

2024

CRAFT MALT CONFERENCE

DAVIS, CALIFORNIA



FEBRUARY 22-24

GET READY TO TALK ALL THINGS CRAFT MALT

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WELCOME!

Welcome to MaltCon2024! Our Board of Directors, Sponsors, Volunteers and Speakers have worked hard to bring you this one-of-a-kind gathering of malt professionals from across the globe. Special thanks goes to the Conference Planning Committee and its Chair, Harmonie Bettenhausen, Hartwick College. Whether you are in California or joining us virtually, let the conference begin!

Thank you to the University of California for hosting MaltCon2024 in the UC Davis Conference Center, a state-of-the-art LEED-Platinum facility. The conference sessions and awards ceremony will all take place in Ballrooms B&C on February 23-24.



#MALTCON2024

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Learn more about the Craft Malt Certified™ seal and find the complete list of participants at craftmalting.com



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KEYNOTE SPEAKERS

PATRICK HAYES

BARLEY PROJECT, OREGON STATE UNIVERSITY



In 2024, Patrick Hayes transitioned to Professor Emeritus of Barley Breeding and Genetics at Oregon State University (OSU). He started at OSU in 1986 and was privileged to work with an evolving team of colleagues at Barley World until his retirement in 2023. A key milestone in his career was the establishment of the OSU Research Malthouse – this facility provided new insights into what makes barley a critical crop and fodder for his presentation at the Craft Maltsters Guild Conference. He aspires to leaving a legacy of exciting questions unanswered and a cadre of researchers

equipped to ask questions that he never thought of.

PRESENTING PARTNER: **GlycoSpot**

XIANG YIN

CORPORATE QUALITY & INNOVATION, BOORTMALT



Xiang Yin works at Boortmalt/Prairie Malt in supply chain quality based in USA. He recently served as the Vice President of Corporate Quality and Innovation at Rahr Malting. His experience in the industry includes working as the Global Director of Brewing Raw Materials at SABMiller based in the United Kingdom (UK), and as Global Technical Director with Prairie Malt/Cargill Malt. He is a past president of American Society of Brewing Chemists (ASBC), and is a fellow of the Institute of Brewing and Distilling. He served as chair of the technical committee of the Brewing and Malting Barley Research

Institute in Canada (2016-2023). Xiang in on the editorial boards of JASBC and MBAA TQ, and authored the first book on Practical Brewing Science by the ASBC-MALT, as well as over 60 technical papers and patents. He taught malting and brewing in the Jiangnan University China in his early career. Xiang holds a doctoral degree from Heriot-Watt University and a sixth dan black belt for taekwondo.

PRESENTING PARTNER:



SESSION PRESENTERS



Isabel Alicia del Blanco



Lindsay Barr



Harmonie Bettenhausen



Jen Blair



Paul Bolin



Natalie Cilurzo



Jason Cody



Bruce French



Katie Fromuth



Bernardo Pontes



Christian Kapp



Brent Manning



Mary-Jane (MJ) Maurice



Ashley McFarland



Gary McIver



Brigid Meints



Wayne Moore



Campbell Morrissy



Neus Prieto-Diez



Maany Ramanan



Nicholas Santantonio



Brandon Schlautman



Ron Silberstein



Andrea Stanley



Hannah Turner



Michael Walker

CONFERENCE SCHEDULE

FRIDAY, FEBRUARY 23

8:00AM

Welcome

Hillary Barile

Rabbit Hill Farm

8:15AM

Introduction of Keynote

Harmonie Bettenhausen

Hartwick College

Keynote Address

Dr. Patrick Hayes

Oregon State University

Presenting Partner: GlycoSpot

9:30AM

Industry Updates

Katie Fromuth

Brewers Association

Michael Walker

American Craft Spirits Association

10:30AM

Break

11:00 AM

Building a Safe & Healthy Facility for Employees & Customers

Paul Bolin-AB

Malthouse Safety

Gary McIver, Jr.

CAL-OSHA

Andrea Stanley

HACCP/Food Safety

*Find full descriptions
of events at
maltcon.online/sessions*

12:00PM

Lunch

FRIDAY, FEBRUARY 23

1:00-2:30PM

Research Track: New Opportunities for Craft Maltsters

Glycosidic Nitrile – The Quest for Answers

Harmonie Bettenhausen

Hartwick College

Supporting Adoption of Superior Spring Barley Varieties in Michigan

Christian Kapp

Michigan State University

Naked Barley

Brigid Meints

Oregon State University

Tasked with Terroir: Investigating the Contributions of Barley and Malt to Wort Mineral Composition, Impacting Brew Process and Flavor

Hannah Turner

Montana State University

2:30PM

Industry Update

Ashley McFarland

American Malting Barley Association

3:00PM

Break and Swag Swap

3:30-5:00 PM

Innovation & Insight: Pioneering Malting Techniques & Tackling Technical Challenges

Understanding Beer Style Anatomy

Jen Blair

Advanced Cicerone

Learning to Make Lambic Style Malts: A Sharing of the intricate Details of the Process

Jason Cody

Colorado Malting Co.

Unveiling the Role of Air Psychometrics: A Comprehensive Exploration of Moist Air's Impact on the Malting Process

Wayne Moore

Malters Advantage

6:30PM

Dinner on Your Own, with Friends

10% off for conference attendees at Sudwerk Brewing Co.

CONFERENCE SCHEDULE

SATURDAY, FEBRUARY 24

8:30AM

Opening Remarks

8:45AM

Craft Maltsters Guild Special Presentation: Responsible Production Guidelines

Bruce French

Malting Consultant

9:30-10:30AM

From Sensory to Spirits: Navigating the Craft of Malt & Distillation

Yeah, But How Does it Taste?

Lindsay Barr

DraughtLab

From The Malthouse To The Rickhouse

Mary Jane Maurice

Black Frost Distilling Co.

10:30AM

Break

11:00AM

Barley Breeding & Craft Malting: Developing Mutually Beneficial Relationships for Research, Learning Opportunities, & Variety Release

Alicia Del Blanco

University of California, Davis

Brent Manning

Riverbend Malt House

Campbell Morrissy

pFriem Family Brewers

Nicholas Santantonio

Virginia Tech

Ron Silberstein

Admiral Maltings

Find full descriptions
of events at
maltcon.online/sessions

12:00PM

Lunch

SATURDAY, FEBRUARY 24

1:00-2:30PM

Research Track: Rice, Malting, & Climate Change: New Developments in Analysis and Quality

Investigating the Malting Suitability and Brewing Quality of Different Rice Cultivars

Bernardo Guimaraes

University of Arkansas

Micro-malting Method within Industrial Batches as a Simple Non-expensive Alternative

Neus Prieto Diez

Maltería La Moravia, Damm Group

Using Machine Learning to Combat Climate Change in Malting Barley

Maany Ramanan

University of California, Davis

2:30PM

Kernza Unleashed: The Potential Of Perennials

Natalie Cilurzo

Russian River Brewing Co.

Brandon Schlautman

Sustain-A-Grain

3:30PM

Break

4:00PM

Introduction of Keynote

Glen Fox

University of California, Davis

Keynote Address

Dr. Xiang Yin

Boormalt

Presenting Partner: Malters Advantage

5:30PM

Wrap-Up Session

6:30PM

Awards Dinner

AWARDS DINNER

Saturday, February 23

6:30 p.m.

Bar opens

7:00 p.m.

Dinner

7:45 p.m.

Welcome

Hillary Barile, President
Rabbit Hill Farms

**Scholarship Recipient
Acknowledgements**

8:00 p.m.

Malt Cup Presentations

Hannah Turner
Montana State University
Lindsay Barr
DraughtLab

8:45 p.m.

Soles of Malt Award

Twila Soles
Grouse Malt House
Branch Rothschild
Allagash Brewing Co.

9:00 p.m.

Conclusion



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