

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 **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, Altrato

14.00 - 14.30 **TS02:** Steineker Brewnomic: The brewing power station
Alex Hinds, Kronos

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

TS07 (16.10-16.30): Improving Brewing Efficiency and Sustainability with Advanced Hop Extracts
TNS

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 Hadju, 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, Diversey

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

BEER PROCESSING

SMALL BREWERY

09.00 - 09.30 **TS14:** Maximising efficiency without CAPEX - The role of processing aids in brewing
Celina Dugulin, Murphy and Son

TS17: CO₂ collection at craft-level.
Kim Dalum, Dalum

TS18: Carbon calculations for small breweries
Will Calvert, Windsor and Eton

09.30 - 10.00 **TS15:** Decarbonisation of Process heat for brewing a Techno-economic model
Samuel Birch, University of Leeds

TS19: What does sustainability look like in the brewing sector and what you can do today
George Wade, Ben Richardson, Zevero

TS20: 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 **TS16:** 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 **TS21:** Greener, Lighter Kegs: The Impact of Innovative Duplex Stainless Steel
Maria A. Mayorca, THIELMANN

TS24: Reporting Environmental Social Governance (ESG) with confidence
Nigel Davies, MaltDoctor

11.30 - 12.00 **TS22:** Pasteurisation optimisation – brewers and scientists' perspective
Grzegorz Rachon, Campden BRI, Connor Bartlett, Adnams

TS25: WaterAid working with global brewers to achieve ESG targets
Hannah Greig, WaterAid

12.00 - 12.30 **TS23:** Measuring the real impact of lost and idle kegs and casks for a better world
Christian Barden Konvoy

TS26: 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

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 **TS27 (15.00 - 15.20):** Guide to de-carbonising heat
Chris Lewington, Brew Resourceful

TS29 (15.40 - 16.00): Legislation / UK brewer roundup
Steve Livens, BBPA

TS28 (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