

# SEMINAR: BELGIAN MALTING AND BREWING TRADITION



Seoul, South Korea **INVITATION** 25<sup>th</sup> of April 2018

**Castle Malting** is happy to invite you to attend the **SEMINAR** on malting and brewing with the participation of experts from Belgium, **Castle Malting**, France, **Fermentis** and Germany, **Hopsteiner**

**Date and Time:** 25<sup>th</sup> of April 2018 from 10:00 till 17:00

**Venue:** The Table Brewing Company.

**Address:** B1, 504, Baengma-ro, Ilsandong-gu, Goyang-si, Gyeonggi-do, Seoul, Republic of Korea

**Note:** The seminar is **FREE OF CHARGE**. Coffee and lunch are offered by the organizers.

**Registration:** Please kindly fill in the registration form that you can find at the end of this invitation by 20<sup>th</sup> of April and send it back to us on [info@castlemalting.com](mailto:info@castlemalting.com) or register directly online [here](#).



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## INVITATION



**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 pursuing a career as a teacher, Bruno started doing beer filtration research at the same university and commenced a worldwide professional journey in industrial brewing.

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 subsequently employed at Meura S.A. as R&D Engineer, Project Manager, Technical After-Sales Manager, Auditor and Fine-Tuner, Optimization Specialist and Training Manager.

In the meantime Bruno Bonacchelli became the co-owner of the craft brewery Brasse&Vous in Belgium where he made the engineering for the entire brewing facility and created his own craft beers exploring a mix of tradition with technology innovation.



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## PROGRAM

**Date:** 25<sup>th</sup> of April 2018

**Venue:** The Table Brewing Company. B1, 504, Baengma-ro, Ilsandong-gu, Goyang-si, Gyeonggi-do, Seoul, Republic of Korea

**Brewing Session:** Mr. Bruno Bonacchelli, Brewmaster at Castle Malting

- 10:00** Registration
- 10:30** Welcome speech. **Start of the Brewing Session.** - *Mr. Bruno Bonacchelli, Brewmaster at Castle Malting*
- 10:40** **World's Beer Market Trends**— *Mrs. Silvia Chalkou, Marketing Manager, Castle Malting*
- 11:00** **Traditional Malting Process** – *Mrs. Silvia Chalkou, Marketing Manager, Castle Malting*
- 11:40** **The Complexity of Castle Malting's Specialty Malts** - *Mr. Bruno Bonacchelli, Brewmaster at Castle Malting*
- 12:30** Coffee Break (offered by the organizers)
- 12:40** **Brewing Yeast Characteristics - Make Your Choice!** - *Jo PITT, Sales Director – Asia Pacific Fermentis*
- 13:30** Lunch Break (offered by the organizers)
- 14:30** **Brewing Techniques: Bottle Refermentation. Beer Foam.** - *Mr. Bruno Bonacchelli, Brewmaster at Castle Malting*
- 15:30** Hops in Brewing
- 16:20** Coffee Break (offered by the organizers)
- 16:30** **Belgian Beers. History of the Belgian Saison Beer. Discussion about a Saison Beer Recipe. Tasting Saison** – *Mr. Bruno Bonacchelli, Brewmaster at Castle Malting*
- 17:10** Open Q/A Forum
- 17:30** Closing Speech

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## REGISTRATION FORM

Please kindly fill in this registration form by 20<sup>th</sup> of April.

<b>Full Name</b>	
<b>Company Name</b>	
<b>E-mail address</b>	
<b>Telephone number</b>	
<b>Comments</b>	
By this I confirm that I will be present at the seminar organized by Castle Malting on 25 <sup>th</sup> of April at The Table Brewing Company, Seoul, Rep. of Korea	
<b>Signature</b>	

or register online [here](#).