



Hopinar: BarthHaas Hop Flavorist Course 1

Dr. Christina Schönberger and her team will take you on an exciting 2-day journey through the world of hop sensory science. Learn what role sensory & aromas play in beer. Learn more about hop analytics, aroma substances and the physiology of perception.

Immerse yourself with us in "Hopsessed" - the language of hops and train your senses in an intensive sensory training with natural aromas and real hops.

Course Content:

- Aroma substances and their properties
- Reading and understanding hop analysis
- Physiology of taste perception
- Introduction to the BarthHaas "Hopsessed" tasting scheme
- Sensory training with aroma samples and hop pellets
- Sensory test: recognising aroma samples and hop varieties

Date & Time:

26.09.2023 - 27.09.2023

Day 1: 13:00 - 18:00 CET

Day 2: 13:00 - 17:00 CET

Speakers:

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.



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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. 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:

- 30-40 aroma samples for sensory training.
- At least 6 different hop samples
- Hop Aroma Standard Kit
- Aroma wheel
- Notebook "Every Beer tells a Story"
- BarthHaas Campus beverage
- Course documentation afterwards as PDF
- Participant certificate

Course Language:

English

Questions can also be asked in German at any time.

All course materials are 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:

Participation in Hop Flavorist Course 1 is a prerequisite for Parts 2-4.



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