## **BREW SMART 2018 - ASHEVILLE**

## **SCHEDULE**

| Monday, August 20th   Asheville NC |  |  |  |  |
|------------------------------------|--|--|--|--|
| 2:00pm - 3:00pm                    | Tour 1 - White Labs / Riverbend Malt House |  |  |  |
| 3:30pm - 4:30pm                    | Tour 2 - White Labs / Riverbend Malt House |  |  |  |
| 5:30pm - 6:30pm                    | Happy Hour<br>Sponsored by White Labs      |  |  |  |
| 6:30pm - 8:30pm                    | Dinner Break (on your own)                 |  |  |  |
| 8:30pm - 10:00pm                   | After Hours Social                         |  |  |  |

| Tuesday, August 21st   Sierra Nevada Brewing Co. Mills River NC |  |  |  |  |
|---|--|--|--|--|
| 9:00am - 10:00am  | Check-in & Pop-Up Trade Show Coffee & Pastries   |  |  |  |
| 10:00am - 10:50am   | Session 1: Keg Safety & Maintenance<br>Steve Bradt, Micro Matic  |  |  |  |
| 11:00am - 11:50am   | Session 2: The Chemistry of Cleaning - Brewery Edition<br>Ben Jones & Kevin Zavoda, ChemStation<br>Keil Jansen, Ponysaurus Brewing Company |  |  |  |
| 12:00pm - 12:40pm   | Lunch, sponsored by Cargill  |  |  |  |
| 12:45pm - 1:25pm  | Post-Lunch Options: 1. Exploring a Keg, Hands-On Demonstration with Steve Bradt 2. Sierra Nevada Brewery Tour                              |  |  |  |
| 1:30pm - 2:20pm   | Session 3: FPH, aka Hop Creep Presented by Luke Chadwick, Senior Scientist at Bell's Brewery   |  |  |  |
| 2:30pm -3:20pm  | Session 4: Yeast Industry Panel Conversation White Labs, TBD Lallemand Yeast, Molly Browning   |  |  |  |
| 3:30pm - 3:50pm   | Trade Show Break   |  |  |  |
| 4:00pm - 5:00pm   | Session 5: Under Construction Stay tuned   |  |  |  |