

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 Chair: Paul Lefebvre (EBC)	
08:30	Congress opening Julia Leferman & Paul Lefebvre (The Brewers of Europe / EBC)	
09:00	African Beer Petr Vesely (AB InBev)	
09:30	Not all FANs are equal: Saccharomyces yeasts and Maillard reaction products Thomas Henle (TU Dresden)	
10:00	Chemical drivers in preference for non-alcoholic beers: AI-based data mining in consumer preference study Tomáš Vrzał (CZ Beer Research)	
10:30–11:00	COFFEE BREAK	
	Hall 1 – Rotterdam Hall 1	Hall 2 – Van Oldenbarnevelt Room
11:00–12:30	Beer Quality Chair: Monica Mandrutiu (Asahi)	Barley & Cereal Breeding and Agronomy Chair: Marc Schmitt (IFBM-Qualtech)
11:00	The Microbiological Quality of Draught No- and Low-Alcohol Beers Giulia Roselli (Univ. Nottingham)	Evaluating the malting characteristics and brewing quality of contemporary winter barley varieties grown in Germany Nils Rettberg (VLB / TUB)
11:30	Effects of Beer Glass Characteristics on Taste Perception Through Sensation Transference Tomohiro Koizumi (Sapporo)	The impacts of extreme environmental conditions on barley endosperm quality and downstream efficiency Glen Fox (UC Davis (CA))
12:00	Ageing potential of alcohol-free beers – an overview Florian Lehnhardt (BLQ (TU München))	Agony of choice: Sowing time, Variety, Growth form; how to obtain high-quality malting barley in the face of climate change Markus Herz (LfL Bayern)
	Hall 1 – Rotterdam Hall 1	
12:30–12:45	Ludwig-Narziss-Prize 2026 Award Ceremony	
12:30–14:00	LUNCH	
	Hall 1 – Rotterdam Hall 1	Hall 2 – Van Oldenbarnevelt Room
14:00–16:00	Analysis & Quality Management I Chair: Lene Bech (Carlsberg)	Brewing Yeast & Fermentation I Chair: Daniel Verbanac (Molson Coors)
14:00	All-in-One: New method for the simultaneous determination of free thiols and their non-volatile precursors from hops Martin Biendl (Hopsteiner)	From genetics to foam: harnessing CRISPR-Cas9-based technologies for increased brewing yeast diversity Amaury Gérard (Institut Meurice)
14:30	Innovations in Malt Analysis: A Multispectral Approach alternative to Calcofluor protocol Sylvain Jacquot (Soufflet Malt)	Impact of different yeast strains on the aroma and flavour profile of hop forward alcohol free beers Gabriele Pezzini (Univ. Perugia)
15:00	Investigating Protein Quality Traits in Malting Barley Across Harvest Years, Varieties, and Regions of Origin Shari Piro (FH Trier)	Degradation pathways of thiol precursors during alcoholic fermentation control 3SH formation in Pilsner beers: yeast, temperature and FAN effects Clément Gaucher-Giret (Institut Agro)
15:30	Fast and sensitive detection of beer spoilage bacteria in beer and propagation / harvest yeast Martin Schulz (Endress+Hauser Biosense)	Oxygenation Strategies During Fermentation for Improved High-Gravity Lager Beer Production Benjamin Poulain (Vivelys & IFBM Qualtech)
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 Chair: Carsten Zufall (TU Berlin)	Rapid Fire Poster Session II Chair: Tiago Brandão (Super Bock Group)
	Hall 1 – Rotterdam Hall 1	
17:30	Poster Session (traditional)	

TUESDAY 8 SEPTEMBER 2026

	Hall 1 – Rotterdam Hall 1	Hall 2 – Van Oldenbarnevelt Room
09:00–10:30	Hops & Hop Products Chair: Martin Zarnkow (<i>TU Munich</i>)	BCOJ Session Chair: Christopher Capell (<i>Diageo</i>)
09:00	Flavour matching dry hopped beers with advanced hop products for sustainable brewing Joshua McMillan (<i>Barth-Haas</i>)	Association Between the Lipophagy-Related Gene LDO16, Hop Response, and Yeast Cellular Activity: Implications for Brewing Miyuki Tsuji (<i>Kirin</i>)
09:30	Thermal Transformations of Hop Essential Oils as a Key Factor in Beer Aroma Formation Jaroslav Přikryl (<i>CZ Hop Breeding Institute</i>)	Malting performance of ‘Dual-S Barley’ cultivated under sustainable agriculture Makoto Kihara (<i>Sapporo</i>)
10:00	Toward modern, locally adapted hops in Portugal: A network-based breeding and evaluation approach Louise de Bang (<i>Carlsberg Research</i>)	Why Some Beers Seem Fine Fine upon Shipment Gush in Consumers’ Hands: Risk Factors for Winter-Type Gushing Haruhito Kato (<i>Kirin</i>)
10:30–11:00	COFFEE BREAK	
11:00–12:30	Low & No-Alcohol Technology Chair: Gert De Rouck (<i>KU Leuven</i>)	ASBC Session Chair: Glen Fox (<i>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. Juan Jurado (<i>Alfalaval</i>)	Capacity Modeling and Master Planning for Integrated Brewery and Beverage Facilities Rod Waite & Scott Durnin (<i>First Key</i>)
11:30	Yeast-Driven Biotransformation as a Tool to Enhance Aroma in Non-Alcoholic Beer Natalia Svedlund (<i>TU Berlin</i>)	The Rice Renaissance – Flavor, Function, and Innovation for Modern Brewers Scott Lafontaine (<i>Univ. of Arkansas</i>)
12:00	Challenges and Solutions in Measuring Low-Level Alcohol in Beer Werner Schlemmer (<i>Anton Paar</i>)	Temporal Dynamics of Thiol Release and Genome-Wide Transcription in Ale and Lager Yeasts During Pilot-Scale Fermentation Cecile Chenot (<i>Oregon State Univ.</i>)
12:30–14:00	LUNCH	
13:00–13:45	Hall 1 – Rotterdam Hall 1 Waterloop: a digital platform to reduce the water footprint of a brewery Speaker: Piet De Langhe (<i>CEO Pantarein Water</i>)  pantarein WATER AT YOUR SERVICE	
14:00–16:00	Analysis & Quality Management II Chair: Philip Wietstock (<i>TU Berlin</i>)	Brewing Yeast & Fermentation II Chair: David De Schutter (<i>AB InBev</i>)
14:00	From Days to Hours: AI-Powered Rapid Assessment of Malting Barley Quality Jens Varnskühler (<i>seedalive</i>)	Optimization of Brewing Yeast Strains through Nitrogen Metabolism Efficiency Studies, Directed Evolution, and Hybridization Roberto Pérez Torrado (<i>IATA-CSIC</i>)
14:30	Investigation of flavor release in non-alcoholic beer using a new retronasal aroma simulator Mayuko Hirota (<i>Sapporo</i>)	An Exploratory Investigation of Specialty Malt–Lager Yeast Interactions and Their Influence on Beer Aroma and Volatile Composition Michael Féchir (<i>KU Leuven</i>)
15:00	From Gelatinization Temperature to Gelatinization Behaviour: Rethinking Starch Characterization in Malt Veronika Franz (<i>TU München</i>)	Lager Yeast & Hop Interactions: From Gene Regulation to Final Beer Eduardo Liza-Díaz (<i>Fermentis</i>)
15:30	Formation of ethoxylated 1,2-dicarbonyl compounds during storage of beer Michael Hellwig (<i>TU Dresden</i>)	Differential expression and abundance of small Open Reading Frames and their protein products during lager beer fermentation <i>Withdrawn by author</i>
16:00–16:30	COFFEE / BEER BREAK	
16:30–18:00	Brewing & Malting Technology Chair: Stefaan De Cock (<i>Heineken</i>)	Downstream Processing & Packaging Chair: Benet Fité (<i>Mahou San Miguel</i>)
16:30	New insights and strategies to control hop α -glucosidase activity involved in hop creep Guillaume Willemart (<i>UC Louvain</i>)	Effect of carbonation on <i>Escherichia coli</i> and <i>Salmonella</i> Enteritidis in non-alcoholic beer and the microbiological quality of draught beers Grzegorz Rachon (<i>CampdenBRI</i>)
17:00	Efficient Saccharification under High-Gravity Brewing: Optimizing Glucoamylase–Pullulanase Synergy Natsuki Kubota (<i>Suntory</i>)	Some Do Not Like It Hot: Non-Thermal Inactivation Technologies for NAB – A Proof of Concept Florian Schrickel (<i>VLB, Berlin</i>)
17:30	MEURASTREAM GREEN: towards zero carbon emission brewhouse Frédérique Harmegnies (<i>Meura</i>)	From Mushrooms and Corn to Bright Beer: A Novel Vegan Fining Agent James Herron (<i>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	Technical Development Chair: Petr Košin (<i>Budweiser Budvar</i>)	Environment, Sustainability & Decarbonisation Chair: Stefan Lustig (<i>Lustig Beverage Consulting</i>)
09:00	Transforming low calorie beer with EASI (enzyme addition sugar isomerization) – A recipe development journey with an Italian craft brewer Adam Johnson (<i>CALDIC</i>)	Pushing the limits of high-gravity brewing: the implications for starch hydrolysis during mashing Lies Debucquoy (<i>KU Leuven</i>)
09:30	Oxygen: the underestimated ally for 0.0 % beer production Oliver Dalstein (<i>IFBM-Qualtech</i>)	Water in Brewing: Methodologies and Best Practices for Sustainable Water Management Eva-Maria Kahle (<i>Kersia Group</i>)
10:00	Boosting Flavor in Lager Beer: Combined Effects of Lagering Time and Enzymatic Enhancement Jacob Cramer (<i>IFF</i>)	High Temperature Wort Treatment Shyamkumar Pitkar (<i>Alfa Laval</i>)
10:30–11:00	COFFEE BREAK	
	Hall 1 – Rotterdam Hall 1	
11:00–12:30	CLOSING PLENARY (11:00–12:30) Chair: Paul Lefebvre / John Brauer (<i>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 Claudia Gubo (<i>TU München</i>)	
11:30	Electrifying Malt Production: Lessons from Operating the World's First Zero-Emission Malthouse Martijn van Iersel & Edwin Evers (<i>Holland Malt</i>)	
12:00	Congress Closing Paul Lefebvre & John Brauer (<i>EBC</i>)	
12:30–14:00	NETWORKING	
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)