

# FROM FIELD INTO BEER

2-3 JULY 2019

This program covers a comprehensive overview about what there is to know about hops, from cultivation to harvest, about the flavour differences between varieties, about the hop market and what we do for our customers to fulfill the highest quality requirements for hops.

## DAY 1

### 10 am start at Barth-Haas Campus in Nuremberg

Welcome  
Hop cultivation incl. films  
Overview on hop varieties

### Lunch 12.30 - 13.15

Expert assessment of hops - Theoretical background  
The language of hop flavour  
Expert assessment of hops - Active quality and flavour evaluation with 4 varieties

### Coffee break

Field trip to a hop farm

### Dinner

## DAY 2

### 9 am start at Barth-Haas Campus in Nuremberg

Hop processing I: Pelletization and pellet products  
Hop processing II: CO<sub>2</sub> extract and more  
Sensory evaluation of pellets with 4 varieties  
Beer tasting with single hop beers from our concept brewery

### Lunch

Understanding the hop market: Hop analytics - what makes sense to measure and why

### Coffee break

Quality management and sustainability in the hop industry

### Hoppy End

### Venue

BARTH-HAAS Campus  
Freiligrathstraße 7/9  
90482 Nuremberg

### Costs

€ 550 (incl. VAT)

### Registration

[www.barthhaasgroup.com/en/hops-academy#coursedates](http://www.barthhaasgroup.com/en/hops-academy#coursedates)