





Beijing, China

INVITATION

12th of May 2018

Castle Malting and Shanghai Ziben Industrial Co. are happy to invite you to attend the SEMINAR on malting and brewing with the participation of experts from China; Belgium, Castle Malting, Realco; France, Fermentis; and USA, Crosby.

Date and Time: 12th of May 2018 from 09:30 till 18:00

Venue: Peiping Machine Taphouse GongTi

Address: 1st Floor, 8 Gongti Xilu Chaoyang District, Beijing

Note: The seminar is FREE OF CHARGE. Tea breaks, lunch and diner

are offered by the organizers.

Registration: Please kindly fill in the registration form that you can find at the end of this invitation by 05th of May and send it back to us on info@castlemalting.com, **WeChat**: neo43438812, or register directly online here.

Contact: Tel. 00 86 18 96 43 62 237 or WeChat: neo43438812













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INVITATION 12th of May 2018



Get an insight into the wonderful world of Belgian Brewing Art with the Belgian Brewmaster Bruno Bonacchelli.

Bruno Bonacchelli – co-owner of Brasse&Vous Brewery in Belgium, consultant for Castle Malting's R&D Department, Training Manager at Meura S.A., brewmaster, expert in brewing.

After having graduated as an Engineer in Chemistry and Biotechnology from the University of Liège in Belgium and pursued as a teacher, Bruno started his career with beer filtration researches at the same university and commenced his professional journey in industrial brewing worldwide.

For more than 20 years Bruno Bonacchelli has been working in different parts of the world for different brew houses including almost all big brewing companies. He was employed at Meura S.A. as R&D Engineer, Project Manager, Technical After-Sales Manager, Auditor and Fine-Tuner, Optimization Specialist or Training Manager.

In the meantime Bruno Bonacchelli is becoming a co-owner of a craft brewery in Belgium where he has designed the whole plant and created his own craft beers exploring a complete different world but providing the thrill of mixing tradition and technology.







PROGRAM

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Venue: PeipingMachine Taphouse GongTi / 北平机器工体店

1st Floor, 8 Gongti Xilu Chaoyang District, Beijing

09:30 Registration

10:00 Welcome speech – Mrs. Neo Nie, Shanghai Ziben Industrial Co.

10:10 Craft Beer in China - Professor Zhou, China

10:30 Traditional Malting Process – Mrs. Lilia Gangan, Projects & Sales

Manager, Castle Malting

11:00 The Complexity of Specialty Malts – Mr. Bruno Bonacchelli,

Brewmaster, Castle Malting

11:45 Break

11:50 Yeast Characteristics * Make Your Choice! – Mrs. Jianing Shi,

Technical Support, Fermentis

12:35 Lunch







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Brewing Techniques: Bottle Refermentation. Beer Foam. – 13:35 Mr. Bruno Bonacchelli, Brewmaster, Castle Malting Selection and Application of Bitter Hops in Craft Beer 14:35 Qinfeng, Sales Manager, Crosby Hop Farm, LLC, USA **15:20** Break Enzymatic cleaning: the key to improve hygiene and safety in craft breweries – Mr. Pierre Martin, Development Manager, 15:30 Realco, Belgium Belgian Beers. History of the Saison Beer. Discussion about a Saison Beer Recipe. – Mr. Bruno Bonacchelli, Brewmaster, Castle 16:15 Malting 16:45 Open Q/A Forum. Beer tasting: Saison beers from Belgium&China. Closing Speech - Mrs. Neo Nie, Shanghai Ziben Industrial Co. 17:45 18:00 Diner





REGISTRATION FORM

Please kindly fill in this registration form before 05th of May.

Full Name	
Company Name	
E-mail address	
Telephone number	
Comments	
By this I confirm that I will be present at the seminar organized by Castle Malting on 12th of May at Peiping Machine Taphouse GongTi, 1st Floor, 8 Gongti Xilu Chaoyang District, Beijing, China	
Signature	

or register online here, or by WeChat : neo43438812