

# Happy Hoppy Day

1-day course

## Professional Evaluation of New and established Hop Varieties

### TOPICS

- Overview Hop Varieties around the World
- How the Hop Market functions
- Hopsessed – the language of hops
- Sensory evaluation of different hop varieties in form of cones
- Proccession of hops – from cones to pellets
- Sensory evaluation of different hop varieties in different pellet forms
- In Situ dry hopping with french presses
- Tasting of single hop commercial/pilot beers

BARTH-HAAS Campus, Freiligrathstraße 7/9, 90482 Nürnberg, costs € 200  
(VAT included)

ALL THE TOPICS WILL BE SUPPORTED WITH SAMPLES OF PRODUCTS.  
THEORY WILL BE KEPT TO A MINIMUM.