





# Shanghai, China INVITATION 15<sup>th</sup> 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: 15<sup>th</sup> of May 2018 from 09:30 till 18:00 Venue: Yoken BREWPUB

Address: 1st, E Penghui, No.927 Huimin Road, Yangpu District, Shang hai

**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 05<sup>th</sup> of May and send it back to us on <u>info@castlemalting.com</u>, **WeChat**: neo43438812, or register directly online <u>here</u>.

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













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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.

BELGIQUE-BELGIË-比利时

周年庆





#### PROGRAM

#### Date: 15<sup>th</sup> of May 2018 Venue: Yoken BREWPUB / Yoken 精酿啤酒 1st, E Penghui, No.927 Huimin Road, Yangpu District, Shang hai

#### 09:30 Registration 10:00 Welcome speech – Mrs. Neo Nie, Shanghai Ziben Industrial Co. 10:10 Craft Beer in China – Professor Zhou, China Traditional Malting Process – Mrs. Lilia Gangan, Projects & Sales 10:30 Manager, Castle Malting The Complexity of Specialty Malts – Mr. Bruno Bonacchelli, 11:00 Brewmaster, Castle Malting 11:45 Break Yeast Characteristics \* Make Your Choice! - Mrs. Jianing Shi, 11:50 Technical Support, Fermentis

12:35 Lunch

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### PROGRAM

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



### **REGISTRATION FORM**

Please kindly fill in this registration form before 05<sup>th</sup> 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 15th of May at Yoken BREWPUB, 1st, E Penghui, No.927 Huimin Road, Yangpu District, Shang hai, China	
Signature	

or register online <u>here</u>, or by WeChat : neo43438812