The Alcohol School 2020

Agenda

Vienna

Vienna Marriott Hotel

April 20-24, 2020

ETHANOL TECHNOLOGY INSTITUTE

6120 West Douglas Avenue
Milwaukee, WI 53218 USA
800 583-6484 | 414 393-0410
Fax 414 358-8012
institute@ethanoltech.com
lbds.com

Ethanol Technology Institute Staff

Graeme Walker, Ph.D, DSc
Scientific Director
gwalker@lallemand.com

Nadya Antoniades
Administrative Director
nantoniades@lallemand.com

Liz Ward, Ph.D
Registration Coordinator
lward@lallemand.com

Hotel Information

Vienna Marriott Hotel
Parkring 12A, 1010 Wien, Austria
+43 1 515180

The Alcohol School 2020

Sunday

APR 19, 2019

5:00 pm – 9:00 pm	REGISTRATION AND WELCOME	ROOM TBD

After you have checked into your hotel, join us for an opening mixer.

The Alcohol School 2020

Monday — fuel alcohol session — APR 20, 2020

Theme: Global Industry Review, Feedstocks and Processing

7:30 am – 8:30 am	REGISTRATION	ROOM TBD
8:30 am – 8:45 am	Welcome *Angus Ballard, Lallemand Biofuels & Distilled Spirits (Canada)*	
8:45 am – 9:00 am	Introduction to Programme *Graeme Walker, Ethanol Technology Institute (Scotland)*	
9:00 am – 9:30 am	Global Fuel Alcohol Industry *Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)*	
9:30 am – 10:00 am	European Fuel Alcohol *Rob Vierhout, Team Alcogroup (Belgium)*	
10:00 am – 10:30 am	COFFEE BREAK	
10:30 am – 11:00 am	Global Beverage Alcohol Industry *Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)*	
11:00 am – 11:15 am	STRETCH/COMFORT BREAK	
11:15 am – 12:00 pm	Grain Receiving Storage and Milling *Robert Piggot, Lallemand Biofuels & Distilled Spirits (USA)*	
12:00 pm – 12:45 pm	Enzymes as Processing Aids for Alcohol Production *Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)*	
12:45 pm – 2:00 pm	LUNCH/SESSION CHANGE	ROOM TBD
2:00 pm – 2:40 pm	Feedstocks for Fuel Ethanol *Dale Monceaux, AdvanceBio LLC (USA)*	ROOM TBD
2:40 pm – 3:20 pm	Mash Preparation for Fuel Ethanol *Maria Nachetova, Lallemand Biofuels & Distilled Spirits (Russia)*	
3:20 pm – 3:50 pm	COFFEE BREAK	
3:50 pm – 4:30 pm	Small Grains: Liquefaction & Downstream *Dale Monceaux, AdvanceBio LLC (USA)*	

The Alcohol School 2020

Monday — beverage alcohol session — APR 20, 2020

Theme: Global Industry Review, Raw Materials and Processing

7:30 am – 8:30 am	REGISTRATION	ROOM TBD
8:30 am – 8:45 am	Welcome *Angus Ballard, Lallemand Biofuels & Distilled Spirits (Canada)*	
8:45 am – 9:00 am	Introduction to Programme *Graeme Walker, Ethanol Technology Institute (Scotland)*	
9:00 am – 9:30 am	Global Fuel Alcohol Industry *Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)*	
9:30 am – 10:00 am	European Fuel Alcohol *Rob Vierhout, Team Alcogroup (Belgium)*	
10:00 am – 10:30 am	COFFEE BREAK	
10:30 am – 11:00 am	Global Beverage Alcohol Industry *Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)*	
11:00 am – 11:15 am	STRETCH/COMFORT BREAK	
11:15 am – 12:00 pm	Grain Receiving Storage and Milling *Robert Piggot, Lallemand Biofuels & Distilled Spirits (USA)*	
12:00 pm – 12:45 pm	Enzymes as Processing Aids for Alcohol Production *Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)*	
12:45 pm – 2:00 pm	LUNCH/SESSION CHANGE	ROOM TBD
2:00 pm – 2:40 pm	Raw Materials for Beverage Alcohol Production *Douglas Murray, Diageo (Scotland)*	ROOM TBD
2:40 pm – 3:20 pm	Mash Preparation for Distilled Beverages *Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)*	
3:20 pm – 3:50 pm	COFFEE BREAK	
3:50 pm – 4:30 pm	Gin & Vodka Production *Kirsty Black, Arbikie Distillery (Scotland)*	

The Alcohol School 2020

Tuesday

combined session

APR 21, 2020

Theme: Feedstocks and Fermentation, Yeast Plant and Brewery Visit

8:30 am – 9:10 am	Sugar Feedstocks for Alcohol Production *Speaker TBD*	ROOM TBD
9:10 am – 9:50 am	Wheat as a Feedstock for Alcohol Production *Paul Turfrey, Consultant (UK)*	
9:50 am – 10:20 am	COFFEE BREAK	
10:20 am – 11:00 am	Physiology of Ethanol-Producing Yeasts *Graeme Walker, Ethanol Technology Institute (Scotland)*	
11:00 am – 11:40 am	Optimising Fermentations through Yeast Nutrition *Jim Miers, Lallemand Biofuels & Distilled Spirits (USA)*	
11:40 am – 12:20 pm	Yeast Production for Fuel and Beverage Alcohol *Speaker TBD*	
12:20 pm – 1:30 pm	LUNCH	ROOM TBD
1:30 pm – 1:40 pm	Load Buses	Lallemand Yeast Plant and Ottakringer Brewery
1:40 pm – 2:20 pm	Bus to Lallemand Yeast Plant & Ottakringer Brewery	
2:20 pm – 2:30 pm	Welcome *Split into two tour groups*	
2:30 pm – 3:30 pm	Brewery Tour/Lallemand Yeast Plant Tour	
3:30 pm – 4:00 pm	COFFEE BREAK *Switch tour groups*	
4:00 pm – 5:00 pm	Brewery Tour/Lallemand Yeast Plant Tour	
5:00 pm – 6:00 pm	Beer Tasting	
6:00 pm – 9:00 pm	NETWORKING DINNER	
9:00 pm – 9:45 pm	Bus to Vienna Marriott Hotel	

The Alcohol School 2020

Wednesday — combined session — APR 22, 2020

Theme: Yeast and Fermentation, Agrana Visit

8:30 am – 9:20 am	Yeast Strain Development for Alcohol Production *Corinne Cluis, Lallemand Biofuels & Distilled Spirits (Canada)*	ROOM TBD
9:20 am – 10:10 am	Yeast Propagation for Fuel & Beverage Alcohol *Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)*	
10:10 am – 10:40 am	COFFEE BREAK	
10:40 am – 11:20 am	Fermentation Management & Control *Chris Richards, Lallemand Biofuels & Distilled Spirits (USA)*	
11:20 am – 12:00 pm	Troubleshooting Fermentations *Maria Nachetova, Lallemand Biofuels & Distilled Spirits (Russia)*	
12:00 pm – 12:10 pm	STRETCH/COMFORT BREAK	
12:10 pm – 1:00 pm	New Opportunities in Alcohol Production *Speaker TBD*	
1:00 pm – 2:00 pm	LUNCH	ROOM TBD
2:00 pm – 2:15 pm	Load Buses	Agrana Plant
2:15 pm – 3:30 pm	Bus to Agrana Plant	
3:30 pm – 5:30 pm	Agrana Plant Tour	
5:30 pm – 6:30 pm	Bus to Vienna Marriott Hotel	

The Alcohol School 2020

Thursday — fuel alcohol session — APR 23, 2020

Theme: Distillation and Fuel Alcohol Technologies

8:30 am	– 9:20 am	Distillation - Theory *Phil Madson, KATZEN International Inc (USA)*	ROOM TBD
9:20 am	– 10:10 am	Distillation - Practice (including anhydrous ethanol) *Tara Vigil, KATZEN International Inc (USA)*	
10:10 am	– 10:40 am	COFFEE BREAK	
10:40 am	– 11:30 am	Troubleshooting Distillations *Tara Vigil, KATZEN International Inc (USA)*	
11:30 am	– 12:20 pm	Membrane Technologies for Fuel & Beverage Alcohol *Stephan Blum, Whitefox (Canada)*	
12:20 pm	– 12:30 pm	STRETCH/COMFORT BREAK	
12:30 pm	– 1:20 pm	Contamination & Control in Distilleries *Johnny McGhee Doyle, Lallemand Biofuels & Distilled Spirits (Scotland)*	
1:20 pm	– 2:30 pm	LUNCH/SESSION CHANGE	ROOM TBD
2:30 pm	– 3:20 pm	Dryhouse Technologies *Dale Monceaux, AdvanceBio LLC (USA)*	ROOM TBD
3:20 pm	– 4:10 pm	Oil Separation from Cereal Feedstocks *Jennifer Aurandt-Pilgrim, Trucent (USA)*	
4:10 pm	– 4:40 pm	COFFEE BREAK	
4:40 pm	– 5:30 pm	Multiple Feedstocks for Fuel Alcohol Production *Speaker TBD*	
5:30 pm	– 6:20 pm	Key Analytical Methods for Fuel Alcohol Production *Jim Miers, Lallemand Biofuels & Distilled Spirits (USA)*	

The Alcohol School 2020

Thursday — beverage alcohol session — APR 23, 2020

Theme: Distillation and Beverage Alcohol Technologies

8:30 am – 9:20 am	Distillation - Theory *Phil Madson, KATZEN International Inc (USA)*	ROOM TBD
9:20 am – 10:10 am	Distillation - Practice (including anhydrous ethanol) *Tara Vigil, KATZEN International Inc (USA)*	
10:10 am – 10:40 am	COFFEE BREAK	
10:40 am – 11:30 am	Troubleshooting Distillations *Tara Vigil, KATZEN International Inc (USA)*	
11:30 am – 12:20 pm	Membrane Technologies for Fuel & Beverage Alcohol *Stephan Blum, Whitefox (Canada)*	
12:20 pm – 12:30 pm	STRETCH/COMFORT BREAK	
12:30 pm – 1:20 pm	Contamination & Control in Distilleries *Johnny McGhee Doyle, Lallemand Biofuels & Distilled Spirits (Scotland)*	
1:20 pm – 2:30 pm	LUNCH/SESSION CHANGE	ROOM TBD
2:30 pm – 3:20 pm	Batch & Continuous Beverage Alcohol Distillation *Robert Piggot, Lallemand Biofuels & Distilled Spirits (USA)*	ROOM TBD
3:20 pm – 4:10 pm	Flavour Distillation In Scotch Grain Whisky *Douglas Murray, Diageo (Scotland)*	
4:10 pm – 4:40 pm	COFFEE BREAK	
4:40 pm – 5:30 pm	Monitoring Whisky Fermentations *James Pryde, Whyte & MacKay Ltd (Scotland)*	
5:30 pm – 6:00 pm	Key Analytical Methods for Distilled Spirits *Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)*	
7:00 pm – 10:30pm	Signature Tasting Reception	ROOM TBD

The Alcohol School 2020

Friday — fuel alcohol session — APR 24, 2020

Theme: Bioethanol Developments *(Including 2G)*

8:30 am – 9:20 am	2nd Generation Bioethanol Technology *Frederic D'Aoust, Lallemand Biofuels & Distilled Spirits (Canada)*	ROOM TBD
9:20 am – 10:10 am	Gen 1.5 Options for Bioethanol Production Plants *Justin van Rooyen, Lallemand Biofuels & Distilled Spirits (USA)*	
10:10 am – 10:40 am	COFFEE BREAK/SESSION CHANGE	
10:40 am – 11:20 am	Coproducts from Alcohol Production Processes *Speaker TBD*	ROOM TBD
11:20 am – 12:00 pm	Technical Opportunities in the Alcohol Industry *Phil Madson, KATZEN International Inc (USA)*	
12:00 pm – 1:00 pm	Course Wrap-up and Certificate Presentation	

Friday — beverage alcohol session — APR 24, 2020

Theme: Distilled Beverage Developments

8:30 am – 9:20 am	Distilled Spirits Maturation *Robert Fotheringham, Lallemand Biofuels & Distilled Spirits (Scotland)*	ROOM TBD
9:20 am – 10:10 am	Sensory Perceptions of Spirits *Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)*	
10:10 am – 10:40 am	COFFEE BREAK/SESSION CHANGE	
10:40 am – 11:20 am	Coproducts from Alcohol Production Processes *Speaker TBD*	ROOM TBD
11:20 am – 12:00 pm	Technical Opportunities in the Alcohol Industry *Phil Madson, KATZEN International Inc (USA)*	
12:00 pm – 1:00 pm	Course Wrap-up and Certificate Presentation	