

10.00 - 11.00	Arrival and registration, Trade session, including tea and coffee		
	CONFERENCE OPENING AND KEYNOTES		
11.00 - 10.10	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	<b>KEY01:</b> Developing 'Plan A' with Marks & Spencer Mike Barry, <i>mikebarryeco</i>		
11.50 - 12.20	<b>KEY02:</b> Diageo, Global Head of Sustainability – an update Kristin Hughes, <i>Diageo</i>		
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	<b>WORKING LUNCH: Sponsored Workshop 01 (13.00 - 13.30)</b> A hop oil demo / beer tasting and some sustainability data on improving environmental performance by using hop products. TNS		
	BREWING ENERGY	BARLEY AND MALTING	
13.30 - 14.00	<b>TS01:</b> Maximum solar power for sustainable brewing Tim Roebuck, <i>Altrato</i>	<b>TS03:</b> Supporting the transition to sustainable sourcing David Griggs, <i>Crisp</i> , Malt Anna Powell / Ben Hunt, <i>Map of Ag</i>	
14.00 - 14.30		<b>TS04:</b> Collaborating for a more sustainable supply chain Ben Gothorp, <i>Simpsons Malt</i>	
14.30 - 15.00	<b>TS02:</b> The journey to net zero in production Jonathan Redman, <i>Heineken UK</i>	<b>PANEL 02:</b> Barley/malting roundtable Sustainable malting towards the 22nd century Nigel Davies (chair), David Griggs, Ben Gothorp, Anna Powell, Ben Hunt	
15.00 - 15.30 COFFEE/TEA: Poster Presentations 01 - Facilitated by David Cook			
	HOPS	WATER USE / RECOVERY	
15:30 - 16:00	<b>TS06 (15.30-15.50):</b> Building a sustainable, innovative and resilient hop supply chain Guy Perry, <i>Steiner Hops</i>	<b>TS11:</b> Exploring Impacts on Water, Energy, and Carbon Andrew Mieleniewski, <i>Briggs of Burton</i>	
16:00 - 16:30	<b>TS07 (15.50-16.10):</b> Developing new hop varieties to face the challenges of climate change Will Rogers, <i>Charles Faram</i>	<b>TS12:</b> Recovering energy and water from site effluent Andy Burgess, <i>NSI UK</i>	
	<b>TS08 (16.10-16.30):</b> Improving Brewing Efficiency and Sustainability with Advanced Hop Extracts TNS		
16.30 - 17.10	<b>TS09:</b> Helping hop growers adapt to climate change Ivan Tučník, <i>Asahi</i>	<b>TS13:</b> Total Water Management Søren Nøhr Bak, <i>NIRAS</i>	
	<b>TS10:</b> Future proofing UK hop production for a changing climate through genetic informed breeding Klara Hajdu, <i>Wye Hops</i>	<b>TS14:</b> Sustainable engineering Adrian Nicholls, <i>NIRAS</i> + Joao Texeira	
17.10 - 17.30	<b>PANEL 03:</b> Hop roundtable- Will whole hops and pellets become a thing of the past?	<b>TS15:</b> Brewing water efficiency – The gateway to sustainability in the brewing industry Detlef Geerlings and Petr Basar, <i>Diversey</i>	
17.30 - 20.00	BEER and BBQ - Networking Evening		

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# **PROGRAMME FRIDAY 04 JULY 2025**



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

### **BEER PROCESSING**

09.00 - 09.30 TS pro Ce

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10.00 - 10.30

10.30 - 11.00

11.00 - 11.30

11.30 - 12.00

12.00 - 12.30

#### **SMALL BREWERY**

DEER PROCESSING	SIVIALL DREVVER I
<b>TS16:</b> Maximising efficiency without CAPEX - The role of processing aids in brewing Celina Dugulin, <i>Murphy and Son</i>	<b>TS19:</b> CO₂ collection at craft-level. Kim Dalum, <i>Dalum</i>
	<b>TS20:</b> Carbon calculations for small breweries Will Calvert, <i>Windsor and Eton</i>
<b>TS17:</b> Decarbonisation of Process heat for brewing a Techno-economic model Samuel Birch, <i>University of Leeds</i>	<b>TS21:</b> What does sustainability look like in the brewing sector and what you can do today George Wade, Ben Richardson, <i>Zevero</i>
	<b>TS22:</b> BrewAI - A Digital Solution for Enhancing Sustainability in Small and Medium-Sized Breweries Lewis Walsh, Franziska Sohns, Tom Stacey, <i>Anglia Ruskin</i> <i>University</i>
<b>TS18:</b> From raw materials to responsible hygiene solutions Gary Maillier – CSR Project Manager Benoît Duculot – Innovation Director, Kersia	<b>PANEL 04:</b> Small brewers forum: Will Calvert (Chair), Andy Hepworth, Eddie Gadd, Greg Pilley
<b>TEA/COFFEE: Poster Presentations 02</b> (rooms 1,2,3,4)	
PACKAGING	ESG
<b>TS23:</b> Greener, Lighter Kegs: The Impact of Innovative Duplex Stainless Steel Maria A. Mayorca, <i>THIELMANN</i>	<b>TS26:</b> Reporting Environmental Social Governance (ESG) with confidence Nigel Davies, <i>MaltDoctor</i>
<b>TS24:</b> Pasteurisation optimisation – brewers and scientists' perspective Grzegorz Rachon, <i>Campden BRI</i> , Connor Bartlett, <i>Adnams</i>	<b>TS27:</b> WaterAid working with global brewers to achieve ESG targets Hannah Greig, <i>WaterAid</i>
<b>TS25</b> : Measuring the real impact of lost and idle kegs and casks for a better world Christian Barden <i>Konvoy</i>	<b>TS28:</b> Government plans and current policy 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

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

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

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

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

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

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