



SCHEDULE AT-A-GLANCE

Day #1 • Friday • March 22, 2019

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|-----------------|--|---|--|--|---|--|---|--|---|---|
| 8:30 - 9:45AM | REGISTRATION | | | | | | | | | |
| 9:45 - 10:00AM | WELCOME & INTRODUCTION | | | | | | | | | |
| 10:00AM-12:00PM | ADVANCED YEAST TECHNIQUES <i>DR. CHRIS WHITE</i> | HOMEBREW EXPERIMENTS <i>DENNY CONN & MARSHALL SCHOTT</i> | ADVANCED HOPPING TECHNIQUES <i>JOSH WIEKERT</i> | COMMERCIAL BREWERY START-UP <i>STEVE PARKES</i> | ADVANCED ALL-GRAIN TECHNIQUES <i>GORDON STRONG</i> | BARRELS AND WOOD-AGING <i>MICHAEL TONSMEIRE</i> | ALL-GRAIN BREWING ESSENTIALS <i>JOHN PALMER & JOHN BLICHMANN</i> | TROUBLESHOOTING HOMEBREW FAULTS & FIXES <i>ASHTON LEWIS</i> | RECIPE FORMULATION <i>BRAD SMITH</i> | |
| 12:00 - 1:30PM | LUNCH & KEYNOTE ADDRESS BRIAN GROSSMAN, SIERRA NEVADA BREWING COMPANY | | | | | | | | | |
| 1:30 - 5:00PM | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ |
| 5:00 - 6:00PM | ASHEVILLE CRAFT BEER RECEPTION | | | | | | | | | |

Day #2 • Saturday • March 23, 2019

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|-----------------|--|--|--|---|--|--|---|--|---|---|
| 8:30 - 9:45AM | REGISTRATION | | | | | | | | | |
| 9:45 - 10:00AM | WELCOME & INTRODUCTION | | | | | | | | | |
| 10:00AM-12:00PM | SOUR BEER TECHNIQUES <i>MICHAEL TONSMEIRE</i> | HANDS-ON HOMEBREW SCIENCE <i>ASHTON LEWIS</i> | ADVANCED HOPPING TECHNIQUES <i>JOSH WIEKERT</i> | HOMEBREW EXPERIMENTS <i>DENNY CONN & MARSHALL SCHOTT</i> | ADVANCED RECIPE FORMULATION <i>BRAD SMITH</i> | COMMERCIAL BREWERY START-UP <i>STEVE PARKES</i> | ADVANCED ALL-GRAIN TECHNIQUES <i>GORDON STRONG</i> | ADVANCED YEAST LAB <i>KARA TAYLOR</i> | BREWING WATER ADJUSTMENTS <i>JOHN PALMER</i> | |
| 12:00 - 1:30PM | LUNCH & KEYNOTE ADDRESS BYO Columnist Q & A with Ashton Lewis, Gordon Strong, and Michael Tonsmeire | | | | | | | | | |
| 1:30 - 5:00PM | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ |
| 5:00 - 6:00PM | ASHEVILLE CRAFT BEER RECEPTION | | | | | | | | | |