Beverage Facilities <i>C. Clarke (First Key)</i>	Water in Brewing: Methodologies and Best Practices for Sustainable Water Management <i>E.-M. Kahle (Kersia Group)</i>
10:30–11:00	COFFEE BREAK	
11:00–12:30	CLOSING & PLENARY WRAP-UP (11:00–12:30)	
11:30	Reducing off-aroma in beer by interactions of high molecular weight fractions from beer with off-odors visualized by NMR spectroscopy <i>C. Gubo (TU München)</i>	
12:00	Electrifying Malt Production: Lessons from Operating the World's First Zero-Emission Malthouse <i>M. Iersel (Holland Malt)</i>	
	EBC Wrap up & impressions, announcement of EBC 2027 & 2028	
12:30–14:00	LUNCH	