

10.00 - 11.00 **Arrival and registration, Trade session, including tea and coffee**

## CONFERENCE OPENING AND KEYNOTES

11.00 - 11.10 **Conference open, welcome and housekeeping - Tom Shelston CEO, CIBD**

11.10 - 11.20 **Conference theme and content: Creating the renewable brewery of the future - Steve Wilkinson**

11.20 - 11.50 **KEY01:** The Imperative for Sustainable Transformation of the Global Food and Drink Sector  
*Mike Barry, mikebarryeco*

11.50 - 12.20 **KEY02:** Diageo, Global Head of Sustainability – an update  
*Kristin Hughes, Diageo*

12.20 - 12.30 **PANEL 01:** Creating the renewable brewery of the future  
*Mike Barry, Kristin Hughes and Steve Wilkinson (Chair)*

12.30 - 13.30 **WORKING LUNCH: Sponsored Workshop 01 (13.00 - 13.30)** A hop oil demo / beer tasting and some sustainability data on improving environmental performance by using hop products. *TNS*

## BREWING ENERGY

13.30 - 14.00 **TS01:** Maximum solar power for sustainable brewing  
*Tim Roebuck, Atrato*

14.00 - 14.30 **TS02:** Steineker Brewnomic: The brewing power station  
*Julius Langosch, Kronen*

14.30 - 15.00 **TS03:** The journey to net zero in production  
*Jonathan Redman, Heineken UK*

15.00 - 15.30 **COFFEE/TEA: Poster Presentations 01** - Facilitated by David Cook

## HOPS

15.30 - 16.00 **TS06 (15.30-15.50):** Building a sustainable, innovative and resilient hop supply chain  
*Guy Perry, Steiner Hops*

16.00 - 16.30 **TS07 (15.50-16.10):** Developing new hop varieties to face the challenges of climate change  
*Will Rogers, Charles Faram*

**TS08 (16.10-16.30):** Improving Brewing Efficiency and Sustainability with Advanced Hop Extracts  
*Colin Wilson*

16.30 - 17.10 **TS09:** Helping hop growers adapt to climate change  
*Ivan Tučnik, Asahi*

**TS10:** Future proofing UK hop production for a changing climate through genetic informed breeding  
*Klara Hajdu, Wye Hops*

17.10 - 17.30 **PANEL 03:** Hop roundtable- Will whole hops and pellets become a thing of the past?

17.30 - 20.00 **BEER and BBQ** - Networking Evening

## BARLEY AND MALTING

**TS04:** Supporting the transition to sustainable sourcing  
*David Griggs, Crisp, Malt Anna Powell / Ben Hunt, Map of Ag*

**TS05:** Collaborating for a more sustainable supply chain  
*Ben Gothorp, Simpsons Malt*

**PANEL 02:** Barley/malting roundtable  
Sustainable malting towards the 22nd century  
*Nigel Davies (chair), David Griggs, Ben Gothorp, Anna Powell, Ben Hunt*

## WATER USE / RECOVERY

**TS11:** Exploring Impacts on Water, Energy, and Carbon  
*Andrew Mieleniewski, Briggs of Burton*

**TS12:** Recovering energy and water from site effluent  
*Andy Burgess, NSI UK*

**TS13:** Total Water Management  
*Søren Nøhr Bak, NIRAS*

**TS14:** Sustainable engineering  
*Adrian Nicholls, NIRAS + Joao Teixeira*

**TS15:** Brewing water efficiency – The gateway to sustainability in the brewing industry  
*Detlef Geerlings and Petr Basar, Diversey*

08.30 **Arrival and registration**  
08.30 - 09.00 **Trade session, including tea and coffee**

## BEER PROCESSING

## SMALL BREWERY

09.00 - 09.30 **TS16:** Maximising efficiency without CAPEX - The role of processing aids in brewing  
*Celina Dugulin, Murphy and Son*

**TS19:** CO<sub>2</sub> collection at craft-level.  
*Kim Dalum, Dalum*

09.30 - 10.00 **TS17:** Decarbonisation of Process heat for brewing a Techno-economic model  
*Samuel Birch, University of Leeds*

**TS20:** Carbon calculations for small breweries  
*Will Calvert, Windsor and Eton*

**TS21:** What does sustainability look like in the brewing sector and what you can do today  
*George Wade, Ben Richardson, Zevero*

**TS22:** BrewAI - A Digital Solution for Enhancing Sustainability in Small and Medium-Sized Breweries  
*Lewis Walsh, Franziska Sohns, Tom Stacey, Anglia Ruskin University*

10.00 - 10.30 **TS18:** From raw materials to responsible hygiene solutions  
*Gary Maillier – CSR Project Manager*  
*Benoît Duculot – Innovation Director, Kersia*

**PANEL 04:** Small brewers forum:  
*Will Calvert (Chair), Andy Hepworth, Eddie Gadd, Greg Pilley*

10.30 - 11.00 **TEA/COFFEE: Poster Presentations 02** (rooms 1,2,3,4)

## PACKAGING

## ESG

11.00 - 11.30 **TS23:** Greener, Lighter Kegs: The Impact of Innovative Duplex Stainless Steel  
*Maria A. Mayorca, THIELMANN*

**TS26:** Reporting Environmental Social Governance (ESG) with confidence  
*Nigel Davies, MaltDoctor*

11.30 - 12.00 **TS24:** Pasteurisation optimisation – brewers and scientists' perspective  
*Grzegorz Rachon, Campden BRI, Connor Bartlett, Adnams*

**TS27:** WaterAid working with global brewers to achieve ESG targets  
*Hannah Greig, WaterAid*

12.00 - 12.30 **TS25:** TBC

**TS28:** The UK Government's approach to industrial decarbonisation and electrification  
*Will Jones and Graham Atkins, Department of Energy Security and Net Zero*

12.30 - 13.30 **WORKING LUNCH: Sponsored Workshop 02 (13.00 - 13.30)**

## KEYNOTES

13.30 - 14.30 **KEY 03 (13.30 - 14.00):** Sierra Nevada Brewing: A case study in best practice  
*Prof Charlie Bamforth, Sierra Nevada*

**KEY 04 (14.00 - 14.30):** AB InBev approach to reducing carbon  
*Tom Brewer, AB InBev*

14.30 - 15.00 **TEA/COFFEE: Sponsored Workshop 03**

## CARBON/NET ZERO

15.00 - 16.30 **TS28 (15.00 - 15.20):** Guide to de-carbonising heat  
*Chris Lewington, Brew Resourceful*

**TS30 (15.40 - 16.00):** Legislation / UK brewer roundup  
*Steve Livens, BBPA*

**TS29 (15.20 - 15.40)** Zero Carbon Forum – Risk and Resilience  
*Bob Gordon, Zero Carbon Forum*

**PANEL 05 (16.00 - 16.30):** Sustainable best practice wrap up