

Registration for the 3rd German Hop Convention, October 11 - 13, 2016 in Bad Gögging / Bavaria

1. Name Surname (as in passport) Street Zipcode/City Country

E-Mail Date of birth Place and Country of birth

2. Name Surname (as in passport) Street Zipcode/City Country

E-mail Date of birth Place and Country of birth

I/we need a Single room (each) (€88 per person/night) Superior double room (€74 per person/night)
 Comfort double room (€64 per person/night)

Arrival date: Departure date:

The additional fee for the 3rd German Hop Convention is €300 per person as early bird price until July 11, 2016. €350 for later registration.

Date / Signature Guest 1

Date / Signature Guest 2



Booking information

The hotel offers 310 rooms and suites with many attractive details and a pleasant atmosphere. The rooms are furnished with a seating corner, bath or shower, hairdryer, satellite TV, telephone, radio and Wi-Fi. All guests can use the spa area and the outdoor pool free of charge.

The registration fee includes the welcome reception, lunch on October 12 and 13, conference drinks, beer lounge at night and dinner on the Bavarian evening.

Please send the registration form to:
Studienreisen Bock GmbH

Dingolshäuser Str. 15, 97447 Gerolzhofen, Germany
Phone: +49 9382 99850; Fax: +49 9382 99855
info@studienreisen-bock.de

For registration, please make a pre-payment of €100 per person to the following account:

Studienreisen Bock GmbH, Sparkasse Schweinfurt, Germany
SWIFT: BYLADEM1KSW
IBAN: DE57 7935 0101 0000 1257 57

The balance of payment is to be made 8 weeks before the event. For the transfer please indicate your last name and the group name "German Hop Convention".

The single room supplement will be charged in case of non-show of guests sharing a double room.

The 3rd German Hop Convention is organized by
Verband Deutscher Hopfenpflanzer e.V.
Kellerstraße 1, 85283 Wolnzach, Germany
info@deutscher-hopfen.de www.deutscher-hopfen.de
HVG Hopfenverwertungsgenossenschaft e.G.
Kellerstraße 1, 85283 Wolnzach, Germany
contact@hvg-germany.de www.hvg-germany.de



Save the date!
October 11 - 13, 2016

€300 conference fee
for early bird registration
until July 11, 2016

3rd German Hop Convention

Hallertau / Bavaria / Germany

Keynote: Prof. Dr. Ludwig Narziss, Weihenstephan

German Hop Varieties in Brewing
New Breeding Lines and Facts about
Variety Substitution

Craft Beer

Hopheads from Europe, Brazil and the US

New Hop Technologies

Pellet Characteristics for Dry Hopping,
Hop Bursting

Presentation of Dry Hopping Equipment

Hop Production and Quality

**Bavarian Evening with German Hop Experts
and International Brewmasters**





October 11, 2016

Welcome Reception

The whole convention program will be translated simultaneously.

October 12, 2016

Hop Varieties

1. The reason for multiple and different hop additions for balanced beer quality

Keynote speaker:

Prof. Dr. Ludwig Narziss, Weihenstephan

2. Description and classification of two Hüll aroma breeding varieties (89/002/025 and 96/001/024) in the classic aroma variety spectrum

HVG

3. Systematic brewing trials for evaluation and selection of the new German hop varieties Ariana and Callista

Dr. Stefan Hanke, Bitburger Braugruppe

4. Procedure for variety substitution taking the example of Herkules and Polaris

HVG

New Hop Technologies – Part 1

5. Do brewhouse hopping and dry hopping require different pellet characteristics?

HVG

Program

6. Presentation of dosing equipment for dry hopping by the manufacturers

HOPSTAR™-Dry

GEA Brewery Systems GmbH

Hop-X-Tract

Esau & Hueber GmbH

Schulz Rocket-S

KASPAR SCHULZ Brauereimaschinenfabrik & Apparatebauanstalt e.K.

HopGun

BrauKon GmbH / Banke Process Solutions

DryHOPNIK

ROLEC Prozess- und Brautechnik GmbH

7. Less bitterness and full hop aroma – a contradiction?

HVG

8. Hops from the beer sommelier perspective

Doemens Academy

9. Brief presentation of posters

LfL, HVG

Exhibition

A great number of info posters with focus on:

- Hop growing and hop quality
- Hop contaminants
- Hops and beer quality

October 12 at 7 pm

Bavarian evening with German hop experts and international brewmasters at the famous Schneider Weisse brewery, Kelheim

October 13, 2016

International Craft Beer

10. Craft Brazil

Samuel Cabral, CEO and Founder of Cervejaria Bodebrown

11. Craft USA

Thomas Nielsen, Manager Raw Material Development & Quality; Sierra Nevada Brewing Co.

12. Craft Europe

New Hop Technologies – Part 2

13. Behavior of hop aroma substances during beer aging

HVG

14. New evaluation of established doctrines in the light of modern hop analysis

NATECO₂/HVG

Hop Processing

15. Progress in natural essence extraction using CO₂ and perspectives for hops

NATECO₂

16. Presentation of the St. Johann pellet plant, current certification status and future developments

Hopfenveredlung St. Johann

Guided Tour of Hopfenveredlung St. Johann