

The
Alcohol School
Concise
Distilled Spirits

Agenda

Preliminary

Dundee, Scotland

Hannah MacLure Centre

Abertay University

October 24-26, 2017



**LALLEMAND BIOFUELS
& DISTILLED SPIRITS**



**ETHANOL
TECHNOLOGY
INSTITUTE**

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Hotel Information

Malmaison Hotel, Dundee

<https://www.malmaison.com/locations/dundee/>

Reservations can be made by contacting the hotel directly as below,
and quoting the booking code:

E-mail : events.dundee@malmaison.com
Contact : Shannon Hunter
Phone : +44 01382 339316 or +44 01382 339715

Booking code : 19600029

Dundee Information

<https://www.visitscotland.com/destinations-maps/dundee-angus/>

Facility Visits

Diageo Cameronbridge Grain Distillery, Windygates, Fife
Diageo Pilot Distillery R & D and Bottling Hall, Leven, Fife

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Tuesday

OCT 24, 2017

| | | |
|----------------------|--|-------|
| 07:30 - 08:45 | REGISTRATION & NETWORKING BREAKFAST | |
| 08:45 - 09:00 | Welcome <i>Angus Ballard, Lallemand Biofuels & Distilled Spirits (USA)</i> | |
| 09:00 - 09:15 | Introduction to the Agenda <i>Graeme Walker, Abertay University & Ethanol Technology Institute (Scotland)</i> | |
| 09:15 - 10:00 | The Global Distilled Spirits Industry <i>Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)</i> | |
| 10:00 - 10:45 | Raw Materials for Worldwide Distilled Spirits <i>Douglas Murray, Diageo (Scotland)</i> | |
| 10:45 - 11:15 | COFFEE | |
| 11:15 - 12:00 | Malting and Malt Processing in the Distillery <i>George Bathgate, Sunnyfield Consultancy (Scotland)</i> | |
| 12:00 - 12:45 | Wheat & Maize Receiving, Storage and Milling <i>Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)</i> | |
| 12:45 - 13:30 | LUNCH | LUNCH |
| 13:30 - 14:15 | Mash Preparation for Whisky Production <i>Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)</i> | |
| 14:15 - 15:00 | Enzymes for Cereal Processing <i>Craig Pilgrim, Lallemand Biofuels & Distilled Spirits (USA)</i> | |
| 15:00 - 15:30 | COFFEE | |
| 15:30 - 16:15 | Sugar & Fruit Feedstocks for Distilled Spirits <i>Robert Piggot, Lallemand Biofuels & Distilled Spirits (Canada)</i> | |
| 16:15 - 17:00 | Physiology of Alcohol-Producing Yeasts <i>Graeme Walker, Abertay University & Ethanol Technology Institute (Scotland)</i> | |
| 17:00 - 17:30 | General Discussion | |
| 18:00 - 22:00 | Drinks Reception and Dinner – Bar One (Abertay Students Centre) | EVENT |

The Alcohol School

Concise

Distilled Spirits

Wednesday

OCT 25, 2017

| | | |
|-------------------------|--|---|
| 08:00 - 09:00 | NETWORKING COFFEE | |
| 09:00 - 09:45 | Distillery Yeast Management & Handling <i>Alan Smart, Lallemand Biofuels & Distilled Spirits (Scotland)</i> | |
| 09:45 - 10:30 | Microbial Contamination & Control in Distilleries <i>Johnny McGhee-Doyle, Lallemand Biofuels & Distilled Spirits (Scotland)</i> | |
| 10:30 - 11:00 | COFFEE | |
| 11:00 - 11:45 | Theory of Distillation for Potable Spirits <i>Tara Vigil, KATZEN International (USA)</i> | |
| 11:45 - 12:30 | Batch & Continuous Alcohol Distillation Processes <i>Alan Wolstenholme, Calendonian Solutions (Scotland)</i> | |
| 12:30 - 13:15 | Flavour Distillation for Grain Whisky <i>Douglas Murray, Diageo (Scotland)</i> | |
| 13:15 - 14:00 | COACHES 1 & 2 TO CAMERONBRIDGE & LEVEN (Diageo) WITH PACKED LUNCH | |
| 14:00 - 14:15 | Cameronbridge (Coach 1) & Leven (Coach 2): Arrival and Security Check-in | |
| TECHNICAL VISITS | GROUP A (Coach No 1) | GROUP B (Coach No 2) |
| 14:15 - 16:00 | Cameronbridge Distillery Visit | Diageo Leven - Pilot Distillery / Bottling Hall Visit |
| 16:00 - 16:15 | Coach 1 to Diageo, Leven | Coach 2 to Diageo, Cameronbridge |
| 16:15 - 17:45 | Pilot Distillery / Bottling Hall Visit | Cameronbridge Distillery Visit |
| 18:00 - 19:00 | Coach 1 to St Andrews | Coach 2 to St Andrews |
| 19:30 - 23:30 | Cocktails & Dinner - Old Course Hotel, St Andrews | |
| 23:30 | COACH TO DUNDEE (Malmaison Hotel) | |

Thursday

OCT 26, 2017

| | | |
|----------------------|--|-------|
| 08:30 - 09:00 | NETWORKING COFFEE | |
| 09:00 - 09:45 | Gin & Vodka Production <i>Kirsty Black, Arbikie Distillery (Scotland)</i> | |
| 09:45 - 10:30 | Rum Production <i>Shernell Layne, Lallemand Biofuels & Distilled Spirits (Barbados)</i> | |
| 10:30 - 11:00 | COFFEE | |
| 11:00 - 11:45 | Distilled Spirits Maturation <i>Matthew Crow, Diageo (Scotland)</i> | |
| 11:45 - 12:30 | Key Analytical Methods for Distilled Spirits <i>Robert Fotheringham, Chivas Brothers (Scotland)</i> | |
| 12:30 - 13:30 | LUNCH | LUNCH |
| 13:30 - 14:15 | Distilled Spirits: Sensory Aspects <i>Steve Wright, Lallemand Biofuels & Distilled Spirits and Spiritech (Canada)</i> | |
| 14:15 - 15:00 | Craft Distilling: Challenges & Opportunities <i>Annie Hill, Heriot-Watt University (Scotland)</i> | |
| 15:00 - 15:30 | COFFEE | |
| 15:30 - 16:15 | Management of Distillery Residues <i>Stuart MacBeath, Veolia (Scotland)</i> | |
| 16:15 - 17:00 | Reflections on the Distillery Industry <i>Sir Geoff Palmer, Heriot-Watt University (Scotland)</i> | |
| 17:00 - 17:15 | Review of the School & Presentation of Certificates | EVENT |