



INSTITUTE OF
BREWING &
DISTILLING



ASIA PACIFIC SECTION

38TH CONVENTION

3-7 MARCH 2025 · HOBART · TASMANIA

PROGRAM

MONDAY 3 MARCH 2025

8:30	Registration open for Pre Tours	Hotel Grand Chancellor
9:30	Depart for Tour 1 – Brewing Depart for Tour 2 – Distilling	Sponsored by Hop Products Australia 
16:00	Arrive back to Hotel Grand Chancellor	
18:15	Buses to depart Hotel Grand Chancellor for the Welcome Reception at Cascade Gardens	
18:30	Welcome Reception Cascade Gardens	Sponsored by Asahi Beverages 
22:30	Depart Welcome Reception to the Hotel Grand Chancellor	



TUESDAY 4 MARCH 2025

PLENARY 1 – OPENING 1		Sponsored by Hop Products Australia 
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Chair:		
9:00	Convention Chair Welcome Mr Brendan Flanagan – Head Brewer, Cascade Brewery	
9:10	IBD Asia Pacific – Welcome Mr. Garry Menz – IBD Asia Pacific	
9:25	IBD Presidential Address Dr Megan Sheehy – President, IBD	
9:45	Opening Keynote Mr Todd Babiak – CEO, Brand Tasmania	

10:25	Morning Tea	
PLENARY 1 – INDUSTRY KEYNOTES		Sponsored by Hop Products Australia 

Chair:		
11:00	Industry Keynote Ms Jane Bennett – Board Chair, HPA	

11:30	Industry Keynote Prof. Katherine Smart – Global Technical Director, Diageo	
12:00	Lunch	Sponsored by Lion 
13:30 – 15:00	PLENARY 1 – PANEL SESSION	
Chair:		
	How do you maintain a competitive edge through professional education in a rapidly changing world? Hosted by: Mr Tom Shelston – CEO, IBD Ms Kathryn Thomson – Head of Education and Professional Development, IBD	
15:00	Afternoon Tea	
15:30	Posters Presentations	
17:00	Daily Session Wrap up	
18:30	Ecolab Fiesta Night Hanging Gardens	Sponsored by Ecolab 

WEDNESDAY 5 MARCH 2025

9:00 – 10:30	PLENARY 1, SESSION 2 – HOPS	PLENARY 2, SESSION 1 – AUSTRALIAN DISTILLING INSIGHTS
Chair		
9:00	The state of the global hop industry Mr Owen Johnston	Australian Rum Industry – a current perspective in comparison to other key global rum industry producer regions Mr Steven Magarry
9:20	The Importance of Harvest Timing on the Chemistry, Biochemistry and Sensorial Properties of Citra® Hops Dr. Thomas Shellhammer	Starward packaging update – delivering sustainability and supply chain security Mr Sam Slaney
9:40	The “Smart” approach to using hops & hop products in existing brands and NPDP Mr Ed Kentish Barnes	Four Pillars Commitment to Sustainability: presenting innovation and passion to Sustainable Practices in our Distillery and Hospitality Venue in Healesville, Victoria Ms Michelle Hall
10:00	Dry Hopping Innovation – T90 Pellets vs Innovative Hop Extracts Jack Teagle, Mr James Monshing	Strategic Premiumisation in Distilling and Brewing – Beyond High-Cost Whisky and Beer Ian Whitehouse, Anne Gigney
10:30	Morning Tea	
11:00 – 12:30	PLENARY 1, SESSION 3 – BREWING INNOVATION	PLENARY 2, SESSION 2 – SPIRITS FERMENTATION
Chair		
11:00	Coopers: a fully integrated model for crafting beer, extracts and single malt whisky from proprietary malted barley Dr Tim Cooper	The development of innovative and complex flavour profiles in new make spirit through the process of combining brewing yeast and bacteria with traditional distilling yeast during fermentation Philip Woodnutt

11:20	<p>How AI Can Assist in Predicting Asset Health and Efficiency Mr Freddie Coertze</p>	<p>The use of <i>S.pombe</i> in rum, the history, the mystique, the science—introducing AB Biotek's new Pinnacle Rum pombe Mr Alex Moriarty, Mrs Lisa Macrae</p>
11:40	<p>Enzymatic solutions to create novel and exciting beers & beverages applying modern biotechnology Mr Jaydeep Chatterjee</p>	<p>Comparing the performance of <i>Saccharomyces cerevisiae</i> fermentation and the production of congeners in different substrates Mr Krishna Rajiv</p>
12:00	<p>Optimizing Brewery Efficiency and Sustainability: Assessing the Effects of Substituting Hop Pellets with Hop Extracts Miss Breeze Outhwaite, Mr Steve Gonzalez</p>	<p>Non-<i>Saccharomyces</i> yeasts for distilled spirit fermentations Prof Graeme Walker</p>
12:30	<p>Lunch Sponsored by Lion</p> 	
13:30 – 15:00	PLENARY 1, SESSION 4 – NO & LOW ALCOHOL BEER	PLENARY 2, SESSION 3 – BREWING SUSTAINABILITY
Chair		
13:30	<p>Survival of pathogens in non-alcoholic beers Dr Grzegorz Rachon</p>	<p>An independent UK brewer perspective on sustainability Dr Will Calvert</p>
13:50	<p>Designing the sensory experience of no/low alcohol beers using advanced hop products Ms Theodora Christodoulou</p>	<p>The Carbon Footprint of Australian Hop Pellet Production: A Cradle-to-Gate Life Cycle Assessment Mr George Webster, Dr Simon Whittock</p>
14:10	<p>Crafting Distinctive NAB: Worthy Flavor Mitigation through Kettle Souring, Dry Hopping and other Flavor Mitigation Techniques Mr Simon Jeanpierre</p>	<p>Future proof your brewery with sustainable fermentation and automation Mr Jassa Amir-lang</p>
14:30	<p>Non-alcoholic beer on draught – risks and solutions Thomas Hutschenreuter</p>	<p>SC Decarbonisation Motor – Sustainable Packaging Solutions. A comparison in capability, cost and environmental impact Dr Martin Orzinski</p>
15:00	<p>Afternoon Tea</p>	
15:30 – 17:00	PLENARY 1, SESSION 5 – BEER FERMENTATION	PLENARY 2, SESSION 4 – BREWERY PROCESS HYGIENE
Chair		
15:30	<p>Open fermentation: Dying Craft or New Frontier? Mr Willie Simpson</p>	<p>The reduction of CIP cycles during the production week is an efficient and simple way to decrease your water consumption in existing production plants. How? With retrofittable ultrasonic devices Mr Konstantin Ziller</p>


15:50	Development of new co-fermentation strategies based on the enzymatic activities of lager and ale yeasts to enhance polyfunctional thiol release from glutathionyl, γ -GluCys- and Cys-precursors Mr Simon Jeanpierre	'The (Bare) Beer Necessities' – Contemporary Case Studies in Brewery Hygiene Dr Hugh Dircks
16:10	A review of our experience of operating Krones Poseidon™ dynamic fermentation systems including a comparison with conventional fermentation and conditioning in cylindrical vessels Mr David Medlyn	Detecting microbial contaminants with real-time PCR in the brewery; practical applications for quality control Dr Frank Schmid
16:30	Brewing tomorrow's food – Brewing technology for the fermentative production of alternative proteins Mr. Severin Thomandl	Using Per-Formic Acid for Brewery Santizing and Disinfection Dr Colin Court
17:00	Daily Session Wrap up	
18:00	Free Night – Supplier Engagement Social Night	

THURSDAY 6 MARCH 2025

9:00 – 10:30	PLENARY 1, SESSION 6 – BREWING QUALITY	PLENARY 2, SESSION 5 – DISTILLING SUSTAINABILITY
Chair		
9:00	Application of control science concepts for improved Manager decision making Dr Michael Lees	Cultivating Resilience & Empowering Farmers: Developing a Sustainable Sugarcane Industry for Rum Production in Vanuatu's Challenging Climate Mr Pierre-luc Chabot
9:20	Quality testing your beer: Are you hitting the specifications for each beer style? Dr Glen Fox	Decarbonization of brewing & distilling industry by utilization of biomass e.g. spent grains – they heat the plant and chill the product. Water savings with retrofittable ultrasonic devices Mr Konstantin Ziller
9:40	A Top Ten Approach to the Most Flavour Stable Beer Prof. Charlie Bamforth	How To Cut Distillation Energy by 85% with MVR – A Case Study on GlenAllachie Distillery Andrew Mieleniewski
10:00	Understanding Sensory Performance in the Marketplace Miss Fiona Harrington	Sustainability In Design – From Roadmap to Reality Mr James Ludford-brooks
10:30	Morning Tea	
11:00 – 12:30	PLENARY 1, SESSION 7 – BREWING YEAST	PLENARY 2, SESSION 6 – DISTILLING SENSORY QUALITY
Chair		
11:00	Recent findings of Premature Yeast Flocculation Dr Alex Speers	Benchmarking spirits using targeted chemical and sensory profiling techniques Mr Neil Scrimgeour

11:20	A quantitative polymerase chain reaction (qPCR) based diagnostic test for premature yeast flocculation (PYF) in malts Dr Evan Evans	Impacts of botanical placement and pot alcohol concentration on flavor profiles in gin distillation Dr Graham Jones
11:40	Investigation of carbon–sulfur lyases in brewing yeast and their impact on nitrogen scavenging and volatile thiol release during beer fermentation Ronald Samia, Avi Shayevitz, Dr. Tom Shellhammer	Why grain Matters: Sensory attributes of grain varieties Dave Withers
12:00	FLYing High: Revolutionizing Yeast Propagation in Brewing Dr Simon Carlsen, Dr Aldo Lentini	Crafting botanical profiles in distilled spirits Paul Hughes
12:30	Lunch	Sponsored by Lion 
13:30– 15:00	PLENARY 1, SESSION 8 – MALT	PLENARY 2, SESSION 7 – DISTILLING PANEL
Chair		
13:30	Stellar Technology – The extra kick for your malt Mr Johannes Preiss	Distilling Panel Session
13:50	Predicting Lauter Tun Performance: a Limitation of the Common Malt COA Danny Warner	
14:10	Trialling triticale malt for beer production: Studies of commercial malts with comparisons to barley, wheat, and rye malts Mr Jacob Humphries	
14:30	Risk based approach for reducing risk of combustible dust explosion in malt storage and handling Mr Alexander Evershed–Brown, Mrs Sarah Laing	
15:00	Afternoon Tea	
15:30 – 16:40	PLENARY 1, SESSION 9 – CONSUMER EXPERIENCE	PLENARY 2, SESSION 8 – DISTILLING PROCESS INNOVATION
Chair		
15:30	AI and Brewing. How the combination of Mass Spectrometry and Machine Learning can save the world from AI annihilation while creating the perfect IPA Mr. Denham DSilva, Mr Anton van den Hengel	Optimizing Brewing and Distilling: Tailored Mill Solutions for Superior Product Quality Mr Jordan Neill, Mr Malcom Neill
15:50	Easy Tiger, transforming a boutique cinema into a full–scale hospitality and tourism showpiece Mr Tim Bishop	Advanced Fermentation, Evaporation and Distillation for Premium Wheat–Based Ethanol: Innovation, Quality, and Sustainability Bronte Armstrong
16:10	The top ten approaches to better foam on beer Prof. Charlie Bamforth	Innovation in Malt Based Ingredients for delivering exceptional quality solutions for Taste & Colour to Breweries and Distilleries Mr Sagar Goswamy
16:40	Convention Wrap up	
18:00	Gala Dinner	Sponsored by Fermentis 

FRIDAY 7 MARCH 2025

8:30	Registration open for Pre Tours	Hotel Grand Chancellor
9:30	Depart for Tour 1 – Brewing Depart for Tour 2 – Distilling	Sponsored by Hop Products Australia 
16:00	Arrive back to Hotel Grand Chancellor	