



SMALL PACK PRODUCTION QUALITY

30TH JULY

THE AGENDA

Coffee and Introductions: 9.30am

the Influence of Raw Materials and Brewhouse Processing in Stability

Conditioning and Preparing Beer for Packaging

Bottle Conditioning and Microbiological Stability

Light and Foam Stability

Brief Beer Tasting

Lunch

Flavour Stability and Oxygen

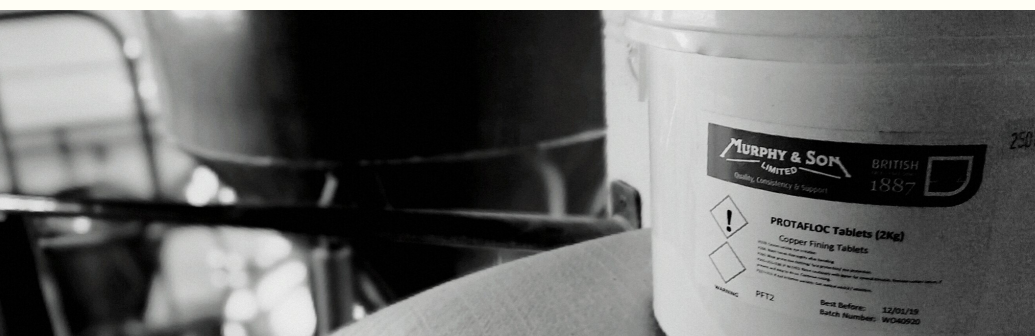
Successful Canning and Bottling

Monitoring Shelf life

Q&A and Wrap up 4.30pm

THE VENUE

Murphy & Son Ltd, Alpine Street, Old Basford, Nottingham
NG6 OHQ



WWW.MURPHYANDSON.CO.UK



RECOMMENDED HOTELS

Nottingham West Premier Inn

The Phoenix Centre, Millennium Way
West, Nottingham NG8 6AS

Call 0871 527 856 or book online

Double Tree by Hilton Hotel

Nuthall Road, Nottingham, NG8 6AZ.

Call 0115 979 49 49 or book online

TRAINS AND TRAMS

BASFORD STOP

The trams run from Nottingham train station almost every 10 minutes. Murphy's closest tram stop is the Basford stop (destination stop Hucknall or Phoenix park). You must pay for your ticket before you board.

For the recommended hotels the tram stop is Phoenix Park (destination stop Phoenix park).



DIRECTIONS FROM M1 SOUTH & NORTH

Leave M1 at Junction 26 taking A610 to Nottingham. Continue on the A610 through two roundabouts (traffic light controlled), after which the road ceases to have a central reservation (Nuthall Road). Turn left at the first set of traffic lights after this point, into Stockhill Lane.

Follow the road for about half a mile past a fire station and straight on at a mini roundabout.

After a further 400 yards before passing our site turn left into Cowley Street (where you can park), we're the first right. Press the buzzer for access.



Things you need to know

- The course length is dependent on the number of questions asked throughout the day. We thoroughly encourage participation and networking throughout the event, so please feel free to ask questions, bring your business cards and your brews to share at lunch with the other delegates.
- Limited parking is available at the front reception on Cowley Street and is available on first come first served basis. We recommend arriving at 9.00am if you would like to use the car park to avoid disappointment.
- If you would like to drop off any samples for the laboratory, please print and fill out a cover letter and hand in at reception.
- After the course, you will receive a digital certificate of participation, a goodie bag and all files sent via we transfer link.



Murphy and Son Ltd



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Course Leaders

IAIN KENNY

Technical Sales- The Midlands and Wales



Iain graduated with a BSc in Brewing and Distilling in 2006.

After a short placement in the filter house in Tenants, Glasgow he moved to his native Sheffield to work for Kelham Island Brewery where he became head brewer in 2008.

In 2016, he set up his own small consultancy and brewing business which specialised in helping other brewers and producing beer in keg and bottle.

Throughout these roles he has dealt with varying sizes of contract packaging companies from very large to very small as well as kegging, cask racking, and small bottling runs in house.

This gave him a great understanding of the challenges of producing quality beer for small pack throughout its shelf life.

Iain spends a great deal of time at Murphy's working with brewers to help boost beer stability for the demands of the small pack supply chain.



NEXT TRAINING DAY
27TH AUGUST

PRACTICAL LABORATORY
SKILLS FOR BREWERS

MURPHY AND SON LTD,

ALPINE STREET, NOTTS, NG6 0HQ

27TH AUGUST FROM 9.30AM - 4.30PM

CONTRACTEVENTS@MURPHYANDSON.CO.UK