

The
Alcohol School
Concise
Distilled Spirits

Agenda

Preliminary

Dundee, Scotland

Hannah MacLure Centre

Abertay University

October 24-26, 2017



**LALLEMAND BIOFUELS
& DISTILLED SPIRITS**



**ETHANOL
TECHNOLOGY
INSTITUTE**

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Hotel Information

Malmaison Hotel, Dundee

<https://www.malmaison.com/locations/dundee/>

Reservations can be made by contacting the hotel directly as below,
and quoting the booking code:

E-mail : events.dundee@malmaison.com
Contact : Shannon Hunter
Phone : +44 01382 339316 or +44 01382 339715

Booking code : 19600029

Dundee Information

<https://www.visitscotland.com/destinations-maps/dundee-angus/>

Facility Visits

Diageo Cameronbridge Grain Distillery, Windygates, Fife
Diageo Pilot Distillery R & D and Bottling Hall, Leven, Fife

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Tuesday

OCT 24, 2017

07:30 - 08:45	REGISTRATION & NETWORKING BREAKFAST	
08:45 - 09:00	Welcome <i>Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)</i>	
09:00 - 09:15	Introduction to the Agenda <i>Graeme Walker, Abertay University & Ethanol Technology Institute (Scotland)</i>	
09:15 - 10:00	The Global Distilled Spirits Industry <i>Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)</i>	
10:00 - 10:45	Raw Materials for Worldwide Distilled Spirits <i>Douglas Murray, Diageo (Scotland)</i>	
10:45 - 11:15	COFFEE	
11:15 - 12:00	Malting and Malt Processing in the Distillery <i>George Bathgate, Sunnyfield Consultancy (Scotland)</i>	
12:00 - 12:45	Wheat & Maize Receiving, Storage and Milling <i>Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)</i>	
12:45 - 13:30	LUNCH	LUNCH
13:30 - 14:15	Mash Preparation for Whisky Production <i>Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)</i>	
14:15 - 15:00	Enzymes for Cereal Processing <i>Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)</i>	
15:00 - 15:30	COFFEE	
15:30 - 16:15	Sugar & Fruit Feedstocks for Distilled Spirits <i>Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)</i>	
16:15 - 17:00	Physiology of Alcohol-Producing Yeasts <i>Graeme Walker, Abertay University & Ethanol Technology Institute (Scotland)</i>	
17:00 - 17:30	General Discussion	
18:00 - 22:00	Drinks Reception and Dinner – Bar One (Abertay Students Centre)	EVENT

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Wednesday

OCT 25, 2017

08:00 - 09:00	NETWORKING COFFEE	
09:00 - 09:45	Distillery Yeast Management & Handling <i>Alan Smart, Lallemand Biofuels & Distilled Spirits (Scotland)</i>	
09:45 - 10:30	Microbial Contamination & Control in Distilleries <i>Johnny McGhee-Doyle, Lallemand Biofuels & Distilled Spirits (Scotland)</i>	
10:30 - 11:00	COFFEE	
11:00 - 11:45	Theory of Distillation for Potable Spirits <i>Tara Vigil, KATZEN International (USA)</i>	
11:45 - 12:30	Batch & Continuous Alcohol Distillation Processes <i>Alan Wolstenholme, Calendonian Solutions (Scotland)</i>	
12:30 - 13:15	Flavour Distillation for Grain Whisky <i>Douglas Murray, Diageo (Scotland)</i>	
13:15 - 14:00	COACHES 1 & 2 TO CAMERONBRIDGE & LEVEN (Diageo) WITH PACKED LUNCH	
14:00 - 14:15	Cameronbridge (Coach 1) & Leven (Coach 2): Arrival and Security Check-in	
TECHNICAL VISITS	GROUP A (Coach No 1)	GROUP B (Coach No 2)
14:15 - 16:00	Cameronbridge Distillery Visit	Diageo Leven - Pilot Distillery / Bottling Hall Visit
16:00 - 16:15	Coach 1 to Diageo, Leven	Coach 2 to Diageo, Cameronbridge
16:15 - 17:45	Pilot Distillery / Bottling Hall Visit	Cameronbridge Distillery Visit
18:00 - 19:00	Coach 1 to St Andrews	Coach 2 to St Andrews
19:30 - 23:30	Cocktails & Dinner - Old Course Hotel, St Andrews	
23:30	COACH TO DUNDEE (Malmaison Hotel)	

Thursday

OCT 26, 2017

08:30 - 09:00	NETWORKING COFFEE	
09:00 - 09:45	Gin & Vodka Production <i>Kirsty Black, Arbikie Distillery (Scotland)</i>	
09:45 - 10:30	Rum Production <i>Shernell Layne, Lallemand Biofuels & Distilled Spirits (Barbados)</i>	
10:30 - 11:00	COFFEE	
11:00 - 11:45	Distilled Spirits Maturation <i>Matthew Crow, Diageo (Scotland)</i>	
11:45 - 12:30	Key Analytical Methods for Distilled Spirits <i>Robert Fotheringham, Chivas Brothers (Scotland)</i>	
12:30 - 13:30	LUNCH	LUNCH
13:30 - 14:15	Distilled Spirits: Sensory Aspects <i>Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)</i>	
14:15 - 15:00	Craft Distilling: Challenges & Opportunities <i>Annie Hill, Heriot-Watt University (Scotland)</i>	
15:00 - 15:30	COFFEE	
15:30 - 16:15	Management of Distillery Residues <i>Stuart MacBeath, Veolia (Scotland)</i>	
16:15 - 17:00	Reflections on the Distillery Industry <i>Sir Geoff Palmer, Heriot-Watt University (Scotland)</i>	
17:00 - 17:15	Review of the School & Presentation of Certificates	EVENT