

2025 SENSORY + NETWORKING ROADSHOW

1 August 2025, TBC, Christchurch

AGENDA

| | |
|------|--|
| 1000 | WELCOME TEA & COFFEE |
| 1030 | <p><i>Bio-transformation: A guide to yeast and hop interactions for targeted sensory outcomes - Scott Sharp-Heward, Technical Manager, Lallemand Brewing</i></p> <p>This presentation will introduce bio-transformation in beer and provide a logical, scientific framework for combining ingredients to obtain specific sensory profiles. Within this, we will explore the dynamics of bound terpene and thiol precursor release by yeast, the introduction of these precursors via hops, and other sensory-active fermentation products which may affect expression of these. Ultimately, brewers will walk away from this presentation with a better idea of how to target specific sensory outcomes in their hoppy beers. Included in this presentation is a guided sensory tasting of six hop and bio-transformation compounds</p> |
| 1115 | BREAK |
| 1130 | <p><i>Q&A with Doug - Doug Michael, Head Maltster, Gladfield Malt</i></p> <p>An update on what is happening at Gladfield and your chance to ask questions about malt and what the future holds.</p> <p><i>Discover Staze - Gabi Michael, Co-Founder, Gladfield Malt</i></p> <p>Discover STAZE, a new product from Murphy & Son. Gabi will share with you all that you need to know about this exciting new product that Gladfield is bring to the market.</p> |
| 1230 | LUNCH |
| 1315 | <p><i>NZ Hop Quality & Sensory Workshop (T90/Cryo Hops) – George Tunstall, Supply, Quality & Innovation Manager, NZ Hops Ltd.</i></p> <p>This presentation will enhance brewers' existing sensory skills and deepen their knowledge of NZ hop varieties, hop quality, harvest lot selection influence, and hop product formats for brewing (T90/Cryo).</p> |
| 1415 | BREAK/END |
| | OPT – IN BONUS SESSION |
| 1430 | <p><i>Judge like a Judge - Scott Sharp-Heward, Technical Manager, Lallemand Brewing</i></p> <p>This is the ideal workshop for all interested in evaluating beer more effectively; whether you are entering your beers into competitions, aspire to become a beer judge, or as part of a sales team assessing beers around the market on a regular basis. An interactive workshop that covers judging techniques, style guidelines, providing and interpreting feedback, along with a real-time judging demonstration.</p> |
| 1600 | END |