

PRELIMINARY PROGRAMME

SUNDAY 6 SEPTEMBER 2026

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

MONDAY 7 SEPTEMBER 2026

	Hall 1 – Rotterdam Hall 1		
08:30–10:30	OPENING PLENARY <i>Chair: Paul Lefebvre (EBC)</i>		
08:30	Congress opening <i>Christian Weber & Paul Lefebvre (The Brewers of Europe / EBC)</i>		
09:00	African Beer <i>Petr Vesely (AB InBev)</i>		
09:30	Not all FANs are equal: <i>Saccharomyces</i> yeasts and Maillard reaction products <i>Thomas Henle (TU Dresden)</i>		
10:00	Chemical drivers in preference for non-alcoholic beers: AI-based data mining in consumer preference study <i>Tomáš Vrzal (CZ Beer Research)</i>		
10:30–11:00	COFFEE BREAK		
	Hall 1 – Rotterdam Hall 1	Hall 2 – Van Oldenbarnevelt Room	
11:00–12:30	Beer Quality <i>Chair: Monica Mandrutiu (Asahi)</i>	Barley & Cereal Breeding and Agronomy <i>Chair: Marc Schmitt (IFBM)</i>	
11:00	The Microbiological Quality of Draught No- and Low-Alcohol Beers <i>Giulia Roselli (Univ. Nottingham)</i>	Evaluating the malting characteristics and brewing quality of contemporary winter barley varieties grown in Germany <i>Nils Rettberg (VLB / TUB)</i>	
11:30	Effects of Beer Glass Characteristics on Taste Perception Through Sensation Transference <i>Tomohiro Koizumi (Sapporo)</i>	The impacts of extreme environmental conditions on barley endosperm quality and downstream efficiency <i>Glen Fox (UC Davis (CA))</i>	
12:00	Ageing potential of alcohol-free beers – an overview <i>Florian Lehnhardt (BLQ (TU München))</i>	Agony of choice: Sowing time, Variety, Growth form; how to obtain high-quality malting barley in the face of climate change <i>Markus Herz (LfL Bayern)</i>	
12:30–14:00	Hall 1 – Rotterdam Hall 1	LUNCH	
	12:30–12:45	Ludwig-Narziss-Prize 2026 Award Ceremony	
	Hall 1 – Rotterdam Hall 1		
14:00–16:00	Brewing Yeast & Fermentation I <i>Chair: Daniel Verbanac (Molson Coors)</i>	Analysis & Quality Management I <i>Chair: Lene Bech (Carlsberg)</i>	
14:00	From genetics to foam: harnessing CRISPR-Cas9-based technologies for increased brewing yeast diversity <i>Amaury Gérard (Institut Meurice)</i>	All-in-One: New method for the simultaneous determination of free thiols and their non-volatile precursors from hops <i>Martin Biendl (Hopsteiner)</i>	
14:30	Impact of different yeast strains on the aroma and flavour profile of hop forward alcohol free beers <i>Gabriele Pezzini (Univ. Perugia)</i>	Innovations in Malt Analysis: A Multispectral Approach alternative to Calcofluor protocol <i>Sylvain 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>Clément Gaucher-Giret (Institut Agro)</i>	Investigating Protein Quality Traits in Malting Barley Across Harvest Years, Varieties, and Regions of Origin <i>Shari Piro (FH Trier)</i>	
15:30	Oxygenation Strategies During Fermentation for Improved High-Gravity Lager Beer Production <i>Benjamin Poulain (IFBM-Qualtech)</i>	Fast and sensitive detection of beer spoilage bacteria in beer and propagation / harvest yeast <i>Lucca Weber (Endress+Hauser Biosense)</i>	
16:00–16:30	COFFEE / BEER BREAK		
16:30–19:30	POSTER SESSIONS		
	Hall 1 – Rotterdam Hall 1	Hall 2 – Van Oldenbarnevelt Room	
16:30	Rapid Fire Poster Session I <i>Chair: Carsten Zufall (TU Berlin)</i>	Rapid Fire Poster Session II <i>Chair: Tiago Brandão (Super Bock Group)</i>	
	Hall 1 – Rotterdam Hall 1		
18:00	Poster Session (traditional)		

TUESDAY 8 SEPTEMBER 2026

	Hall 1 – Rotterdam Hall 1	Hall 2 – Van Oldenbarnevelt Room
09:00–10:30	Hops & Hop Products <i>Chair: Martin Zarnkow (TUM)</i>	BCOJ Session <i>Chair: Christopher Capell (Diageo)</i>
09:00	Flavour matching dry hopped beers with advanced hop products for sustainable brewing <i>Joshua McMillan (Barth-Haas)</i>	Association Between the Lipophagy-Related Gene LDO16, Hop Response, and Yeast Cellular Activity: Implications for Brewing <i>Miyuki Tsuji (Kirin)</i>
09:30	Thermal Transformations of Hop Essential Oils as a Key Factor in Beer Aroma Formation <i>Jaroslav Přikryl (CZ Hop Breeding Institute)</i>	Malting performance of ‘Dual-S Barley’ cultivated under sustainable agriculture <i>Makoto Kihara (Sapporo)</i>
10:00	Toward modern, locally adapted hops in Portugal: A network-based breeding and evaluation approach <i>Louise de Bang (Carlsberg Research)</i>	Why Some Beers Seem Fine Fine upon Shipment Gush in Consumers’ Hands: Risk Factors for Winter-Type Gushing <i>Haruhito Kato (Kirin)</i>
10:30–11:00	COFFEE BREAK	
	Hall 1 – Rotterdam Hall 1	Hall 2 – Van Oldenbarnevelt Room
11:00–12:30	Low & No-Alcohol Technology <i>Chair: Gert De Rouck (KU Leuven)</i>	ASBC Session <i>Chair: Glen Fox (UC Davis)</i>
11:00	Beer De-alcoholization technologies comparison: Pros and cons to consider in different brewery scenarios: 3 brewery cases with successful result. <i>Juan Jurado (Alfalaval)</i>	Capacity Modeling and Master Planning for Integrated Brewery and Beverage Facilities <i>Rod Waite & Scott Durnin (First Key)</i>
11:30	Yeast-Driven Biotransformation as a Tool to Enhance Aroma in Non-Alcoholic Beer <i>Natalia Svedlund (TU Berlin)</i>	The Rice Renaissance – Flavor, Function, and Innovation for Modern Brewers <i>Scott Lafontaine (Univ. of Arkansas)</i>
12:00	Challenges and Solutions in Measuring Low-Level Alcohol in Beer <i>Werner Schlemmer (Anton Paar)</i>	Temporal Dynamics of Thiol Release and Genome-Wide Transcription in Ale and Lager Yeasts During Pilot-Scale Fermentation <i>Cecile Chenot (Oregon State Univ.)</i>
12:30–14:00	LUNCH	
		Hall 2 – Van Oldenbarnevelt Room
		13:00–13:45 EBC Brewing Science Group Meeting (Members only)
	Hall 1 – Rotterdam Hall 1	Hall 2 – Van Oldenbarnevelt Room
14:00–16:00	Brewing Yeast & Fermentation II <i>Chair: DDavid De Schutter (AB InBev)</i>	Analysis & Quality Management II <i>Chair: Philip Wietstock (TU Berlin)</i>
14:00	Optimization of Brewing Yeast Strains through Nitrogen Metabolism Efficiency Studies, Directed Evolution, and Hybridization <i>Roberto Pérez Torrado (IATA-CSIC)</i>	From Days to Hours: AI-Powered Rapid Assessment of Malting Barley Quality <i>Jens Varnskühler (seedalive)</i>
14:30	An Exploratory Investigation of Specialty Malt–Lager Yeast Interactions and Their Influence on Beer Aroma and Volatile Composition <i>Michael Féchir (KU Leuven)</i>	Investigation of flavor release in non-alcoholic beer using a new retronasal aroma simulator <i>Mayuko Hirota (Sapporo)</i>
15:00	Lager Yeast & Hop Interactions: From Gene Regulation to Final Beer <i>Eduardo Liza-Díaz (Fermentis)</i>	From Gelatinization Temperature to Gelatinization Behaviour: Rethinking Starch Characterization in Malt <i>Veronika Franz (TU München)</i>
15:30	Differential expression and abundance of small Open Reading Frames and their protein products during lager beer fermentation <i>Eoin Ó’Cinnéide (KU Leuven)</i>	Formation of ethoxylated 1,2-dicarbonyl compounds during storage of beer <i>Michael Hellwig (TU Dresden)</i>
16:00–16:30	COFFEE / BEER BREAK	
	Hall 1 – Rotterdam Hall 1	Hall 2 – Van Oldenbarnevelt Room
16:30–18:00	Brewing & Malting Technology <i>Chair: Stefaan De Cock (Heineken)</i>	Downstream Processing & Packaging <i>Chair: Benet Fité (Mahou San Miguel)</i>
16:30	New insights and strategies to control hop α -glucosidase activity involved in hop creep <i>Guillaume 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>Grzegorz Rachon (CampdenBRI)</i>
17:00	Efficient Saccharification under High-Gravity Brewing: Optimizing Glucoamylase–Pullulanase Synergy <i>Natsuki Kubota (Suntory)</i>	Some Do Not Like It Hot: Non-Thermal Inactivation Technologies for NAB – A Proof of Concept <i>Florian Schrickel (VLB, Berlin)</i>
17:30	MEURASTREAM GREEN: towards zero carbon emission brewhouse <i>Frédérique Harmegnies (Meura)</i>	From Mushrooms and Corn to Bright Beer: A Novel Vegan Fining Agent <i>James Herron (Murphy & Son)</i>
19:30–23:00	HOSPITALITY EVENING AT STADSHAVEN BREWERY	

WEDNESDAY 9 SEPTEMBER 2026

	Hall 1 – Rotterdam Hall 1	Hall 2 – Van Oldenbarnevelt Room
09:00–10:30	Environment, Sustainability & Decarbonisation <i>Chair: Stefan Lustig (Lustig Beverage Consulting)</i>	Technical Development <i>Chair: Petr Košin (Budweiser Budvar)</i>
09:00		Transforming low calorie beer with EASI (enzyme addition sugar isomerization) – A recipe development journey with an Italian craft brewer <i>Adam Johnson (CALDIC)</i>
09:30	Pushing the limits of high-gravity brewing: the implications for starch hydrolysis during mashing <i>Lies Debucquoy (KU Leuven)</i>	Oxygen: the underestimated ally for 0.0 % beer production <i>Oliver Dalstein (IFBM-Qualtech)</i>
10:00	Water in Brewing: Methodologies and Best Practices for Sustainable Water Management <i>Eva-Maria Kahle (Kersia Group)</i>	Boosting Flavor in Lager Beer: Combined Effects of Lagering Time and Enzymatic Enhancement <i>Jacob Cramer (I F F)</i>
10:30–11:00	COFFEE BREAK	
	Hall 1 – Rotterdam Hall 1	
11:00–12:30	CLOSING PLENARY (11:00–12:30) <i>Chair: Paul Lefebvre / John Brauer (EBC)</i>	
11:00	Reducing off-aroma in beer by interactions of high molecular weight fractions from beer with off-odors visualized by NMR spectroscopy <i>Claudia Gubo (TU München)</i>	
11:30	Electrifying Malt Production: Lessons from Operating the World's First Zero-Emission Malthouse <i>Martijn van Iersel & Edwin Evers (Holland Malt)</i>	
12:00	Congress Closing <i>Paul Lefebvre & John Brauer (EBC)</i>	
12:30–14:00	2027 & 2028 NETWORKING AND COFFEE	
14:00–16:00	Technical Visits	
	14:00–15:30 Kaapse Brouwerij	14:00–15:30 Brouwerij Noordt
		15:00–16:00 Oedipus Brewing (13:30 bus departure)