

International course on Malt and Beer Production – Science and Technology 2019					
	Monday	Tuesday	Wednesday	Thursday	Friday
	19/08	20/08	21/08	22/08	23/08
morning	<i>9h-12h00: Introduction to malting and brewing</i> (dr. ing. Gert De Rouck)	<i>9h-12h00: Raw Materials: hop</i> (prof. Luc De Cooman)	<i>9h: Raw Materials: barley and pre-treatments</i> <i>10h30: Malting: steeping</i> (prof. Luc De Cooman)	<i>9h-12h: Malting: germination</i> (prof. Luc De Cooman)	<i>9h-11h: Malting: Kilning and special malts</i> (prof. Luc De Cooman)
afternoon	Student Direct Learning	<i>13h00-14h30: Raw Materials: Water</i> (dr. ing. Gert De Rouck)	Student Direct Learning	Student Direct Learning	Student Direct Learning
	26/08	27/08	28/08	29/08	30/09
morning	<i>9h-12h: Wort production: Milling and Mashing</i> (dr. ing. Gert De Rouck)	<i>10h00-12h00: Wort production: Mash Filtration</i> (dr. ing. Gert De Rouck)	<i>9h30-16h Workshops: Pilot scale brewing.</i> (dr. ing. Gert De Rouck) Group 1	<i>9h30-16h Workshop: Pilot scale brewing.</i> (dr. ing. Gert De Rouck) Group 2	<i>10h-12h30: Yeast biochemistry</i> (prof. Luc De Cooman)
afternoon	<i>13h30-15h: Wort production: Mashing</i> (dr. ing. Gert De Rouck)	<i>13h00-14h0: Wort Production: from Boiling to Cooling</i> (dr. ing. Gert De Rouck)	<i>9h-12h Analyses: Group 2</i> <i>13h-16h Analyses: Group 3</i> (dr. Barbara Jaskula, ing. Marjan De Ridder)	<i>9h-12h Analyses: Group 1</i> <i>13h-16h Analyses: Group 4</i> (dr. Barbara Jaskula, ing. Marjan De Ridder)	<i>14h-15h30: Yeast biochemistry</i> (prof. Luc De Cooman)
	2/09	3/09	4/09	5/09	6/09
morning	<i>9h30-12h00: Yeast propagation and fermentation technology</i> (dr.ing. Gert De Rouck)	<i>9h00-12h00: Tutorial 1: Calculations on raw materials and brewing process.</i> (dr. ing. Filip Van Opstaele)	<i>9h30-16h Workshop: Pilot scale brewing.</i> (dr. ing. Gert De Rouck) Group 3	<i>9h30-16h: Workshop: Pilot scale brewing.</i> (dr. ing. Gert De Rouck) Group 4	<i>9h-12h: Workshop: Sensorial evaluation</i> (room L226) (dr.ing. Gert De Rouck)
afternoon	Student Direct Learning	<i>13h30: Site visit: xx Brewery</i>			Student Direct Learning
	9/09	10/09	11/09	12/09	13/09
morning	<i>9h00-10h00: Beer clarification</i> (dr. ing. Gert De Rouck) <i>10h15-12h15: Colloidal - and foam stability</i> (dr. Luc De Cooman)	Student Direct Learning	Student Direct Learning	Student Direct Learning	9h: examination More info in due time
afternoon	Student Direct Learning	Student Direct Learning	Student Direct Learning	Student Direct Learning	