

May 14, 2024 (2 - 6 pm)

Instituto Superior de Engenharia do Porto
room H422

THEORY AND TASTE OF MALTING & BREWING

SCOPE

During this workshop, the brewing process is explained step-by-step, starting with the gently grinding of the malt and ending with the point where the beer is ready to be served and enjoyed. The influence of the various raw materials and the brewing process is also linked to the sensory properties of the beer. Thus, various tasting techniques will be discussed.

PROGRAM

Opening session

Elsa Vieira (REQUIMTE/LAQV-ISEP, Portugal)

Malting and brewing (lecture)

Annick Boeykens (Odisee University, Belgium)

Sensorial analysis of beer (training)

Jannes Van Houcke (Odisee University, Belgium)

Closing session

Manuela Moreira (REQUIMTE/LAQV-ISEP, Portugal)

REGISTRATION

<https://forms.gle/MyMuyi5aUdbcQXITA>

Deadline: May 13 (limited to 30 people)

Price: € 2 (non-refundable)

PUBLIC

Bachelor & Master students with basic knowledge of biochemistry

FUNDING
LAQV
requimte
LABORATÓRIO ASSOCIADO
QUÍMICA E QUÍMICA VERDE

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DE CO-HOGESCHOOL

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