

DELEGATE GUIDE

3 - 5 August, 2023 Christchurch, NZ.







BREWNZ' 23 FRIDAY 4 AUGUST, 2023



Majestic, 189 Durham Street South, Christchurch NZ

8:00	REGISTRATION + EXPO OPENS
	Coffee Brought to you by MCC Labels
9:00	CONFERENCE OPENING Welcome from Joe Wood, Chair, Brewers Guild of New Zealand
9:10	'STAYING IN THE GAME' KEYNOTE SPEAKER - MAZEN HAJJAR, FOUNDER/CEO, HAWKERS BEER (AUS)
10:00	'ENZYMES - FRIEND OR FOE?' Nick Brading, Technical Sales Manager, Murphy & Son Ltd (UK)
10:45	EXPO/NETWORKING/FOOD & COFFEE - Brought to you by Clayton Hops
11:15	'FIT FOR THE FUTURE' - Panel Discussion Panelists: Brian Watson, Good George; Mike Sutherland, Sawmill Brewery; Lauren Mentjox, DB Breweries; Ralph Bungard, Three Boys Brewery Moderator: David Nicholls, DNA Brewing
12:15	'DON'T BE A HERO' Elle Perriam, Founder & Managing Director, Will To Live (NZ)
1.00	LUNCH BREAK - EXPO/ NETWORKING/FOOD & COFFEE
	BREAKOUT SESSION: 1.30 - 2PM - BLUE ROOM Institute of Brewing & Distilling - Training and Qualifications to grow your brewing career.
2.00	'QUALITY MANAGEMENT SYSTEMS & IMPLEMENTATION IN SMALL BREWERIES' Clare Clouting, Athena Quality (AUS)
2.30	'SMALL BREWERY MICROBIOLOGY & QUALITY LABS' Daniel McCulloch, Regional Manager, Lallemand Brewing (AUS)
3:00	'THE CHANGING FLAVOURS OF HOP BREEDING IN NEW ZEALAND' Kerry Templeton, Scientist - Hop breeding, Plant & Food Research (NZ)
3:30	EXPO/NETWORKING/FOOD & COFFEE
4:00	'FAST FOUR' - EXPERT STYLE SESSIONS - fun & technical session from our style experts Sours - Hamish Ward, Deep Creek; Barrel Aging -Soren Eriksen, 8 Wired; Hazies - Brian Watson, Good George; Lagers - Richard Emerson, Emersons.
5:00	Conference Closes
5.30	Please join us for Industry Drinks & Nibbles from 5.30 - 7pm, at the Conference Venue, Majestic











STAND # 1: CRYER MALT

Supplying New Zealand craft brewers with quality brewing ingredients for over 30 years, Cryer Malt is dedicated to sourcing the most premium malt, hops and yeast to help brewers create the foundations of a truly excellent beer. Visit the Cryer Malt team to talk about Malt, Hops and Yeast, and how Cryer Malt can tailor a package to suit your brewing needs.



STAND # 2: CONTACT ENERGY



Have a chat with Tony and Craig from Contact Energy who are interested in talking about CO2 usage in the brewing industry. Contact is currently investigating the capture and supply of CO2 from their geothermal power stations, a project that the Guild is very supportive of.

STAND # 3: LABEL & LITHO

Looking for labels that make an impact? The labelling guru's at Label & Litho know all the tricks to create innovative bespoke labels that stand out from the crowd. Label & Litho are passionate about quality labels and quality service. Pop by and see the crew at Label & Litho to find out how they can create the best possible label for your requirements.



STAND # 4: GLADFIELD MALT



With over 40 different premium New Zealand malts produced with locally grown grains Gladfield Malt, also supply a vast range of complementary brewing and distilling products. With second to none customer service, the team at Gladfield Malt will exhibit at BrewNZ with the company of Murphy and Son representative, Nick Brading and the Australasia team of Lallemand Brewing.

STAND # 5: KONVOY KEGS

We're Konvoy and we're here to deliver cutting edge, tech-based keg solutions. Go see the Konvoy crew on stand 5 for unparalleled service and industry experience, and the very best in keg deals!







STAND # 6: FERMENTIS



Fermentis works with everyone in the world of beer, wine, spirits and other fermented beverages. Its range of products and services covers almost all professional requirements: from safeguarding production to expressing sensory characteristics. Call by and see the team at Stand 6.

STAND # 7: BINTANI

The Bintani team are really looking forward to seeing everyone for the BREWNZ'2023 Expo in Christchurch. We've got samples and tasters to showcase some exciting innovations from our international partners including Weyermann® Specialty Malt, Simpson's Malt, Indie Hops, and Fermentis. Come and see us for a taste and a chat.



STAND # 8: NZ HOPS



NZ Hops, true originators of some of the world's best and most unique hops. A sensory extravaganza, rub, taste, and takeaway some of these diverse and exciting hop varieties such as Superdelic™, Nectaron®, Nelson Sauvin™ and Motueka™, plus meet Dr Ron Beatson, NZ Hops Ambassador and New Zealand's leading hop geneticist.

STAND # 9: WEDDERBURN LABELS

Wedderburn Labels are excited to be showcasing world-class
Custom Labels and a range of operational equipment including
Label Applicator Systems, Automated Weigh-Packaging Systems,
Check Weighers and Metal Detection equipment. From craft to corporate
members, we welcome the opportunity to chat with you about your needs
and how we can help turn your goals into reality.





STAND # 10: EECA



Breweries across New Zealand are taking action to future-proof themselves against a shifting operating environment and customer preferences. Call by stand 10, to find out about EECA's Brewing Decarbonisation Pathway. The pathway offers tools and resources which will both benefit your business and lessen the impact of the brewing sector as a whole.

STAND # 11: PHILSTIC

PhilStic Labels is a private, New Zealand owned and operated company in the second generation of family stewardship. PhilStic is disrupting the marketplace, with their new Gallus Labelfire 340 press. This state-of-the-art press delivers photographic quality resolution, meaning your brand literally jumps off the shelf. With another soon to be released game-changing product, make sure you visit the Philstic team at BREWNZ'2023.



STAND # 12: CLAYTON HOPS



Clayton Hops is a family-owned business with a new world-class pelletising facility in the Tasman region. As the largest hop growers in the country, we're proud to say that our innovation program is a game-changer for the brewing industry. Sign up to be first to receive samples of cryogenically processed enriched pellets, grab some of our CY23 T90 samples & talk to the team about our exciting new advanced hop products & how we can take New Zealand brews to the next level.

STAND # 13: THE INSTITUTE OF BREWING & DISTILLING

Learn, connect and thrive in your career as a brewer. With over 3,000 members from breweries of all sizes in 90 countries, the Institute of Brewing & Distilling (IBD) is here to help you achieve the benchmark in technical brewing knowledge to produce quality beer consistently. IBD can help you get industry exposure and professional contacts to help progress



your career in the brewing industry and beyond. Call by booth 13, & take our 'Brewing Mastermind Quiz' to assess your technical knowledge, and see a live demo of our new on demand brewing courses, technical qualifications and training programs.





STAND # 14: HOP PRODUCTS AUSTRALIA



HPA is the largest hop grower in Australia, backed by a team of experts in plant breeding, farm operations, customer service and brewing support. As sole custodians of their Aussie hops, and regional representatives of

the global BarthHaas group, HPA can supply a huge range of consistently high-quality Aussie, international and innovative hop products so you can make consistently high-quality beers. See the team at Stand 14.

STAND # 15: ANTON PAAR

Anton Paar develops, produces and distributes highly accurate laboratory instruments and process measuring systems. Our stand will showcase a range of instrumentation for the measurement of Density/SG, Extract, Alcohol, Colour, Dissolved CO2/O2, O2 Purity, Total Package Oxygen and Fermentation Tracking in both the laboratory and process environment.



Further to this our team can introduce you to our ALAB 5000, that brings an automated lab to the line, and our Flexblend Inline Carbonating, Blending and Dosing solutions to optimise your production.

STAND # 16: KEGSTAR



Kegstar partners with brewers by delivering a more efficient and sustainable keg supply chain. Rather than owning, leasing or using difficult to recycle single-use plastic kegs, brewers share high-quality Kegstar branded kegs. Their complete outsourced keg solution also simplifies keg management by consolidating activities and costs that are normally hidden throughout a brewers' operations. The result is their proven pay-per-fill keg program that delivers unparalleled flexibility, predictability, operating efficiencies, and lower total cost of ownership.

STAND # 17: MCC

MCC works diligently to provide our customers with the right label solutions. We have the market expertise and resources to deliver labels that elevate your brand. Our experience in labelling craft beer spans from the smallest boutique products right through to large volume brands applied at high speed. Our team of label experts provide seamless solutions to the unique challenges faced in craft beer labelling and our booth will showcase our extensive selection of label materials and embellishments. So be sure to pop in for a chat at our booth or over at the coffee station, proudly sponsored by MCC.



We're all about celebrating local, and as BREWNZ'23 is taking place in Christchurch we encourage you to visit the venues below and explore what Christchurch has to offer in the way of beer, bars and breweries.

The 'experiences' are self-guided, we check out the venue, the specials they are offering and just click the **PINDROP** below to find where to go.

And by chance, 'International Beer Day' is on August 4, so what better reason to explore and discover Christchurch's local brewing scene.

BEER BARONESS at POMEROY'S

Pomeroy's pub is home to Beer Baroness Brewery. Since 2012 Beer Baroness has been at the centre of the beating heart of Christchurch - Ōtautahi Brewing. They are a talented and passionate team on a big mission! Creating bold, refined and creative beers.

FIND US



WHAT: The 'Beer Baroness BREWNZ deal' - 2 taco's and 1 Pint for

\$29 - Choose from a stout or sour to match the taco's.

WHEN: Thursday, Friday & Saturday 3pm - 11pm

BREWER'S RECOMMENDATION: Yuzu Belgian Wit

WHERE: 292 Kilmore St. Chch 8011



BEERS BREW BAR

Action packed Texas bbq and craft beer in the industrial soul of the city.

FIND US

WHAT: 15% off for BREWNZ delegates at BEERS brew bar.

WHEN: Thurs 8am - 9.30pm, Fri 8am - 10pm, Sat 10am - 10pm

BREWER'S RECOMMENDATION: Anakin Ryewalker Red IPA and

Luke Drywalker Brut

WHERE: 477b Blenheim Road, Chch, 8042









TWO THUMB

Our focus has always been good beer and good times, and we want to keep it that way. Two Thumb beers are batch brewed by hand and show off the wonderful flavours and aromas of the locally sourced malts and hops. Our brewery is completely solar-powered, utilises rainwater catchment and we have a state-of-the-art wastewater treatment system on site making sure all of our beers are the best possible, not only for drinking but for the planet.

FIND US



WHAT: 15% off for delegate pass holders
WHEN: Thursday, Friday & Saturday 12-10pm

BREWER'S RECOMMENDATION: Raiders of the West Coast on tap &

Yorkshire Bitter on hand pull

WHERE: 380 Colombo Street, Chch, 8023



ERUPTION BREWING

Eruption Brewing is a locally owned brewery and gastro brew pub right in the heart of Lyttelton where you can actually see the tanks and brewhouse. We make authentic handcrafted beers using only the best ingredients. Our brewery was once the BNZ Bank on London st which was destroyed in the Canterbury quakes, the old safe is now our chiller, split over three levels with amazing views of Lyttelton harbor, grab your mates and join us for great beer & great food.

FIND US



WHAT: \$10 pints to BREWNZ Delegates & 20% discount off of food

WHEN: Open from midday til 10pm (ish) Thurs - Sat.

BREWER'S RECOMMENDATION: Dark Lava Stout & Patrick Sour

(blackcurrant oat-cream sour)

WHERE: 26 London Street, Lyttelton 8082







CASSELS BREWING CO

Located beside the iconic Tannery shopping boutique, Cassels Brewery Bar & Restaurant is a destination attracting locals and visitors alike, who are looking to enjoy award-winning brews and great food made from local and ethically sourced ingredients. The famous woodfired pizzas bring people in from all over town, and pair perfectly with the array of quality craft beers which are brewed onsite

FIND US



WHAT: 2 x pints and a pizza for \$40, for BREWNZ Delegates - Please book

a table for when you visit so you don't miss out!

WHEN: Wednesday to Saturday 3pm - 9.30pm

BREWER'S RECOMMENDATION: Milk Stout Nitro and Nectaron® IPA

WHERE: 3 Garlands Road, Woolston, Christchurch 8024



THREE BOYS BREWERY

FIND US

Three Boys Brewery, 2022 Champion Brewery - Brewing award winning craft beers in the heart of Woolston, Three Boys hosts a rotating food truck every Friday evening where our tasting room is transformed into a bustling hive of activity.



WHAT: \$1 off pints & 10% off take away for BREWNZ delegates

WHEN: Open from midday til 10pm (ish) Thurs - Sat.

BREWER'S RECOMMENDATION: Our award winning Oyster Stout &

Trophy winning Lager

WHERE:592 Ferry Road, Woolston, Christchurch 8023







SPRIG + FERN MERIVALE

Dubbed 'the best little local', an English pub vibe in a century-old building is alive with friendly faces, great food and exceptional craft beer. More than a pub, there are games for children, free WiFi and even a cosy library corner with bookmarks to earmark a page for another visit. Featuring 18 beer & cider taps plus a great selection of wines, gins & plenty of non-alc options, plus it's dog friendly!

FIND US



WHAT: Burger meal or Pizza with the choice of either a pint or tasting tray

\$30 for BREWNZ Delegates

WHEN: Thursday 3.30pm - lam, Friday 2.30pm - llpm, Sat 12pm - lam BREWER'S RECOMMENDATION: Best Bitter - English Bitter - 4.8% ABV Headliner NZIPA 6.3%

WHERE: 7 St Albans Street, St Albans, Christchurch



CHINCHILLER BREWING

Brew Academy - Home to ChinChiller Brewing: Where beer and our love for sharing our passion and knowledge come together - We are open Wednesday to Saturday; Great Beer< Great Food< Great experiences!

WHAT: Chilli con Carne filled Taquito with Beer Cheese Dip paired with a glass of Touch my Wenis NZ Pilsner \$30 or GC Porter Braised Beef Cheek Tacos with Pickled Red Onion, Chilli and Lime Creama, Radish and Coriander paired with a glass of GC Porter \$30 - for BREWNZ delegates

WHEN: Always open!

BREWER'S RECOMMENDATION: Touch My Wenis NZ Pilsner and GC

Porter

WHERE: 84 Falsgrave Street, Waltham, Christchurch 8011

FIND US



Chin Chiller



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