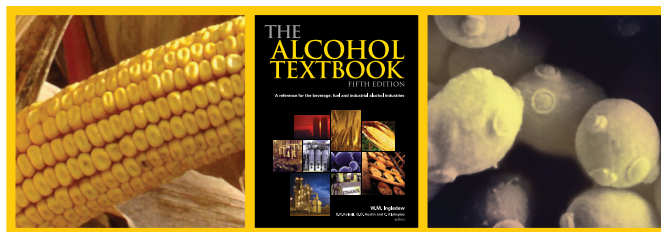


The Alcohol School
Extra Credit
 Craft Distilling Seminar



Tuesday **SEPTEMBER 12, 2017**

8:30 am - 8:40 am	Introduction & Welcome <i>Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)</i>	SALON SHERWOOD	
8:40 am - 9:25 am	Raw Materials & Processing for Craft Distillers <i>Steve Wright, Spiritech (Canada)</i>		
9:25 am - 10:10 am	Yeast and Fermentation management for Craft Distillers <i>Annick Mercier, Lallemand Biofuels & Distilled Spirits (Canada)</i>		
10:10 am - 10:40 am	COFFEE		
10:40 am - 11:25 am	How Yeast Selection & Process Parameters can Impact Congeners <i>Maryse Bolzon, Lallemand Biofuels & Distilled Spirits (Canada)</i>		
11:25 am - 12:10 pm	Batch Distillation for the Small Distiller <i>Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)</i>		
12:10 pm - 12:20 pm	STRETCH/COMFORT BREAK		
12:20 pm - 1:00 pm	Post Distillation: Blending, Maturing & Processing <i>Steve Wright, Spiritech (Canada)</i>		
1:00 pm - 2:00 pm	LUNCH		Ravel
2:00 pm - 2:30 pm	Whisky Production in a Craft Distillery <i>Davin de Kergommeaux, Author (Canada)</i>		SALON SHERWOOD
2:30 pm - 3:00 pm	Gin & Vodka Production in a Craft Distillery <i>Kirsty Black, Arbikie Distillery (Scotland)</i>		
3:00 pm - 3:30 pm	Rum Production in a Craft Distillery <i>Shernell Layne, Lallemand Biofuels & Distilled Spirits (Barbados)</i>		
3:30 pm - 4:00 pm	COFFEE		
4:00 pm - 4:45 pm	QA & QC for Craft Distillers <i>Joseph Kalkwarf, Lallemand Biofuels & Distilled Spirits (Canada)</i>		
4:45 pm - 5:30 pm	Current Challenges and New Opportunities for Craft Distillers <i>Paul Cirka, Cirka Distillery (Canada)</i>		
6:00 pm - 8:00 pm	Distilled Spirits Sensory Analysis Training Session <i>Maryse Bolzon & Steve Wright</i>		