

2014 Seminars

Thursday, June 12

2:00 pm – 3:00 pm

A Guide to Blending Yeast Strains

Have you ever been curious about blending two yeasts together during fermentation? What would happen if you mixed your favorite Saison and British strains? We'll look at ways you can blend yeast strains to obtain your optimal fermentation and flavor profiles. We'll consider the pros and cons of different methods such as adding strains at the same time, staggering pitching during the fermentation, and bottle conditioning with some strains that might never cross your mind. Seminar attendees will taste and discuss experimental beers made with different yeast blends.

Speaker(s): [Kara Taylor](#)

Location: Ballroom D

2:00 pm – 3:00 pm

Kosmicki Spills the Secrets

How does Founders continue to invent new and exciting beers? Jeremy Kosmicki and Dave "Diamond" Deschaine will discuss recipe formulation, unique ingredients and processes, and how the brewery pushes the boundaries of their beer while still maintaining a delicious balance of flavors.

Speaker(s): [Dave "Diamond" Deschaine](#), [Jeremy Kosmicki](#)

Location: Ballroom B

2:00 pm – 3:00 pm

The Influence of Mashing on Sour Beer Production

The characteristics of sour beers are influenced less by the flavors contributed directly by the malt and more by the ways in which compounds in the wort influence the mixed fermentation. Join Michael Tonsmeire as he discusses practical techniques to control the levels of carbohydrates, acids, phenols, and proteins and their influence on the souring process.

Speaker(s): [Michael Tonsmeire](#)

Location: Ballroom A

2:00 pm – 3:00 pm

Draft System Design and Maintenance

You've got your beer in a keg, but how do you get it out? Learn how to design and balance your draft system for the perfect pour of your beer, cider and mead. We'll also talk about how and why to clean the lines, finding CO2 leaks (and avoiding them in the first place), and cheap and easy glycol systems you can use to keep the kegs out of the way but the beer close by.

Speaker(s): [Tom Schmidlin](#)

Location: Grand Gallery A-D

2:00 pm – 2:00 pm

Effects of Hot Side Aeration of Wort, Mash & Sparge Water

Ever wonder if you're ruining your beer because of splashing your wort, over-mixing your mash or aggressively sparging? This seminar is the result of an AHA Research & Education Fund project, and will share the results of an experiment designed to test these concepts. Find guidance on which process steps are critical to protect your beer from staling compounds.

Speaker(s): [John Rozborski](#)

Location: Ballroom C

3:15 pm – 4:15 pm

Obscure and Ancient Beers

Do you want to know what Finnish Sahti is and how it is made? Are you familiar with Steinbeer, a German method of brewing beer with heated stones? Join homebrewers Geoff Groff and Mark Pangle as they discuss some of the more obscure as well as older beer styles and their brewing methods.

Speaker(s): [Geoff Groff](#), [Mark Pangle](#)

Location: Ballroom D

3:15 pm – 4:15 pm

Cohumulone: Friend or Foe?

The word on the street is that Cohumulone is bad, but what if it is just misunderstood? Mike Karnowski has a controversial theory that might change the way we think about the bad boy of alpha acids. Multiple beers brewed with various levels of cohumulone are analyzed to determine if a high percentage of cohumulone increases isomerized IBUs or if there is something else going on. A high/low cohumulone beer blind tasting will be conducted.

Speaker(s): **Mike Karnowski**

Location: Ballroom C

3:15 pm – 4:15 pm

Brewing Consistency: Identifying and Controlling the Variables

Do you feel like you're getting inconsistent results from brew to brew? Mike "Tasty" McDole is well known for expounding the benefits of brewing consistency and how consistency matters in making quality, recipe-driven homebrew. This seminar will identify variables that affect consistency and ways to remove or control them.

Speaker(s): **Mike "Tasty" McDole**

Location: Ballroom B

3:15 pm – 4:15 pm

Making The Jump To All-Grain

Are you on the fence about making the jump to all-grain brewing? Come get the push you've always wanted as Scott explains the basic knowledge, costs, time requirements and techniques needed to brew your first all-grain batch.

Speaker(s): **Scott Mitchell**

Location: Grand Gallery A-D

3:15 pm – 4:15 pm

The Shenanigans of Barrel Aging

Founders Brewing Co. has been aging beer in bourbon barrels since 2001. This seminar will discuss our process of selecting barrels and the beers to age, with particular attention focused on high-volume brands KBS and Backwoods Bastard. The growth of Founder's barrel program from a single barrel to the thousands currently in production will be discussed in detail, including theoretically hilarious hijinks and problems we've encountered with ongoing expansion of both volume and brands produced.

Speaker(s): **Brett Kosmicki, Jason Heystek**

Location: Ballroom A

4:30 pm – 5:30 pm

How to Manage Yeast for the Home Brewery

How were brewing strains chosen to make beer? Douglas will provide information every homebrewer can use to ensure their beer is properly fermented and does not contain off flavors associated with bad fermentation. We'll discuss picking proper yeast strains, reusing yeast for multiple batches and storing cultures for future use, and share tips helpful to both new and experienced homebrewers.

Speaker(s): **Douglas Gladue**

Location: Ballroom D

4:30 pm – 5:30 pm

Homebrew Competitions: How to Run One & How to Enter One

Homebrew competitions involve more than just collecting and judging entries and handing out medals. To be successful, they require some vision and strong planning ahead of the judging date. From the entrant's perspective, there are multiple competitions to choose from. They're a great way to gain feedback and tips for improvement on your brews, but how do you know which ones to enter? This presentation looks at how to take competitions to the next level for both the organizer and the homebrewer who is entering.

Speaker(s): **Brian Joas, Bruce Buerger**

Location: Ballroom B

4:30 pm – 5:30 pm

Conditioning and Aging Beer

Join *Water: A Comprehensive Guide for Brewers* co-author Colin Kaminski for a discussion of conditioning and aging beer, including when and how to rack, when and how to use finings, how to carbonate and measure, and steps to improve flavors and minimize problems from the brewhouse.

Speaker(s): [Colin Kaminski](#)

Location: Ballroom A

4:30 pm – 5:30 pm

Brew In a Bag: It Really Works!

Brew In A Bag explained! We'll cover every aspect of this method, including a few tips that will unravel the mystery of water volume and gravity. You will learn about equipment, insulation methods, bag material and uses, lifting techniques, and cooling. To spark ideas, we'll show photos of rig set ups and solutions as seminar attendees sip an award-winning beer that was brewed using this method.

Speaker(s): [Brian Phad](#), [Rex Slagel](#)

Location: Grand Gallery A-D

4:30 pm – 5:30 pm

Keeping it Safe! The Home Brewery's Safety Plan

It starts with a recipe and a dream of an award-winning homebrew; it ends with a trip to the emergency room and your spouse selling off all of your brewing equipment. Join Sean Wolfe, homebrewer and senior safety analyst for Lockheed Martin, as we work through some common safety concerns of the home brewery, and develop a plan to ensure we, and our beers, are kept in one piece.

Speaker(s): [Sean Wolfe](#)

Location: Ballroom C

Friday, June 13

9:00 am – 10:00 am

S. eubayanus: Practical Brewing Knowledge with the Father of Lager Yeast

Have you ever wondered, like many homebrewers, where lager yeast originated and if it can be used to make good beer? Join Bret Baker as we delve into a recent discovery made in Patagonia by Diego Libkind for a lesson in biology, history and practical brewing applications with the father of lager yeast, *Saccharomyces eubayanus*.

Speaker(s): [Bret Baker](#)

Location: Ballroom C

9:00 am – 10:00 am

Keeping It Simple: What Monks Can Teach Us About Brewing

When Brother Antoine was in charge of brewing at Rochefort, he said: "Two of the pale malts, two of the sugars, two hop varieties, two yeast strains... two of this and two of that... we like to keep it simple." That approach produces amazingly complex beers. In this session, we'll go step by step through the brewing process for a single Trappist beer, and also examine how this simple philosophy can be applied to brewing other styles.

Speaker(s): [Stan Hieronymus](#)

Location: Ballroom A

9:00 am – 10:00 am

The Homebrewer's Guide to Vintage Beer

Raise a glass to vintage beer! Treat yourself to a tour through time with beer historian/author Ron Pattinson of the blog Shut Up about Barclay Perkins. Ron will share brewing history and representative recipes from 1800 to 1950, from his new book, *The Home Brewer's Guide to Vintage Beer*. Ron is joined by Paul Langlie from Brewers United for Real Potables (BURP), who will discuss club members' practical experience with Ron's recipes.

Speaker(s): [Paul Langlie](#), [Ron Pattinson](#)

Location: Ballroom D

9:00 am – 10:00 am

Ice Cider

Twenty years ago, a genuinely new kind of apple cider appeared in Quebec: cidre de glace, or ice cider. Made from frozen apples or juice, ice cider is a wine-strength, sweet drink that showcases the true character of apples. Learn about the brief history of ice cider, commercial production and current practices, and how you can join the adventurous cidermakers who are making this delicious beverage at home.

Speaker(s): [Nathan Williams](#)

Location: Grand Gallery ABCD

9:00 am – 10:00 am

Long Live Lagers

This seminar will present an overview of brewing lager styles, from light and crisp to dark and heavy. It will take professional lager brewing practices and translate them into practical methods for the average homebrewer. Lagers, more than any other beer style, require the brewer to pay attention to the details, from recipe creation, to brewing practices, to fermentation time and temperature, and storage practices. This seminar will help you make the leap into lager brewing, offering concise, practical methods and practices for achieving quality lager. Topics will include styles, recipe formulation, yeast, fermentation control, storage and equipment needs, and diverse lager styles will be sampled.

Speaker(s): [Jason Oliver](#), [Warren Haskell](#)

Location: Ballroom B

10:15 am – 11:15 am

Navigating the Complexities of Making Great Hard Cider at Home

The seminar will explore various ways of making hard cider, from simple processes to the more complex, and will dive into how procedures, ingredient selection, creativity, time and patience will prove that you have control over the final outcome. The sky is the limit when it comes to making great cider!

Speaker(s): [Corey Arrick](#)

Location: Grand Gallery A-D

10:15 am – 11:15 am

Practical Brewing for Better Beer

Excellent beer can be made by beginner homebrewers with simple equipment and 10 simple steps to making better beer. By avoiding the most common faults in homebrewing, homebrewers using extract malts on their kitchen stoves can produce high-quality beer. This seminar's tips will enable beginner to intermediate homebrewer to improve their beers. We'll share additional practical suggestions to make homebrewing easy, less time-consuming, more fun—all while getting better results.

Speaker(s): [David Houseman](#)

Location: Ballroom C

10:15 am – 11:15 am

Bootleg Brew Science

What's more local than making homebrew with yeast isolated from your own backyard? Come learn how anyone can be a "bootleg" yeast wrangler, using proven homebrew methods, basic-level lab techniques and a paper clip. Jeff Mello from Bootleg Biology will show you easy methods to capture wild yeast, how to create agar plates, and what you need to know to isolate and select your own backyard yeast strain.

Speaker(s): [Jeff Mello](#)

Location: Ballroom D

10:15 am – 11:15 am

From Five Gallons to Fifteen Barrels

Adam Mills, head brewer at Cranker's Brewery in Big Rapids, Mich. will discuss the transition from homebrewing to brewing on a professional scale. He will address recipe scale-up, yeast handling and hopping rates with a special focus on whirlpool and dry hopping.

Speaker(s): [Adam Mills](#)

Location: Ballroom A

10:15 am – 11:15 am

Herbs, Spices & Other Botanical Ingredients in Today's Beer Recipes

Mitch Steele, brewmaster of Stone Brewing Co., covers a range of traditional and unconventional techniques in this seminar focused on the use of spice and herbs in beer. Starting with a brief review of historical uses, Mitch will then dive into the use of traditional spices in today's craft beers. After discussing flavor components of select botanicals and certain hop varieties, this seminar will then cover some unique botanicals that defy intuition and work quite well in beer.

Speaker(s): [Mitch Steele](#)

Location: Ballroom B

12:45 pm – 1:45 pm

The Perfect Keg: Sowing, Scything, Malting & Brewing My Way to the Best-Ever Pint of Beer

What is the perfect keg? For Ian Coutts it was a barrel full of beer he'd made himself. Not from a kit like many homebrewers. Not from industrial malts and yeasts like most commercial brewers. No, from absolute scratch. That meant barley and hops he'd grown, yeast he'd captured in the wild and malt he'd made himself. The only additives were knowledge and history. He learned a lot, brewed a lot and drank a lot of beer, overcoming mishaps and misadventures until ultimately he had it—the perfect keg.

Speaker(s): [Ian Coutts](#)

Location: Ballroom C

12:45 pm – 1:45 pm

Cider Post-Fermentation Adjustments

Learn more about cider made from dessert apples and cider apples as well as some of the standard techniques used after fermentation to adjust cider to meet consumer expectations. This hands-on session will emphasize basic bench trial techniques along with a conceptual exploration of what it means to make craft cider.

Speaker(s): [Gary Awdey](#)

Location: Grand Gallery A-D

12:45 pm – 1:45 am

Can You Make a Living in Beer?

Join Ray Daniels for a discussion of possible job and business opportunities in the beer sector and his take on their prospects for their success. Tapping his knowledge and lessons learned as director of the Cicerone Certification Program®, a co-owner of Revolution Brewing, and instructor of the Siebel Institute course on starting a brewery, Ray will pass along tips for what it takes to succeed in beer-related businesses and entrepreneurial ventures.

Speaker(s): [Ray Daniels](#)

Location: Ballroom A

12:45 pm – 1:45 pm

Water Chemistry and Beer pH

Join John Palmer, author of *How to Brew, Water: A Comprehensive Guide for Brewers and Brewing Classic Styles*, as he dives into the subject of brewing water. Topics include the effect that brewing water chemistry has on mash pH, beer pH and beer flavor. Seminar attendees will sample two beers from the same recipe that were brewed with different waters. The beers have been judged by National Homebrew Competition judges, and those results will be presented and discussed.

Speaker(s): [John Palmer](#)

Location: Ballroom B

12:45 pm – 1:45 pm

A Guide to Blending Yeast Strains

Have you ever been curious about blending two yeasts together during fermentation? What would happen if you mixed your favorite Saison and British strains? We'll look at ways you can blend yeast strains to obtain your optimal fermentation and flavor profiles. We'll consider the pros and cons of different methods such as adding strains at the same time, staggering pitching during the fermentation, and bottle conditioning with some strains that might never cross your mind. Seminar attendees will taste and discuss experimental beers made with different yeast blends.

Speaker(s): [Kara Taylor](#)

Location: Ballroom D

2:00 pm – 3:00 pm

Cider Panel

Bring your questions! This panel discussion will cover all things cider making. Panelists will include Gary Awdey, president of the Great Lakes Cider and Perry Association, Jeff Carlson, four-time AHA Cidermaker of the Year and Paul Vander Heide and Joel Brower of Vandermill Ciders.

Speaker(s): Gary Awdey, Jay Blanchard, Jeff Carlson, Joel Brower

Location: Grand Gallery A-D

2:00 pm – 3:00 pm

The Malt Nerds History Hour

Humans have been malting grains for use in brewing for many thousands of years. In relative terms, large-scale, industrial operations are recent developments. Prior to the 20th century, most malt was hand made by artisans—often unencumbered with science—who mainly assessed and controlled this natural process by touch, taste and smell. Raw materials, techniques and equipment were all quite different from those used today. Join Andrea Stanley and John Mallett for an entertaining and informative exploration of historical malts and modern attempts to re-create these products—without the persistent vermin infestations.

Speaker(s): Andrea Stanley, John Mallett

Location: Ballroom D

2:00 pm – 3:00 pm

Top 10 Legal Mistakes Start-Up Breweries Make

For homebrewers planning to open a commercial brewery, there are numerous legal steps that should be taken to help protect yourself and the business. Without knowing what you need to do, it can be very easy to run afoul of the law. This seminar will discuss some of the most common legal mistakes start-up breweries make.

Speaker(s): Candace Moon

Location: Ballroom A

2:00 pm – 3:00 pm

Farm to Glass: Brewing with Local Ingredients

Have you ever considered sourcing your malt, hops or even yeast locally? Join Michigan homebrewer Nick Rodammer, hop grower Brian Tennis and malt producer Erik May as they discuss the emerging trend of sourcing locally grown and produced brewing ingredients.

Speaker(s): Brian Tennis, Erik May, Nick Rodammer

Location: Ballroom C

2:00 pm – 3:00 pm

Using Spirits Barrels and Blending Sour Ales in Wood

New Holland Brewing Company founder Brett Vanderkamp will discuss his history with barrel aging and the development of New Holland's signature barrel-aged beer, Dragon's Milk. Drawing upon his experience as a distiller and founder of New Holland Artisan Spirits, Brett will also discuss the many uses of spirits barrels and their differences and intricacies. This seminar will also examine current tactics for blending wood-aged beer and how to properly blend sour ales aged in wood.

Speaker(s): Brett Vanderkamp, Jason Salas

Location: Ballroom B

Saturday, June 14

9:00 am – 10:00 am

How Good Is Your Grist?

The American Society of Brewing Chemists coordinated a collaborative test with 12 breweries on a method to check the coarseness of milling with sieves. This method can also be useful to homebrewers, because a correct mill setting greatly impacts the efficiency of extracting fermentable sugars. We will discuss the method, results from homebrew clubs, and how the impact of coarseness can be seen in wort. We will also demonstrate the manual sieve method.

Speaker(s): [Jennifer Helber](#)

Location: Ballroom C

9:00 am – 10:00 am

[Putting Some Numbers on First Wort & Mash Hop Additions](#)

First wort hopping is a method many homebrewers use with the idea that it adds a smoother bitterness and a unique flavor contribution to their beer. Mash hopping is avoided by many brewers because it is commonly thought to be a waste of good hops. David Curtis of Bell's Brewery's General Store will review an experiment that isolates these two hopping techniques with the goal of putting a strong data point on exactly what contribution they make to finished beer.

Speaker(s): [David Curtis](#)

Location: Ballroom D

9:00 am – 10:00 am

[An Introduction to Brewing Sake](#)

Sake is a beverage that unlike beer, wine, cider—and more recently mead—has neither a strong cultural tradition nor a large, knowledgeable hobbyist collective in the U.S. That said, the process of making sake shares many similarities with Western fermentables. This seminar will demystify sake and make it accessible to the average homebrewer. We'll discuss the equipment necessary for making sake, ingredients, the basic process from start to finish, variations in style, and some of the lessons Edward has learned in his journeys.

Speaker(s): [Edward Hoskin](#)

Location: Grand Gallery A-D

9:00 am – 10:00 am

[Kosmicki Spills the Secrets](#)

How does Founders continue to invent new and exciting beers? Jeremy Kosmicki and Dave "Diamond" Deschaine will discuss recipe formulation, unique ingredients and processes, and how the brewery pushes the boundaries of their beer while still maintaining a delicious balance of flavors.

Speaker(s): [Dave "Diamond" Deschaine](#), [Jeremy Kosmicki](#)

Location: Ballroom B

9:00 am – 10:00 am

[The Influence of Mashing on Sour Beer Production](#)

The characteristics of sour beers are influenced less by the flavors contributed directly by the malt and more by the ways in which compounds in the wort influence the mixed fermentation. Join Michael Tonsmeire as he discusses practical techniques to control the levels of carbohydrates, acids, phenols, and proteins and their influence on the souring process.

Speaker(s): [Michael Tonsmeire](#)

Location: Ballroom A

10:15 am – 11:15 am

[Experimental Brewing](#)

Drew Beechum and Denny Conn discuss concepts from their upcoming book, *Experimental Homebrewing*. They'll cover why you should experiment and how to set up and evaluate your experiments, as well as give tips on equipment, recipes and ingredients for fruitful experimentation.

Speaker(s): [Denny Conn](#), [Drew Beechum](#)

Location: Ballroom A

10:15 am – 11:15 am

[Backyard Beekeeping for Homebrewers](#)

Many homebrewers would make meads and use honey in their homebrew if they could get it more cheaply. Backyard beekeeping is the solution! Learn how to start in the beekeeping hobby and how to use your honey in your own meads, wines, ciders and beers.

Speaker(s): [Eric Kramer](#), [Michael Mullins](#)

Location: Ballroom C

10:15 am – 11:15 am

[Brewing with New Hop Varieties](#)

Homebrewers are gaining access to more and more new hop varieties such as Mosaic, El Dorado, Belma, Azacca, Saphir, Apollo and Galaxy. Many of these have an interesting signature hop potential that differs from what Amarillo, Simcoe and Citra have to offer. This seminar will discuss how to get more out of these new hop varieties through recipe formulation, brewing techniques, sensory evaluation and style selection.

Speaker(s): [Nathan Smith](#)

Location: Ballroom B

10:15 am – 11:15 am

[40 Things in 40 Minutes: 40 Tips, Tricks, Techniques & Tweaks to Improve your Brewing, Meadmaking & Cidermaking](#)

We will show you 40 tips, tricks, techniques and tweaks in 40 rapid-fire, interactive minutes. Don't blink as Barry and Mike tackle rescuing failed fermentations, brewing resources, ingredients, beer styles, DIY, networking, competitions, hopping techniques, gadgets and technology, software, blending, off-flavors, clarifying, carbonating, homebrewing laws, clubs, brewing techniques, fun adjuncts, going all-grain, recipe formulation, trivia and much, much more! We will also share some good homebrewing stories, anecdotes and history along the way. Along with your glass, bring your smartphone, tablet or laptop to be a part of the conversation by taking part in a Twitter backchannel.

Speaker(s): [Barry Mulso](#), [Michael Spears](#)

Location: Grand Gallery A-D

10:15 am – 11:15 am

[Debunking the Detested Decoction](#)

Ever heard someone say, "You never need to do a decoction?" Today we might say, "You may never absolutely need to do a decoction, but you should embrace it as another available technique." Join us as we take a fresh look at the decoction process, including tips for making this important technique a fun part of your homebrewing repertoire. Our discussion will include basic decoction processes, history, enzymes, mailliard reactions, and traditional and modern decoction schedules.

Speaker(s): [John Van Itallie](#)

Location: Ballroom D

11:30 am – 12:30 pm

[No Boil Hop Beer](#)

Brewing a balanced beer with no boil hops—is it possible? As part of the AHA's Research & Education Fund, a unique method of using hops in the brewing process was utilized to add clean bitterness to beer. Matthew Brown will describe the history of the idea and how the beer was brewed and evaluated, including the data that was collected. We'll discuss the interesting results and ideas for future trials.

Speaker(s): [Matthew Brown](#)

Location: Ballroom D

11:30 am – 12:30 pm

[Evaluating and Judging Beer](#)

Jamie will begin this seminar by teaching the sensory technique for evaluation that is used in sensory labs as well as for judging. He will then discuss sensory evaluation in the commercial brewery and at home, and finish with a discussion of judging homebrew competitions. If you have ever wanted to judge beer, this is a great place to start.

Speaker(s): [Jamie Floyd](#)

Location: Grand Gallery A-D

11:30 am – 12:30 pm

[Draft System Design and Maintenance](#)

You've got your beer in a keg, but how do you get it out? Learn how to design and balance your draft system for the perfect pour of your beer, cider and mead. We'll also talk about how and why to clean the lines, finding CO2 leaks (and avoiding them in the first place), and cheap and easy glycol systems you can use to keep the kegs out of the way but the beer close by.

Speaker(s): [Tom Schmidlin](#)

Location: Ballroom C

11:30 am – 12:30 pm

Really Understanding Honey

Honey is a remarkable substance: it's hygroscopic, has intense osmotic pressure, weighs in at a specific gravity of 1.425, and can remain edible for centuries without preservative measures. This seminar explores honey's composition, varieties, key flavor and aroma elements, handling, acquisition, and the metabolic details of honey fermentation. It addresses the nature of Colony Collapse Disorder, or CCD, a monumental threat to bees, mead and global food production.

Speaker(s): [Ken Schramm](#)

Location: Ballroom B

11:30 am – 12:30 pm

Improving Clarity for Homebrewers

Cloudy beer got you down? Brad Smith, author and podcast host, presents the causes and solutions for this problem. We'll discuss the many potential contributors to cloudiness in beer including proteins, polyphenols, tannins and yeast. Brad will also explain the full range of products and techniques to improve clarity and reduce chill haze including ingredient selection, brewing techniques, boil additions, finings, yeast selection, cold crashing and filtering. Brew your next batch crystal clear!

Speaker(s): [Brad Smith](#)

Location: Ballroom A

2:00 pm – 3:00 pm

Scaling Hops: A Comparison of Homebrew & Commercial Utilization

This talk will compare both the technical and perceived differences between homebrew and commercial hop utilization, hop flavor and aromas. We'll look at several beers made both commercially and homebrewed using the same wort and hops, varying the hop additions. Lab comparisons documenting the bittering units will be presented along with perception notes from a sensory panel. The results will quantify differences between hop utilization and perceptions between commercial and homebrew brewing that will be useful in scaling hops for recipe development.

Speaker(s): [Eric Bean](#), [Frank Barickman](#)

Location: Ballroom D

2:00 pm – 3:00 pm

Pair Like A Pro: Palate Trips and Pairing Practices

Homebrewers are not just into beer, you're also into food! Fellow foodies unite in this seminar breaking down the complex topic of pairing. We'll talk about beer and food pairing principles, along with palate tricks and tips garnered through years of tasty research.

Speaker(s): [Julia Herz](#)

Location: Grand Gallery A-D

2:00 pm – 3:00 pm

Yes, Funky Sour Meads

The sour beer world has exploded, but what about sour meads? In this seminar you will learn about using Lactobacillus, Brettanomyces and other funky tricks to make specialty meads that are tart and dank. Michael will share what he has learned about what works, what doesn't, how much time is involved, and let you taste for yourself. Consider this seminar a peek into the research going on behind the scenes at Moonlight Meadery.

Speaker(s): [Michael Fairbrother](#)

Location: Ballroom B

2:00 pm – 3:00 pm

Effects of Hot Side Aeration of Wort, Mash & Sparge Water

Ever wonder if you're ruining your beer because of splashing your wort, over-mixing your mash or aggressively sparging? This seminar is the result of an AHA Research & Education Fund project, and will share the results of an experiment designed to test these concepts. Find guidance on which process steps are critical to protect your beer from staling compounds.

Speaker(s): [John Rozborski](#)

Location: Ballroom C

2:00 pm – 3:00 pm

2014 BJCP Style Guidelines

Gordon Strong, Beer Judge Certification Program (BJCP) president and author of *Brewing Better Beer*, will explain the updated 2014 BJCP style guidelines.

Speaker(s): **Gordon Strong**

Location: Ballroom A

3:15 pm – 4:15 pm

A Homebrewer's Musings on Barrel Aging

While barrel aging is popular at the pro level, it can be intimidating for homebrewers. Not understanding nuances specific to barrel aging can create uncertainty for homebrewers and potentially leads to avoidance of these traditional flavor- and aroma- enhancing vessels. This seminar is practically focused, with a minimum of science. It is geared toward providing clear, understandable points to help reduce anxieties and increase confidence around the use of barrels in homebrewing.

Speaker(s): **Chris Frey**

Location: Ballroom D

3:15 pm – 4:15 pm

Sensory Evaluation: Methods to Improve Your Palate and Vocabulary

All brewers use sensory evaluation as at least the primary, if not only, method to analyze their beer and determine how to improve it the next time they brew. For many, the palate sensitivity and/or vocabulary to evaluate and describe a beer is the limiting factor in determining how to improve it. This seminar will provide detailed direction for a number of methods to improve your palate's ability to recognize a wide variety of characteristics, as well as to develop an extensive vocabulary to describe what is being sensed.

Speaker(s): **Brian Joas, Bruce Buerger**

Location: Grand Gallery A-D

3:15 pm – 4:15 pm

Beer Recipes from the Inside Out

Randy Mosher offers insights and practical tools for recipe formulation based on his long experience in homebrewing and more recently as a team member at two award-winning breweries. Each category of ingredient, especially malt and hops, has its own unique chemistry and vocabulary, and it is essential for brewers to have this information in mind during recipe formulation. This seminar will introduce new thinking about malts and hops from a flavor standpoint. Randy will outline tools and frameworks that give brewers specific goals and techniques for organizing a recipe, as well as a simple, effective method for rapid prototyping that can help analyze flavors and make decisions about a beer before it is actually brewed.

Speaker(s): **Randy Mosher**

Location: Ballroom A

3:15 pm – 4:15 pm

Let's Brew Small

There are several advantages to brewing smaller batches. This seminar will take a look at the reasons to go small, the equipment needed for smaller brews, sample recipes that have been proven on the small scale, and how to scale up (or down) recipes once they are successful.

Speaker(s): **James Spencer**

Location: Ballroom C

3:15 pm – 4:15 pm

Mead: Past & Present

Berniece Van Der Berg of Moonlight Meadery reflects on the history of mead, the ancestor of fermented beverages, as well as modern mead-making practices. Berniece will discuss honey, plus a variety of current professional practices and innovations.

Speaker(s): **Berniece Van Der Berg**

Location: Ballroom B