

XIVth J. DE CLERCK CHAIR – 2012
Earth and Life Institute (ELIM), Université catholique de Louvain,
Louvain-la-Neuve (Belgium)

SPECIAL BEERS – THE BELGIAN PARADOX

English, French or Dutch languages

Wednesday September 12

19.00-22.00 Registration and get together party at Mercure, Louvain-la-Neuve

TASTING OF TRAPPIST BEERS

Thursday September 13

09.30-10.00 Welcome address
Prof. Pierre DEFOURNY, Director of the Earth and Life Institute,
UCL, Belgium
Prof. Sonia COLLIN, Chairman of the Scientific Committee,
Head of the Brewing Section of UCL, Belgium

SESSION I. MARKETING OPPORTUNITIES FOR BREWERS

Chairman : Stéphane DUPIRE

10.00-10.30 ***Belgian beer styles. Classification and market evolution***
Sven GATZ, Belgian Brewers, Belgium

10.30-11.00 ***Specificity of Trappist beers***
Guy DERDELINCKX, KUL, Belgium

11.00-11.30 COFFEE BREAK

SESSION II. RAW MATERIALS FOR SPECIAL BEER PRODUCTION

Chairman : Erik VAN DEN EYNDE

- 11.30-12.00 *Formation of flavor, color and reducing power in caramel malts*
Sem M.G. VANDECAN, KUL, Belgium
- 12.00-12.30 *Flavor profile of caramel and chocolate malts*
Caroline SCHOLTES & Sonia COLLIN, UCL, Belgium
- 12.30-14.30 LUNCH
- 14.30-15.00 *Organic belgian beers : legislation and organic raw materials*
Olivier DEDECKER, Dupont Brewery, Belgium
& Laurent MELOTTE, UCL, Belgium
- 15.00-15.30 *Hop varieties and conditionings : new opportunities for special
beers*
Philippe LEFEVRE, Yakimachief, Belgium
- 15.30-16.00 *The dry hopping process*
Jean-Marie ROCH, Orval, Belgium
- 16h00-18h00 Tasting of organic, amber/brown, Saison and IPA beers

CONFERENCE DINNER – Beer and cheese pairing - ?? Lieu à convenir

Friday September 14

SESSION III. FERMENTATION AND POST-FERMENTATION PROCESSES

Chairman : Marc MAUDOUX

- 08.30-9.15 *Wheat (white) beer : raw materials, spices, yeast and haze
aspects*
Erik VAN DEN EYNDE, Belgium
- 09.15-9.45 *Belgian acidic beers : enjoyable reminiscences of the past*
Hubert VERACHTERT, KUL, Belgium
- 9.45-10.15 *Post-fermentation technologies in special beer productions*

	Hedwig NEVEN, Duvel, Belgium
10.15-10.45	COFFEE BREAK
10.45-11.15	<i>Flavor profile of refermented beers</i> Florence PEETERS, UCL, Belgium
11.15-11.45	<i>Bottle refermentation of high alcohol-beers</i> Yves GOSSELIN, Lesaffre, France
11.45-12.00	<i>Enhancement of beta-glucosidase activity for special beer production</i> Luk DAENEN, AB-INBEV, Belgium
12.00-14.30	LUNCH

SESSION IV. COLLOIDAL AND FLAVOR STABILITY OF SPECIAL BEERS

Chairman : Hubert VERACHTERT

14.30-15.30	<i>Colloidal instability in specialty beers : commercial fining agents and adsorbents – The CONSALIM project</i> Marc MAUDOUX, UCL, Belgium Olav TAVERNIER, Ajinomoto, Belgium Philippe CARRIO, AEB, Italy Marc VAITILINGOM, Dubuisson, Belgium
15.30-16.00	<i>Main flavor defects in aged special beers</i> Daan SAISON, AB-INBEV, Belgium
16.00-16.30	BREAK
16.30-17.15	<i>Phenols and Madeira off-flavours in special beers</i> Femke STERCKX, KUL, Belgium Caroline SCHOLTES, UCL, Belgium
17.15-17.30	<i>Cloture</i> Sonia COLLIN, Brewing Department of UCL, Belgium
17h30-19h00	Tasting of various bottle-refermented beers, wheat beers, gueuzes, and krieks