



BarthHaas®
**HOPS
ACADEMY**

Hopinar BarthHaas Hop Flavorist Course 3

The Hop Flavorist Course 3 is about hops in the brewing process and about flavour transfer into beer. We will also add a technical tool to our sensory training: you will be familiarised with our sensory software, which enables us to compare tasting results in real time.

Course content:

- Hops in the brewing process - formation and change of aroma substances
- Hop products and their effects on flavor and aroma in beer
- Introduction to sensory software
- Sensory training with hop pellets and beers
- Sensory test with hop pellets and beers

Date & time:

23.01.2024 - 24.01.2024

Day 1: 13:00 - 18:00 CET

Day 2: 13:00 - 17:00 CET

Referenten:

Dr. Christina Schönberger

Dr. Schönberger is one of the top sensory experts in the international brewing industry. She did her doctorate on non-volatile flavours in bottom-fermented beers and has written numerous scientific publications and book chapters on hop and beer sensory analysis.

She has worked at BarthHaas since 2005 and, together with Georg Drexler, heads the Brewing Solutions department, which focuses on technical consulting for breweries. Dr. Schönberger was instrumental in the development of Hopsessed, the BarthHaas scheme for sensory analysis of hop aroma. She is also a co-founder of the HopsAcademy, which has been offering seminars for brewers and hop and beer enthusiasts worldwide since 2011. Since 2018, she has also been responsible for the Concept Brewery on the BarthHaas Campus.

Sylvia Kopp

Writing, tasting and inspiring - Sylvia Kopp lives her talents with enthusiasm. Since 2007 she has been working as an author, speaker and teacher on the topics of beer sensory analysis and beer style guidance. She is particularly interested in the worldwide change in beer culture. Her book, "Das Craft Bier Buch - Die neue Bierkultur" (Gestalten Verlag, English: "Barley & Hops", Italian: "Luppolo & Malto"), describes the path of beer from a mass product to a delicacy in a poignant and insightful way.



BarthHaas[®]
**HOPS
ACADEMY**

Kopp regularly writes reports for Brauwelt, among others. She has been working for BarthHaas as a speaker at the HopsAcademy since 2019.

Benefits:

You will receive a lovingly packed package with, among other things:

- BarthHaas pad & pen
- BarthHaas Campus beverage
- Various hop and beer samples
- Aroma Wheel
- Course documents as a PDF file
- Participant certificate

Course Language:

English

Questions can also be asked in German at any time.

All course material is available in German on request.

Price:

€ 450.00 per person incl. VAT.

Master package:

Online package booking of Hop Flavorist Course 1 to 5 at a total price of € 1.800,00.

Good to know:

To participate in Hop Flavorist Course 3, you must have successfully completed Part 1.

Due to the in-depth sensory training, successful participation in Hop Flavorist Course 2 is also recommended.

The registration deadline is 10 days before the event, and course places are limited. For a smooth process, we recommend the use of Google Chrome. You will receive the access link to the online event approx. 1 week before the event.