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| BEER SEMINAR Wednesday 27. June 2012 |  |

Copenhagen has traditionally had a strong position in brewing related research and development. The aim of this symposium is to present some of the beer-related research that today is carried out in private companies at the university. Thus, it is intended for all people in Denmark working professionally with developing and innovating beer and brewing.

The seminar will be free of charge, but you are kindly asked to register by e-mail to: LSM@LIFE.KU.DK no later than the 20th of June. Registration for the dinner is required and binding.

**Location: Lecture Hall A2-70.04 (3-14), Thorvaldsensvej 40, Frederiksberg C.**

13.00 - 13.10 Welcome
13.10 - 13.30 Thiol proteins and stability of beer, *Marianne Lametsch, Dept. of Food Science*

13.30 - 13.50 Yeast and stability of beer, *Torben S. Berner, Institute of Food Science*

13.50 - 14.10 Improved beer flavour by yeast breeding, *Erik Lund, Carlsberg*
14.10 - 14.30 A new set of experimental beers, *Signe Hoff, Dept. of Food Science, & William Frank, DHI-Group*

*14.30 - 15.00 Break and beer testing*

15.00 - 15.20 Low-alcoholic beer*, Axel G. Kristiansen, Scandinavian Brewing School*

15.20 - 15.40 Roasting of malt and beer stability, *Signe Hoff, Dept. Food Science*

15.40 - 16.00 Innovative beers - recipe for success based on sensory principles, *Michael Bom Først, Dept. of Food
 Science*

16.00 - 16.20 Enzymes and brewing*, Lone Bækgaard, Novozymes*

After the seminar at LIFE, a dinner which is includes a talk - “Trappist Breweries” by Carsten Berthelsen - will take place at Reinwalds Restaurant, Farvergade 15. This event is cosponsored by DHI-Group and will be in Danish.


18.00    Ankomst Reinwalds, Farvergade 15, København.
18.15                Velkomst ved William Frank, Grauballe Bryghus
18.30                Carsten Bertelsen fortæller om begrebet Trappistøl med indlagte smagsprøver
Ca. 19.00      3 retter (Ørredrogn med græsk yoghurt, kalv med stegte brisler, grønne asparges og ristede kantareller, rabarber tiramisu) med kaffe. Der serveres Morgendug, Mørk Mosebryg og Beer Dreams fra Grauballe Bryghus.

Prisen for mad, foredrag og de nævnte øl er 400 kr. Tilmelding senest 20. juni hos LSM@LIFE.KU.DK .