2024 CRAFT MALT CONFERENCE DAVIS, CALIFORNIA



FEBRUARY 22-24

GET READY TO TALK ALL THINGS CRAFT MALT

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WELCOME NOTE Get ready to talk all things craft malt!

BOARD OF DIRECTORS Meet our newly elected 2024 leadership.

KEYNOTE SPEAKERS Featured Dr. Pat Hayes and Dr. Xiang Yin.

SPEAKERS The faces of MaltCon2024.

CONFERENCE SCHEDULE The agenda for February 23-24.

AWARDS DINNER Malt Cup & Soles Of Malt winners to be announced.

SPONSORS The organizations who make MaltCon2024 possible.

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-ofthe-art LEED-Platinum facility. The conference sessions and awards ceremony will all take place in Ballrooms B&C on February 23-24.

#MALTCON2024

Share your #MaltCon2024 social and tag @craftmalting to be featured!

JOIN THE CRAFT MALT REVOLUTION!



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



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KEYNPTE 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: GYCOSpot

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:







Isabel Alicia del Blanco



Lindsay Barr



Harmonie **Bettenhausen**



Jen Blair



Paul Bolin



Natalie Cilurzo



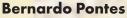


Bruce French



Katie Fromuth







Christian Kapp



Brent Manning



Mary-Jane (MJ) Ashley McFarland Maurice





Gary Mclver



Brigid Meints









Wayne Moore Campbell Morrissy Neus Prieto-Diez Maany Ramanan



Nicholas Santantonio



Brandon Schlautman





Ron Silberstein Andrea Stanley



Michael Walker







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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 Facilitiy for Employeess & Customers** Paul Bolin-AB Malthouse Safety Gary McIver, Jr. CAL-OSHA Andrea Stanley HACCP/Food Safety Find

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12:00PM Lunch Find full descriptions of events at <u>maltcon.online</u>/sessions

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 atendees 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

12:00PM Lunch

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

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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

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 MALTSTER

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AMEDA

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.

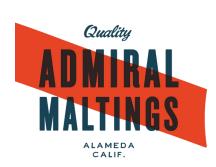
ADMIRAL MALTINGS 651 W. TOWER

9:00 p.m. 185 25KG Conclusion

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