

V4 workshop – Heritage of traditional beverages quality
Prague, November 9-10, 2016

Research Institute of Brewing and Malting, Plc.
Lípová 15, 120 44 Praha 2, Czech Republic

November 9, 2016

- 8:30 *Registration*
- 9:00 **Welcome by Research Institute of Brewing and Malting**
Kosař Karel - director
Hönigová Věra – research manager
Fiala Jaromír - project coordinator
Czech Republic
- 9:10 **Influence of breweries demands on production of malting
barley**
Zajączkowski Tomasz
Malteurop Polska
Poland
- 9:30 **Malt production and barley types**
Fogarasi Attila Levente
Boortmalt
Hungary
- 9:50 *Break*
- 10:10 **Brewing in the Czech Republic**
Dostálek Pavel
University of Chemical Technology Prague
Czech Republic
- 10:30 **Beer production and consumption in Slovakia**
Šmogrovičová Daniela, Čaplová Júlia
Slovak University of Technology in Bratislava
Slovakia
- 10:50 **Beer consumption in Hungary**
Kun-Farkas Gabriella
Szent István University
Hungary
- 11:10 **The Polish brewing scene**
Kordialik-Bogacka Edyta
Lodz University of Technology
Poland

- 11:30 **Extraordinary innovation for Czech beer market**
Košin Petr, Šavel Jan, Brož Adam
Budějovický Budvar
Czech Republic
- 12:00 *Lunch*
- 13:00 **Gluten-free beers**
Kiss Zsuzsanna
Szent István University
Hungary
- 13:20 **Inspirational brewing: Ideas and impulses for biotechnological application**
Mikeš Jiří, Špaček Pavel, Laish Avi Ben
TERAMED, s.r.o., CHEMCOMEX Praha, a.s., ABIRT
Czech Republic, Israel
- 13:40 **Use of non-*Saccharomyces* yeast for beer production**
Kochláňová Tatiana, Kopecká Jana, Matoulková Dagmar
Masaryk University Brno, Research Institute of Brewing and Malting
Czech Republic
- 14:00 **The influence of PET bottle composition and storage conditions on beer ageing**
Šmogrovičová Daniela
Slovak University of Technology in Bratislava
Slovakia
- 14:20 **Practical ways how to suppress primary gushing**
Poštulková Michaela, Brányik Tomáš, Růžička Marek, Fiala Jaromír
University of Chemical Technology Prague
Institute of Chemical Process Fundamentals of the Czech Academy of Sciences,
Research Institute of Brewing and Malting
Czech Republic
- 14:40 **LC-HRMS. A tool for sensory mapping of beer and its raw material**
Olšovská Jana, Dušek Martin
Research Institute of Brewing and Malting
Czech Republic
- 14:50 **Viticulture and enology for maintaining and restoring cultural identity wine regions in Moravia**
Sochor Jiří, Fiala Jaromír, Markel Martin, Baroň Mojmír,
Matoulková Dagmar, Olšovská Jana, Kubizniaková Petra
Mendel university in Brno, Research Institute of Brewing and Malting, Masaryk
University Brno
Czech Republic
- 15:00 *Break*

- 15:30 **Hops production in the Czech Republic**
Pokorný Jaroslav
Hop Research Institute, Co.Ltd. Zatec
Czech Republic
- 15:50 **Czech Beer in the Context of Changing Consumption Patterns in Europe**
Vinopal Jiří
Institute of Sociology of the Czech Academy of Sciences
Czech Republic
- 16:20 **V4 project results**
Fiala Jaromír, Balašík Milan, Kordialik-Bogacka Edyta,
Kun-Farkas Gabriella, Šmogrovičová Daniela
Research Institute of Brewing and Malting
Czech University of Life Sciences Prague
Lodz University of Technology
Szent István University
Slovak University of Technology in Bratislava
V4 - Czech Republic, Poland, Slovakia, Hungary

November 10, 2016

- 9:00 **Technical visit - Research Institute of Brewing and Malting**
Analytical Testing Laboratory – Olšovská Jana
Technological Department – Slabý Martin
Department of Microbiology – Matoulková Dagmar

End of workshop

For registration please contact: fiala@beerresearch.cz

Registration Deadline: November 2, 2016